

Product Specification Sheet – Curry Flavours Spice Mix

Title Butter Chicken (Chicken Makhni) Spice Mix

Level Mild 

Overview: - Butter chicken or Murgh Makhani is a dish, from the Indian subcontinent, of chicken in a mildly spiced curry sauce. It is commonly eaten in the capital of India, Delhi. The dish has its roots in Moti Mahal Daryaganj. It was developed by three Indians, Kundan Lal Jaggi, Kundan Lal Gujral and Thakur Dass all Punjabi Hindu restaurateurs who were the founders of Moti Mahal restaurant in Delhi, India. Like many curries, the secret to a good butter chicken is in the gravy or, as it's commonly known, sauce. When it comes to butter chicken, the extensive use of spices delivers complexity and depth, onions and tomatoes add sweet notes and the finishing touch of butter and cream ensures the mixture is creamy and smooth. This is truly the most popular of our creations. A hit with everyone around the dinner table.

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

What you'll need	Chicken Thickened Cream Butter – Salted or Unsalted/Optional)
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Instructions to Prepare

See Quantities as per below table.
<ol style="list-style-type: none"> 1. Add Oil and Water, 2. Add chicken pieces and bring to boil 3. Add spice mix and stir well 4. Finally add thickened cream and butter & simmer off. Simmer on low heat. 5. Butter Chicken ready to serve

Spice Mix	100grams	1kg
Cooking Oil	70ml	700 ml
Water	500ml	5 Ltr's
Diced Chicken Pieces	1 Kg	10 Kg
Spice Mix	100 grams	1 kg
Thickened Cream	200ml	2 Ltr's
Butter	20 grams	200 grams
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	9348630001013	9348630002010

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

2. Garnishing with Coriander leaves
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, thickener (1422), salt, acidity regulator (330), colour (160c), canola oil, flavour (milk)

Allergens: - Milk

Nutritional Information

	Per 100 grams
Energy	1466kj
Protein	6.8g
Fat, total	2.7g
Fat, saturated	0.5g
Carbohydrates	70.3g
Sugars	30.8g
Dietary Fibre	7.1g
Sodium	1080mg



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