

Think Chef

THINK CHEF THAI GREEN 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

- Cost effective and far easier than making a Thai curry from scratch.
- No added MSG.
- Reduces number of products required.
- Creates consistency in quality AND cost of dish.
- Fantastic Aroma and taste profiles.
- Significantly reduces preparation and cooking time.
- Lacto-vegetarian friendly.
- Hints: For a creamier result add coconut milk. Finish dish with fresh coriander.



SUGGESTED RECIPE THINK CHEF THAI GREEN CURRY



INGREDIENTS

1,5kg Chicken breast fillets

50ml Oil

300g Onion

250g Think Chef Thai Green Curry

1,25lt Water

250g Stir fry veg or Baby Spinach

400ml Coconut milk (optional)

METHOD

1. Add Thai Green Curry to water and whisk.
2. Cover the base of pot with oil.
3. Saute onions till soft.
4. Add chicken and brown lightly.
5. Stir in Thai Green Curry mixture.
6. Cook for 10-15 minutes, stirring regularly.
7. Add vegetables.
8. Allow to simmer until thick.

Please note that should you choose to use coconut milk in the recipe water needs to be reduced to 825ml.