



## TECHNICAL INFORMATION

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### TECHNICAL BUULETIN

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#### Madras Curry Using Lucas Madras Curry Sauce Mix p/n 62086

Recipe	%	lb	oz	Kgs
Curry Sauce Mix	20	0	7	0.2
Cold Water	80	1	11	0.8
<b>Total</b>	<b>100</b>	<b>2</b>	<b>2</b>	<b>1.0</b>

#### **Recipe Suggestions**

For every 1 Kg made up sauce (200g dry mix to 800g Cold Water), you will require:-

50g Tomato Puree  
5g Fresh Chopped coriander  
90g Potato - diced (par-boil)  
45g Onion - diced (par-boil)  
450g diced chicken

#### **Method**

- Prepare the fresh additions.
- Hydrate the sauce
- Add fresh additions to the sauce
- Product is ready for cooking or you can freeze.
- Cooking temperature 190c
- During cooking, stir the sauce a couple of times.

#### **LABELLING/LEGISLATION**

The product must be labelled in compliance with current Food Labelling Regulations as amended.

For specific queries on Labelling of final products, customers are recommended to discuss the matter with their Local Trading Standards Department.

For further information or advice on the product formulation or use of the ingredient please contact your sales representative or Kerry Ingredients (Lucas) on 01275 - 387500.

Whilst all care is taken in the compilation of the above information, Kerry Ingredients (Lucas) can accept no liability in respect of its use.