



Food For Thought Recipe and Allergen Card

Lamb Kofta Curry

50 Portions

Ingredient	Hannah Product Code	Quantity
Lamb Kofta Mince		5kg
Fresh Coriander	C003026	200g
Curry Sauce	See FFT Recipe	

RECIPE METHOD – ALLERGENS

1. In a heavy bottomed pan, warm some olive oil and cook the lamb mince.
2. In a separate pan, prepare FFT curry sauce following the recipe.
3. Once the lamb is cooked and there are no lumps add the curry sauce to the lamb, mixing well until the correct consistency is achieved.
4. Adjust the heat and seasoning to your school preference.
5. Garnish with chopped coriander and serve.

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...