

Product Specification Sheet – Curry Flavours Spice Mix

Title Chicken 65 Curry Spice Mix

Level Mild



Overview: -

One of the favourites with children. Chicken 65 is a mildly spicy, deep-fried chicken dish originating from Chennai, India, as an entrée, or a flavoursome curry. The flavour of the dish can be attributed to red chillies but the exact set of ingredients for the recipe can vary. It can be prepared using boneless or bone-in chicken and is usually served with onion and lemon garnish. While the name "Chicken 65" is universally used to refer to the dish, there are many different theories claiming its origins. Chicken 65 was a dish introduced in 1965 by A.M Buhari of the Buhari Hotel chain.

Also, pairs with Cauliflower & Cottage Cheese

What you'll need	Diced Chicken Flour Capsicums (Sliced)
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Instructions to Prepare

See Quantities as per below table.

1. In a pan add the diced chicken and mix with flour and sprinkle water to batter the fillets and pan fry. This will cook and make the chicken pieces crispy. Keep aside
2. In a separate pan, add oil,
3. Add the capsicums and panfry very slightly, immediately afterwards add the water and spice mix. As this comes to boil, add the battered and cooked chicken pieces. Cover the pan to retain the juices
4. Simmer on low heat till sauce thickens up
5. Chicken 65 is ready to serve

Spice Mix	100grams	1kg
Cooking Oil	100ml	1 Ltr
Water	600ml	6 Ltr's
Battered Chicken	1 Kg	10 Kg
Spice Mix	100 grams	1 kg
Sliced Capsicums	300 grams	3 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	9348630001310	9348630002317

Hint:- 1. Garnishing with Coriander leaves and a wedge of lemon

2. Add a dollop of Butter while cooking for a better taste

3. You may wish to use chicken nuggets as a quicker alternative for children, instead of the raw chicken.

Best made with Chicken Thigh fillets for adults as they are juicier

Ingredients: - Dehydrated vegetables (tomato, garlic, green bell peppers, 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), herb, canola oil, spice extract

Allergens: -

Nutritional Information

	Per 100 grams
Energy	1334kj
Protein	6.8g
Fat, total	2.6g
Fat, saturated	0.5g
Carbohydrates	62.8g
Sugars	16.0g
Dietary Fibre	7.1g
Sodium	3870mg



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