

Easy Chicken Curry



Ingredients

Description	Ptn	10ptn	50ptn	100ptn	200ptn
Diced Chicken 50/50	50 g	500 g	2.5 kg	5 kg	10 kg
Onions	10 g	100 g	500 g	1 kg	2 kg
Ground Cumin	2 g	16 g	80 g	160 g	320 g
Brakes Curry Powder	2 g	20 g	100 g	200 g	400 g
Garlic Puree	3 g	30 g	150 g	300 g	600 g
Lentils Green/Brown	6 g	60 g	300 g	600 g	1.2 kg
Water	20 ml	200 ml	1 L	2 L	4 L
Chopped Tomatoes	40 g	400 g	2 kg	4 kg	8 kg

Method

Wash the lentils in cold water, then cook them thoroughly. Drain & set to one side.
 Sweat off the diced onion till golden (not too dark or it goes bitter)
 Add Cumin, Curry Powder & Garlic paste and stir well.
 Add the Chopped tomatoes, water & COOKED lentils, simmer for 10 minutes.
 If you want a smooth sauce use a stick blender until smooth,
 Seal off the chicken in a roasting dish. Use a hot oven to have a brownish colour.
 When ready, add the smooth sauce to the chicken cook gently until chicken (not the sauce) is over 75c.

Assembled Tags



Contains Mustard