

Product Specification Sheet – Curry Flavours Spice Mix

Title Chicken Kadhahi Spice Mix

Level Medium 

Overview: -

Chicken kadhahi, also known as "Karahi Chicken", is a dish from the Indian subcontinent noted for its spicy taste. It is notable in Pakistani and North Indian cuisine. The Pakistani version does not have capsicum or onions whereas the North Indian version uses capsicum. The dish is prepared in a karahi (wok). It can be served with naan, roti or rice. This dish is one of the hallmarks of Indian and Pakistani cuisine

Also, pairs with Beef, Vegetables, Seafood & Lamb

What you'll need	Diced Chicken Capsicums (Small 10x10mm Diced) Onions (Small 10x10mm Diced) #Cook in Wok (optional)
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Instructions to Prepare

See Quantities as per below table.	
1. Add Oil,	
2. Add the diced capsicums, onions and diced chicken to panfry and partially cook off. Cover the pan to retain the juices	
3. Add the spice mix and water, stir well	
4. Simmer on low heat till sauce thickens up	
5. Chicken Kadhahi is ready to serve	

Spice Mix	100grams	1kg
Cooking Oil	100ml	1 Ltr
Water	400ml	4 Ltr's
Diced Chicken	1 Kg	10 Kg
Spice Mix	100 grams	1 kg
Onions (Small 10x10mm Diced)	200 grams	2 Kg
Capsicums (Small 10x10mm Diced)	200 grams	2 Kg
Cook Loss	5%	5%
Total Yield	1.9 Kg	19 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	9348630001150	9348630002157

- Hint:-**
1. Garnishing with Coriander leaves and Ginger juliennes and sliced tomatoes
 2. Use breast meat for a healthier option (traditionally made with thigh fillets)
 3. 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), colour (160c), canola oil, spice extract, colours (150a, 160c)

Allergens: -

Nutritional Information

	Per 100 grams
Energy	1332kj
Protein	5.3g
Fat, total	2.5g
Fat, saturated	0.4g
Carbohydrates	64.3g
Sugars	9.9g
Dietary Fibre	6.9g
Sodium	2532mg



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