

# Product Specification Sheet – Curry Flavours Spice Mix

**Title** Beef Madras Spice Mix

**Level** Medium 

**Overview: -**

Beef Madras curry is a spicy curry with a red tinge in the colour and with just the right use of paprika powder. Yoghurt 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 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 Vegetables, Seafood, Lamb, Cottage Cheese & Potatoes.

<b>What you'll need</b>	Diced Beef Coconut Cream
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**Instructions to Prepare**

See Quantities as per below table.
<ol style="list-style-type: none"> <li>1. Add Oil,</li> <li>2. Add the diced beef pieces and panfry to partially cook off. Cover the pan to retain the juices</li> <li>3. Add Water, and bring to boil, then add the spice mix and stir well</li> <li>4. Finally add the coconut cream and simmer on low heat</li> <li>5. Beef Madras is ready to serve</li> </ol>

Spice Mix	100grams	1kg
Cooking Oil	100ml	1 Ltr
Water	600ml	6 Ltr's
Diced Beef Pieces	1 Kg	10 Kg
Coconut Cream	150 grams	1.5 Ltr's
Spice Mix	100 grams	1 kg
Cook Loss	5%	5%
<b>Total Yield</b>	<b>1.8 Kg</b>	<b>18 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	9348630001402	9348630002409

**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