

Product Specification Sheet – Curry Flavours Spice Mix

Title Prawn Madras Spice Mix

Level Medium 

Overview: -

Prawn Madras also known as Chennai Prawns are a hit with seafood lovers. It will fill the air with exotic aromas when you make this sensational aromatic curry. The curry is a spicy curry with a red tinge in the colour and with just the right use of paprika powder. Coconut cream is often used to take away some or all the heat. Madras curry is said to originate from the south of India and gets its name from the city known as Madras when English merchants arrived there in 1640 (now Chennai). However, the name 'Madras Curry' is not used in India but was invented by restaurants in Britain. The blending of the spices usually means the end result often being that of: red colour; toasty spices; and the smoothness of the roasted coconut and coconut cream, the sour-sweet fruitiness of tamarind, a slight liquorice flavour of anise and ginger. The redness is achieved with chilli or a mixture of chilli and paprika, and the orange of turmeric. A true blended masterpiece

Also pairs with Lamb

What you'll need	De-Shelled/Deveined Prawns Coconut Cream
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Instructions to Prepare

See Quantities as per below table.

1. Add oil, water and spice mix, simmer on low heat
2. Next, add the prawns. Cover the pan to retain the juices
3. Finally add the coconut cream and simmer on low heat
4. Prawn Madras is ready to serve

Spice Mix	100grams	1kg
Cooking Oil	100ml	1 Ltr
Water	600ml	6 Ltr's
De-Shelled/Deveined Prawns	1 Kg	10 Kg
Coconut Cream	150 grams	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	9348630001426	9348630002423

- Hint:-**
1. Garnishing with Coriander leaves and coconut pieces/desiccated coconut
 2. Add a dollop of Butter while cooking for a better taste
 3. Use coconut milk instead of coconut cream for a healthier option

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, coconut, mustard seeds, acidity regulator (330), colour (160c, 150a), flavour, canola oil

Allergens: -

Nutritional Information

	Per 100 grams
Energy	1523kj
Protein	6.1g
Fat, total	8.0g
Fat, saturated	4.9g
Carbohydrates	62.8g
Sugars	9.9g
Dietary Fibre	7.1g
Sodium	3660mg



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