



RED HOT CHILLI CURRY

Spice mixture for extra hot cuisine. Bring to the boil in coconut milk or combine with yoghurt. (level of spiciness: 8 of 10)

Produkt Kurzbeschreibung

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Produkt lange Beschreibung

Organic Gourmet Curry

Description

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Available as

05004503 Stackable aroma protection tin, 80g each (medium tin).

05004526 Stackable aroma protection tin, 30g each (small tin).



Ingredients

Turmeric, paprika, chilli, hibiscus, cranberries, fenugreek seeds, byadagi chilli, sour cherry flakes (sour cherry juice concentrate, corn starch), lemongrass, roasted onion, galangal, garlic, ginger, fennel, Guntur chilli, coriander seeds. From controlled organic cultivation.

Recommended preparation

Cook "Red hot chilli curry" along with the dish or briefly sweat with the other ingredients; do not fry.

Ecological control body

DE-ÖKO-003

GALERIEBILDER

