

Product Specification Sheet – Curry Flavours Spice Mix

Title Chicken Tikka Masala Spice Mix

Level Medium 

Overview: -

Chicken tikka masala is a dish of chunks of roasted marinated chicken (chicken tikka) in a spiced curry sauce. The sauce is usually creamy and orange-coloured. There are multiple claims to its place of origin, including the Punjab region of the Indian subcontinent or Glasgow in Scotland. It is amongst the United Kingdom's most popular dishes, leading a government minister, Robin Cook, to claim in 2001 that it was "a true British national dish"

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

What you'll need	Chicken Thickened Cream Green Capsicums (Optional - Large 30x30mm Diced)
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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. Add diced capsicums (Optional) 5. Finally add thickened cream and simmer off. Simmer on low heat. 6. Chicken Tikka Masala 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
Capsicums (Optional - Large 30x30mm Diced)	50 grams	500 grams
Thickened Cream	200ml	2 Ltr's
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	9348630001037	9348630002034

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 and Ginger juliennes

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

Ingredients: - Dehydrated vegetables (tomato, green bell pepper, 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	1422kj
Protein	8.1g
Fat, total	3.3g
Fat, saturated	0.5g
Carbohydrates	64.3g
Sugars	31.8g
Dietary Fibre	8.3g
Sodium	2201mg



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