

Think Chef

THINK CHEF DURBAN CURRY PREMIX [10 X 250G]

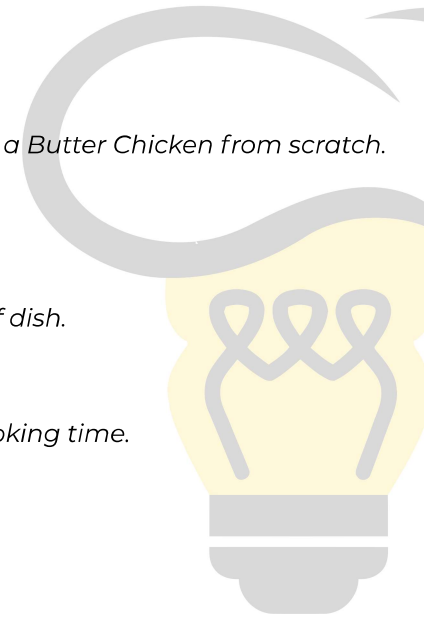
Cooking instructions: Saute onions,peppers etc. Add in meat and brown. Add sauce and cook until meat is done. Allow to simmer until thick, stirring regularly.

Mixing Ratio: 250g to 1lt cold water for a thick gravy. 250g to 1,25 lt cold water for a sauce



KEY PRODUCT ADVANTAGES

- o Cost effective and far easier than making a Butter Chicken from scratch.
- o No added MSG.
- o Reduces number of products required.
- o Creates consistency in quality AND cost of dish.
- o Fantastic Aroma and taste profiles.
- o Significantly reduces preparation and cooking time.
- o Lacto-vegetarian friendly.



SUGGESTED RECIPE THINK CHEF DURBAN LAMB CURRY



INGREDIENTS

2kg lamb bone out

50ml Oil

150g Onion

250g Think Chef Durban Curry

1,25lt Water

300g potatoes

Parsley for garnish

METHOD

1. Add Durban Curry to water and whisk
2. Cover the base of pot with oil
3. Saute onions till soft
4. Add meat and cook till soft
5. Stir in Durban Curry mixture
6. Add potatoes
7. Cook for 15 minutes stirring regularly
8. Leave to simmer for 5 minutes
9. Garnish with fresh parsley