

Product Specification Sheet – Curry Flavours Spice Mix

Title Kashmiri Lamb Spice Mix

Level Mild



Overview: - Kashmiri Lamb Curry is Kashmiri cuisine and is one of the main dishes of the Kashmiri multi-course meal. The dish was originally brought to Kashmir by the Mughals, whose cuisine was in turn influenced by Persian cuisine. The unrelenting summer heat of the Indian plains took the Mughals frequently to Kashmir, which has a cooler climate because of its elevation and latitude.

Kashmiri Lamb consists of pieces of lamb or mutton braised with a gravy flavoured with garlic, ginger and aromatic spices (cloves, bay leaves, cardamom, and cinnamon), and in some versions incorporating onions or yogurt. Saffron is also part of some traditional recipes just as ours is too.

Although the dish is from Jammu & Kashmir, it is a staple in British curry houses, whose menu is partly Bangladeshi cuisine, and is an example of dishes from the Subcontinent that got "co-opted" once they left the area

Also, pairs with Beef, Vegetables, Seafood, Cottage Cheese and Potatoes.

What you'll need	Diced Lamb Thickened Cream Dried Fruits
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Instructions to Prepare

See Quantities as per below table.

1. Add Oil,
2. Add the diced lamb pieces and panfry to partially cook off. Cover the pan to retain the juices
3. Add Water, and bring to boil, then
4. Add the spice mix and stir well
5. Finally add thickened cream and simmer off. Simmer on low heat.
6. Add Dried Fruits of your choice to finish off the dish
7. Kashmiri Lamb is ready to serve

Spice Mix	100grams	1kg
Cooking Oil	100ml	1 Ltr
Water	700ml	7 Ltr's
Diced Lamb Pieces	1 Kg	10 Kg
Spice Mix	100 grams	1 kg
Thickened Cream	150ml	1.5 Ltr's
Dried Fruits	50 grams	500 grams
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	9348630001075	9348630002072

Hint:- 1. For a Healthier option, use fresh or carnation milk instead of thickened cream.

2. Garnishing with Coriander leaves and almond or cashew nuts if desired

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

Ingredients: - Dehydrated vegetables (tomato, garlic, onion), maltodextrin (maize), sugars, spices (fennel, ginger, cardamom, cloves, coriander, cumin, turmeric, nutmeg, pimento, cassia powder, chilli), thickener (1422), salt, milk powder, flavour, cheese powder (milk), acidity regulator (330, 327, 270, 262), dextrose (tapioca maize), yeast extract

Allergens: - Milk

Nutritional Information

	Per 100 grams
Energy	1388kj
Protein	8.1g
Fat, total	2.7g
Fat, saturated	0.8g
Carbohydrates	64.0g
Sugars	20.8g
Dietary Fibre	7.6g
Sodium	3906mg



Food Safety System in place



Nut free Range



Storage

For Maximum Freshness, Store In A Cool Dry 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



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