



Food for Thought Recipe and Allergen Card

Katsu Curry Sauce

50 Portion

Ingredient	Hannah Product Code	Quantity
Vegetable Oil		500ml
Onions - Sliced		10
Garlic Puree	D008007	200gms
Carrots - Grated		2kg
Plain Flour		2 cups
Madras Curry Powder	D001086	300gms
Garam Masala	D001185	150gms
Bay Leaf		8
Soy Sauce	D200439	250ml
Honey or Brown Sugar		200gms
Chopped Tomato	D002052	1 Large Tin
Chicken Stock	D006480	4 Ltrs

RECIPE METHOD

1. Finely slice onions, grated carrot and gently fry in the oil slowly for 20 mins, do not burn.
2. Add Garlic, fry for 2 mins. Stir in Curry Powder, Garam Masala & Plain Flour and fry for 2 mins.
3. Add Chicken Stock, Chopped Tomato, Soy Sauce, Honey and Bay Leaf.
4. Simmer for 15mins, blend till smooth and season well & thicken sauce if necessary

The allergens highlighted in RED are present in this dish
Allergens:
Cereals : Wheat Rye Barley Oats Spelt Kamut
Milk
Eggs
Peanuts
Tree Nuts
Sesame
Fish
Crustaceans
Molluscs
Celery
Mustard
Soya
Lupin
Sulphites
May contain...