



## Product Recipe Information

Kerry, Global Technology & Innovation Centre, Millennium Park, Naas, Co. Kildare, Ireland

Phone: +353 45 931 000

### Product Recipe

Date: 03/01/16 - Version 2

Product Recipe No: 20053038 (J14)

Recipe	<u>Madras Curry</u>			
	<u>Using Lucas Madras Curry Sauce Mix 20053038</u>			
	%	lb	oz	Kgs
Curry Sauce Mix	20.0	0	7	0.2
Cold Water	80.0	1	11	0.8
<b>Total</b>	<b>100.0</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 190°C
- During cooking, stir the sauce a couple of times.

#### LABELLING:-

The product must be labelled in compliance with European Food Information to consumers Regulations No 1169/2011

For specific queries on Labelling of final products, customers are recommended to discuss the matter with their Local Trading Standards Department. If you wish to use other meats please use the butcher's calculator on the Lucas Ingredients Web Site - [www.lucas-ingredients.co.uk](http://www.lucas-ingredients.co.uk) to work out your meat content and quid declarations. You must also ensure that the product has the correct meat minimum content if it has a reserved description.



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### **CONTACTING LUCAS:-**

*For further information or advice on the product formulation or use of the ingredient please contact your sales representative or Kerry on +353 45931000 or Freephone customer helpline 0800 1385837. Whilst all care is taken in the compilation of the above information, Kerry can accept no liability in respect of its use.*

*At Lucas we've been manufacturing quality ingredients for butchers and food retailers since 1926. With many "firsts" to our name, including the development of yeastless rusk all those years ago and more recently the introduction of flavoured complete cure blends, we've remained at the forefront of many important developments in the manufacture of food ingredients. Our track-record of supporting butchers and other food retailers over the years will surely continue and our customers can rely on our ongoing commitment. Lucas Ingredients is a division of Kerry PLC.*

*For the full product range and further information please visit our website:*

*Website: [www.lucas-ingredients.co.uk](http://www.lucas-ingredients.co.uk) Our website is packed with useful information and details about our products, so we hope you'll find it an inspiration.*



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