

Product Specification Sheet – Curry Flavours Spice Mix

Title Paneer Makhni (Butter Paneer) Spice Mix

Level Mild 

Overview: - Paneer makhani (also called paneer butter masala) is a slightly sweet creamy dish of paneer, in which the gravy is prepared usually with butter, tomatoes, & cream. Spices such as mild red chili powder and garam masala are also used to prepare this gravy.

A survey found that paneer butter masala was one of the top five foods ordered in India

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

What you'll need	Paneer (Cottage Cheese – Use Ricotta as Substitute if Desired) Thickened Cream Butter - 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 diced paneer pieces along with the spice mix and stir gently 3. Finally add thickened cream and butter and simmer off. (Simmer on low heat) 4. Paneer Makhni is ready to serve

Spice Mix	100grams	1kg
Cooking Oil	70ml	700 ml
Water	500ml	5 Ltr's
Diced Paneer Pieces (Cottage Cheese – Use Ricotta as Substitute if Desired)	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	9348630001020	9348630002027

- Hint:-**
1. For a Healthier option, use 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