

# Product Specification Sheet – Curry Flavours Spice Mix

**Title** Chicken Marsala Curry (Chicken in Red Wine) Spice Mix

**Level** Medium 

**Overview:** - Chicken Marsala is a delicate and unique flavoursome dish that was originally called Chicken Masala. This was a dish from the Gujarat region of northern India and over the years it made its journey to the Italian American heritage and was improved by adding Wine to the dish while simmering. This requires simmering away on the wine and proteins with the blended spices and concluding with a dish which is rich and intense in flavour from the caramelisation of the onions and the simmering of the spices. We've made things easier here by doing everything else, you just add the wine.

Also, pairs with Beef, Vegetables, Seafood & Lamb

<b>What you'll need</b>	Diced Chicken Red Wine
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## Instructions to Prepare

See Quantities as per below table.	
1. Add Oil,	
2. Add the diced chicken and red wine and panfry to 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 Marsala 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
Red Wine	200 ml	2 Ltr's
Cook Loss	5%	5%
<b>Total Yield</b>	<b>1.7 Kg</b>	<b>17 Kg</b>

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	9348630001129	9348630002126

- Hint:-**
- Garnishing with Coriander leaves and Ginger juliennes
  - Use thigh fillets meat for a juicier option (traditionally made with on the bone pieces)
  - 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