

Product Specification Sheet – Curry Flavours Spice Mix

Title Sri Lankan Hot Mutton Curry Spice Mix

Level Hot 

Overview: -

The cuisine of Sri Lanka is primarily influenced by that of Southern India, Indonesia and the Netherlands. Spicy curries are favourite dishes for lunch and dinner. Curries in Sri Lanka are not just limited to meat or fish-based dishes, there are also vegetable and even fruit curries. A typical Sri Lankan meal consists of a "main curry" (fish, chicken, or mutton), as well as several other curries made with vegetable and lentils. Side-dishes include pickles, chutneys and "sambals" which can sometimes be fiery hot.

Also, pairs with Beef, Chicken & Lamb

What you'll need	Diced Mutton Coconut Cream
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Instructions to Prepare

See Quantities as per below table.

1. Add Oil,
2. Add the diced mutton and panfry to partially cook off. (You can pre-cook the mutton in an oven if the mutton is on the bone) Cover the pan to retain the juices
3. Add the spice mix and water, stir well
4. Add the coconut cream
5. Simmer on low heat till sauce thickens up
6. Sri Lankan Hot Mutton Curry is ready to serve

Spice Mix	100grams	1kg
Cooking Oil	100ml	1 Ltr
Water	700ml	7 Ltr's
Diced Mutton	1 Kg	10 Kg
Spice Mix	100 grams	1 kg
Coconut Cream	150 ml	1.5 Ltr's
Cook Loss	5%	5%
Total Yield	1.8 Kg	18 Kg

Pack	Retail Pack	Food Service Pack
Weight	100 grams	1 kg
Price per pack		
Serves	8 serves	80 serves
Yield	1.75 kg	17.5 kg
Barcode	9348630001280	9348630002287

Hint:- 1. Garnishing with Coriander leaves and Ginger juliennes
2. Add a dollop of Butter while cooking for a better taste

Ingredients: - Dehydrated vegetables (tomato, garlic, onion), maltodextrin (maize), sugars, spices (fenugreek, ginger, cardamom, cloves, coriander, cumin, turmeric, nutmeg, cinnamon, pimento, cassia, fennel, pepper) Thickener (1422), salt, acidity regulator (330), coconut, sugar, bay leaves, canola oil, spice extract, colours (150a, 160c)

Allergens: -

Nutritional Information

	Per 100 grams
Energy	1485kj
Protein	6.1g
Fat, total	7.3g
Fat, saturated	5.0g
Carbohydrates	61.3g
Sugars	18.6g
Dietary Fibre	8.1g
Sodium	3603mg



Food Safety System in place



Bain- Marie Stable

Held Covered For no More Than 4 Hours



Freeze-Thaw Stable

Thawed under 0-5°C Chilled Conditions



Cook Chill Stable

When Prepared As Per Directions, Chilled



Below 0-5°C, then reheated

Nut free Range



Our Details

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Storage

For Maximum Freshness, Store In A Cool Dry Place