

# Product Specification Sheet – Curry Flavours Spice Mix

**Title** Peri Peri Chicken Spice Mix

**Level** Hot 

**Overview:** - Spicy, succulent and oh-so-scrumptious! Take your taste buds around the world with this tasty peri peri chicken curry - perfect for dinner any night of the week! Also known as Piri piri or bird's eye chili, is a cultivar of Capsicum frutescent, a chili pepper that grows both wild and as a crop.

The cultivar developed in southeastern Africa and was spread by the Portuguese to their Indian territories of Goa. Piri piri is Swahili for "pepper pepper". So, it goes to show what the taste buds will be like after this dish is devoured. Piri piri is the spelling of the name as used in the Portuguese language, namely in the Portuguese-speaking Mozambican community.

Our blend of Perri perri can be used to make a hot curry or used as a marinate on barbequed chicken.

Also, pairs with Fish Fillets, Lamb Chops & Potatoes.

<b>What you'll need</b>	Diced Chicken Cauliflower (Small Florets) Coconut Milk
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## Instructions to Prepare

See Quantities as per below table.

1. Add Oil,
2. Add the diced chicken and cauliflower florets and panfry to partially cook off. Cover the pan to retain the juices, add water soon after and bring to boil, then
3. Add the spice mix and simmer on low heat
4. Finally add the coconut milk and simmer on low heat till cooked
5. Chicken Peri Peri is ready to serve

Spice Mix	100grams	1kg
Cooking Oil	100ml	1 Ltr
Water	600ml	6 Ltr's
Diced Chicken Pieces	1 Kg	10 Kg
Cauliflower (Small Florets)	100 grams	1 Kg
Coconut Milk	150ml	1.5 Ltr's
Spice Mix	100 grams	1 kg
Cook Loss	5%	5%
Total Yield	1.8 Kg	18 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	9348630001570	9348630002577

- Hint:-**
1. Garnishing with Coriander leaves and Ginger juliennes
  2. Serve with a dollop of yoghurt to reduce the heat (optional)
  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, 150a), canola oil, spice extract

**Allergens:** -

### Nutritional Information

	Per 100 grams
Energy	1317kj
Protein	5.5g
Fat, total	2.4g
Fat, saturated	0.4g
Carbohydrates	64.1g
Sugars	13.6g
Dietary Fibre	5.7g
Sodium	5196mg



### 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