

# Product Specification Sheet – Curry Flavours Spice Mix

**Title** English Marsala Sausage Curry Spice Mix

**Level** Mild



## Overview: -

English Marsala Sausage curry is a delicate and unique flavoursome dish that is an offspring of the Chicken Masala. This was a dish that changed its routes while in the UK. Seeing how curry is a very staple part of the everyday meals in the UK, the age-old favourite Currywurst (German sausages seasoned with curry ketchup), took a turn and the UK-Indian version was invented, English Marsala Sausage Curry. The dish requires sausages to be cooked together with the spice mixes and red wine of course, simmering away and releasing the roasted spice flavours combined with your favourite sausages. The smooth flavours from all the combined and the caramelisation of the onions.

Enjoy the Best Curried Sausages for seriously good comfort food, Aussie style. Grilled sausages, onion slivers and good wine smothered in a thick curry gravy – it's a satisfying and nourishing dinner your whole family will love.

Also, pairs with Chicken Fillets & Prawns

<b>What you'll need</b>	Sausages of your choice Red Wine
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## **Instructions to Prepare**

See Quantities as per below table.

1. Add Oil,
2. Dice the sausages 1 into 3 and toss into pan with the red wine. 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. English Marsala Sausage Curry is ready to serve

Spice Mix	100grams	1kg
Cooking Oil	100ml	1 Ltr
Water	400ml	4 Ltr's
Sausages	1 Kg	10 Kg
Red Wine	200 ml	2 Ltr's
Spice Mix	100 grams	1 kg
Cook Loss	5%	5%
Total Yield	1.6 Kg	16 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	9348630001266	9348630002263

- Hint:-**
1. Garnishing with Coriander leaves
  2. Use any sausages you desire
  3. Add a dollop of Butter while cooking for a better taste

**Ingredients:** - Dehydrated vegetables (tomato, garlic, onion), maltodextrin (maize, tapioca), sugars, spices (fenugreek, ginger, cardamom, cloves, coriander, cumin, turmeric, nutmeg, cinnamon, pimento, cassia, fennel, pepper) Thickener (1422), coconut milk powder, salt, acidity regulator (330), canola oil, colours (150a, 160c), milk protein (sodium caseinate).

**Allergens:** - Milk

### Nutritional Information

	Per 100 grams
Energy	1455kj
Protein	5.6g
Fat, total	5.5g
Fat, saturated	3.9g
Carbohydrates	65.2g
Sugars	10.8g
Dietary Fibre	6.1g
Sodium	3765mg



### 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

#### Curry Flavours

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### Storage

For Maximum Freshness, Store In A Cool Dry Place