

Product Specification Sheet – Curry Flavours Spice Mix

Title Beef Massaman Spice Mix

Level Mild



Overview: -

Massaman is not a native Thai word. It is generally thought to refer to the Muslims, with earlier writers from the mid-19th century calling the dish "Mussulman curry"; "*Mussalman*" being an archaic form of the word *Muslim*. The flavours of the massaman curry paste come from spices that are not frequently used in other Thai curries. Cardamom, cinnamon, cloves, star anise, cumin, bay leaves, nutmeg and mace would, in the 17th century, have been brought to Thailand from South Asia by foreigners, a trade originally dominated by Muslim traders from the Middle East, Indian subcontinent. Over time however, a combination with local produce such as dried chili peppers, lemongrass, galangal, white pepper, shallots and garlic were added to make the *massaman* curry paste. This paste is first fried with coconut cream, and only then are meat and vegetables are added.

Also pairs with Duck, tofu, Mutton & Chicken

What you'll need	Diced Beef Coconut Milk Potatoes (Diced 20x20mm)
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Instructions to Prepare

<p>See Quantities as per below table.</p> <ol style="list-style-type: none"> 1. Cook the beef pieces and potatoes in by panfrying them and sealing in the juices. Keep aside 2. In a separate pan, add water, spice mix and coconut milk and simmer off on low heat. 3. Finally add the semi cooked beef and potatoes and simmer off. 4. Beef Massaman is ready to serve
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Spice Mix	100grams	1kg
Cooking Oil	100ml	1 Ltr
Water	900ml	9 Ltr's
Diced Beef	1 Kg	10 Kg
Spice Mix	100 grams	1 kg
Potatoes	200 grams	2 Kg
Coconut Milk	200 ml	2 Ltr's
Cook Loss	5%	5%
Total Yield	2.2 Kg	22 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	9348630001648	9348630002645

- Hint:-**
1. Garnishing with Coriander leaves
 2. Add a dollop of Butter for a better taste
 3. Serve over rice

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 150a), canola oil, spice extract, herb extract, vegetables extract

Allergens: -

Nutritional Information

	Per 100 grams
Energy	1377kj
Protein	1.7g
Fat, total	0.8g
Fat, saturated	0.1g
Carbohydrates	76.3g
Sugars	63.3g
Dietary Fibre	2.6g
Sodium	5832mg



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