

THE DALESMAN SAVOURY RANGE



Speciality Gravy Mixes

the very best for pies and slices

Chicken and Mushroom

Creamy chicken
with added
mushrooms

Creamy Asparagus

Thick, creamy
white sauce with
added freeze
dried asparagus

Beef and Red Wine

Rounded beef
flavour with added
red wine powder,
herbs and onions

Balti Curry

Fragrant, balti
sauce with chilli,
cumin, garlic and
coriander leaf.

Key Product Information

- All gravies and sauces contain freeze thaw stable starches
- Gravies and sauce mixes are hot thickening
- Cold thickening versions are available subject to a minimum order

FOR MORE INFORMATION
ON THIS RANGE OR ANY
OTHER PRODUCTS IN
OUR BAKERY RANGE
PLEASE CONTACT
OUR SALES OFFICE
ON

01274 758000

Recipes for Speciality Gravy/Sauce mixes



Ingredients	BALTI CURRY/ CREAMY ASPARAGUS
	Kg
Water	1.360
Diced Chicken	2.270
Water	0.455
Sauce Mix	0.455
Totals	4.540

- Method**
- 1 Put the chicken and first portion of water into a cooking vessel.
 - 2 Bring to the boil and then simmer for approximately 15 mins, stirring occasionally, until the meat is tender.
 - 3 Replace any water lost during cooking.
 - 4 Slurry the Balti Curry/Creamy Asparagus Sauce mix with the remaining cold water.
 - 5 Add the slurry to the meat mixture, stirring continuously.
 - 6 Bring to the boil to thicken.
 - 7 Remove from the heat and empty into shallow trays to cool.
 - 8 Fill into pastry and bake off at 425°F / 220°C for 30-35 mins.

Ingredients	CHICKEN & MUSHROOM
	Kg
Water	1.820
Diced Chicken	1.135
Water	0.995
Sauce Mix	0.590
Totals	4.540

- Method**
- 1 Put the chicken and first portion of water into a cooking vessel.
 - 2 Bring to the boil and then simmer for approximately 15 mins, stirring occasionally, until the meat is tender.
 - 3 Replace any water lost during cooking.
 - 4 Slurry the Chicken and Mushroom Sauce mix with the remaining cold water.
 - 5 Add the slurry to the meat mixture, stirring continuously.
 - 6 Bring to the boil to thicken.
 - 7 Remove from the heat and empty into shallow trays to cool.
 - 8 Fill into pastry and bake off at 425°F / 220°C for 30-35 mins.

Ingredients	RED WINE GRAVY
	Kg
Water	1.590
Diced or minced Beef	2.040
Water	0.455
Gravy Mix	0.455
Totals	4.540

- Method**
- 1 Put the meat and first portion of water into a cooking vessel.
 - 2 Bring to the boil and then simmer for approximately 60 mins, stirring occasionally, until the meat is tender.
 - 3 Replace any water lost by cooking.
 - 4 Slurry the Red Wine gravy mix with the remaining cold water.
 - 5 Add the slurry to the cooked meat, stirring continuously.
 - 6 Bring to the boil to thicken.
 - 7 Remove from the heat and empty into shallow trays to cool.
 - 8 Fill into pastry and bake off at 425°F / 220°C for 30-35 mins.

THIS INFORMATION IS GIVEN AS A GUIDE ONLY. NO GUARANTEES ARE ASSUMED OR IMPLIED

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