

Mango Red Curry

	Batch		10.00	
Ingredients	Finished Weight lbs.	Finished (%)	Batch Size lbs.	Batch Grams
Vegetable Oil	2.850	0.75	0.075	33.85
Garlic, minced	7.470	1.96	0.196	88.72
Ground Ginger	4.800	1.26	0.126	57.01
Lemon Grass	8.570	2.24	0.224	101.79
Cream of Coconut	18.590	4.87	0.487	220.80
Red Curry Paste	7.770	2.03	0.203	92.29
Chicken Broth	127.510	33.39	3.339	1514.45
Heavy Cream	30.800	8.06	0.806	365.82
Coconut Milk	165.810	43.42	4.342	1969.35
Honey	9.570	2.51	0.251	113.66
Chiquita Mango Extract	1.020	0.27	0.027	12.11
Total:	381.91	100%	10.00	4536.00

To Prepare:

1. Place vegetable oil in sauce pan over medium heat.
2. Add garlic, ginger and lemon grass and sauté until translucent.
3. Add in remaining ingredients and bring to a simmer.
4. Reduce by half.



natural extracts

