

Product Specification Sheet – Curry Flavours Spice Mix

Title Biryani Masala Spice Mix

Level Medium



Overview: -

Biryani also known as "spicy rice" is a South Asian mixed rice dish with its origins among the Muslims of the Indian subcontinent. It is popular throughout the Indian subcontinent and among the diaspora from the region. It is made with spices, rice and meat including chicken, mutton, beef, prawn, or fish or vegetables. Sometimes egg is also added.

According to historians, the biryani is of South Indian origin, brought to the Indian subcontinent by the Arab traders. Origins are believed to be from army dishes in medieval India. The armies, unable to cook elaborate meals, would prepare a one-pot dish where they cooked rice with whichever meat was available. Over time, the dish became biryani due to different methods of cooking. We have mastered the spice blends with the right amount of the roasting required. All you must do is to add your choice of meat or veg and rice and cook in a rice cooker

Also, pairs with Any meat or Vegetables you desire

What you'll need	Any meat or Veg Yoghurt Rice (Use Long Grain/Basmati For Best Results)
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Instructions to Prepare

See Quantities as per below table.

1. Mix Biryani Masala in 100g of yoghurt & 400ml of water to make a paste
2. Heat the oil in a pot and fry the Biryani paste for 2-3 minutes.
3. Cut 1Kg of Chicken/Lamb/Fish/Vegetables into small pieces.
4. Add the Chicken/Lamb/Fish/Vegetables to the biryani paste & simmer.
5. In a separate pan or rice cooker cook/boil 400g of rice.
6. Once rice is cooked, add cooked rice with Chicken/Lamb/Fish/Vegetables and simmer for 2-3 minutes. So that it mixes through
7. Biryani is ready to be served

Spice Mix	100grams	1kg
Cooking Oil	80ml	800 ml
Water	400ml	4 Ltr's
Yoghurt	100 grams	1 Kg
Spice Mix	100 grams	1 kg
Diced Meat/Veg Pieces	1 Kg	10 Kg
Yoghurt	100 grams	1 Kg
Rice (Use Long Grain/Basmati For Best Results)	400 grams (Approx. 1 Kg cooked rice)	4 Kg (Approx. 10 Kg cooked rice)
Cook Loss	5%	5%
Total Yield	2.5 Kg	25 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	9348630001433	9348630002430

Hint:- 1. For a better taste, use a chicken thigh fillet.

2. Garnishing with Coriander leaves and Ginger juliennes

3. Add a dollop of Butter while cooking the biryani paste for a better taste

Ingredients: - Dehydrated vegetables (tomato, green bell pepper, garlic, onion), nigella, green cardamom, black pepper, hydrolysed soy protein, cane sugar, silicon dioxide (anticaking agent), maltodextrin (maize), sugars, spices (fenugreek, ginger, cardamom, cloves, coriander, cumin, turmeric, thickener (1422), salt, acidity regulator (330), canola oil

Allergens: -

Nutritional Information

	Per 10 grams (Serving Suggestion)
Energy	142kj
Protein	0.8g
Fat, total	0.3g
Fat, saturated	0.05g
Carbohydrates	6.4g
Sugars	3.1g
Dietary Fibre	0.83g
Sodium	220mg



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