

Curry Sauce

Description:

Yield 5 LT

Categories: Sauces

Cost Per Liter	
\$	1.86

<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created	7/4/2012	CR
Revised		

Amount	Measure	Ingredient	Preparation Method	Product No.
0.600	kg	Butter		20-100001601
0.800	kg	Onions	finely chopped	20-100000835
0.600	kg	Carrots	finely chopped	20-100000811
0.600	kg	Apples	seeded, fine dice	20-100000757
0.150	kg	Ginger root	grated	20-100000818
0.250	kg	Chili peppers	minced	20-100000873
0.150	kg	Garlic cloves	minced	20-100000869
0.080	kg	Madras curry powder		20-100001284
1.500	lt	Chicken stock	see recipe	50-100000046
2.500	lt	Coconut milk		20-100000453
0.100	kg	Corn starch		20-100001033
0.05	kg	Salt		20-100001323
0.005	kg	Pepper		20-100001295

Method of Preparation:

- Melt the butter and sauté the onion and carrots until they start to turn brown,
- Add the apples, ginger and chili peppers (taste the chili and add according to the heat/spice you are looking for) and garlic. Sauté briefly
- Stir in the curry powder and cook on low heat for a few minutes
- Add chicken stock and coconut milk. Bring to a boil, reduce to a simmer
- Dilute the cornstarch with just enough water to dissolve. Whisk into the sauce a little at a time until desired consistency.
- Taste and season