

Chicken bowl Masala



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Concept

- quick and easy preparation
- based on NovaTaste compounds with wide application possibilities
- 287576 Dry Marinade Masala Orange (application in a ready made meal)
- 293259 Vegan Majo (base for lime dip)



Trendy concepts: ready meals „chicken“



Sainsbury's
Chicken Tikka Masala with
pilaw rice (UK)



Sainsbury's
Chicken Jalfrezi with
pilaw rice (UK)



Charlie Bighams
Thai green chicken curry &
fragrant rice (UK)

Trendy concepts: ready meals „chicken“



FROSTA
Paella, refined with
saffron (AT)



Marie
Norman-style chicken strips
with pasta and mushrooms (FR)



Sainsbury's
Chicken & bacon pasta
bake (UK)

„Innovation mit Geschmack“

Chicken Bowl Masala



Chicken curry Masala

Recipe

MATERIAL

100.00 kg	Chicken Legs, boneless	
3.00 kg	Drinking water	
2.00 kg	Ice	
3.00 kg	Grillfix Masala Orange	287576 *
4.00 kg	Vegetable oil	

SAUCE

180.00 kg	Coconut Curry Sauce Masala Orange
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PROCESSING

1. Stir the Grillfix Masala Orange dry marinade into the cold drinking water/ice until it is lump-free
2. Mix or tumble the chicken legs with the marinade for about 2-3 minutes
3. Briefly mix in the vegetable oil towards the end

FINISHING

1. Fry the pre-treated chicken legs in a coated pan with sesame oil
2. Finish cooking together with the Coconut Curry Sauce Masala Orange



* Product not in stock; Observe minimum purchase quantity

Coconut-Curry Sauce Masala

Recipe

MATERIAL

50.00 kg	Drinking water
25.00 kg	Cream
34.90 kg	Vegetables, diced (carrots, celery, yellow beets)
52.00 kg	Coconut milk
8.40 kg	Mango puree
4.20 kg	Lime juice
1.70 kg	Corn starch

FURTHER INGREDIENTS

0.70 kg	Chicken Broth	285999
0.40 kg	Ursalz pur fine	152658
2.70 kg	Grillfix Masala Orange	287576 *

PROCESSING

1. Boil water with diced vegetables, chicken broth, cream, coconut milk and Grillfix Masala Orange
2. Thicken with corn starch and season with Ursalz pur fine, mango puree and lime juice



* Product not in stock; Observe minimum purchase quantity

Lime Dip

Recipe

MATERIAL

35.00 kg	Drinking water	
5.00 kg	Mustard	
7.50 kg	Vegan Mayo	293259
45.00 kg	Vegetable oil	
2.00 kg	Lime juice	
5.00 kg	Sesame oil	
0.50 kg	Spirulina algae	

PROCESSING

1. Put drinking water in the cutter, add Vegan Mayo and mustard at high speed
2. Slowly add vegetable oil and sesame oil
3. Emulsify the mixture at high speed
4. Mix in the lime juice and the spirulina algae until the mass is homogeneous



Dry Marinade Masala Orange

For use in a ready meal

Product details:

Product description: Dry marinade

Product benefits:

- mild aromatic with turmeric, sumac, paprika and ginger
- without allergens (according to EU regulations No. 1169/2011)
- without added taste enhancing additives
- without E numbers
- halal suitable

Labelling recommendation: Spices, salt, lemon juice powder, spice extracts, dextrose, starch, orange juice powder, papaya extract

Dosage: 30–40 g/kg

Item No.: 287576*

* Product not in stock; Observe minimum purchase quantity



Vegan Majo

Quick and easy to use

Product details:

Product description: Compound of ingredients

Product benefits:

- for conventional and vegan applications
- without allergens (according to EU regulations No. 1169/2011)
- without added taste enhancing additives
- halal suitable

Labelling recommendation: Modified starch, sugar, salt, thickener: E415 xanthan gum

Dosage: 75 g/kg

Item No.: 293259



Gomashio coarse

A greeting from the Japanese cuisine

Product details:

Product description: Seasoning

Product benefits:

- tastes of roasted sesame with a fine hint of salt
- ideal for salads, vegetables, potatoes, rice-based dishes, fish, meat, dips, vegetarian and vegan dishes
- without added taste enhancing additives

Labelling recommendation: Toasted sesame, white sesame, nigella, sea salt, onion, coriander, ginger, sesame oil

Dosage: according to taste

Item No.: 265330



NovaTaste Inside

Dry Marinade Masala-Orange

Basic compound (function & taste)

Flavor profile in line with current taste trends

Can be used as dry marinade or base for ready meals

Vegan Majo

Instant compound < 50 % fat content

Wide range of uses e.g., for dips and salad creams

Variable by adding herbs, spices or vegetable



Crafting
a world of
taste



NovaTaste