

Butter Chicken Curry

CHALLENGE

Butter Chicken Curry or Murgh Makhani as its also known is one of the most widely produced Punjabi curries in the world. It is a thick, rich and mildly spiced product which comes with similar production challenges wherever it is produced. These being burn-on contamination, separation of dairy fats, long production times and the presence of coloured fat spots upon cooling.

SOLUTION

To use our [Jet Cook Steam Infusion](#) unit, [Braising Bar](#) technology and [Recipe Manager](#) to ensure all the spices are crackled properly. Fats/dairy products are adequately emulsified to form a stable emulsion and the spices are distributed evenly throughout the product

The [Braising Bar](#) is used to give an even cook-out of all the spices, the motion/movement of the bar replicates that of a chef, but is controlled with our [Recipe Manager](#) which also controls the heat, agitation, mixing and cooking time of the spices.

The [Jet Cook Steam Infusion](#) unit is then used to simultaneously heat and the liquids added to the base such as milk, cream, butter and water.

This process evenly distributes the dairy fats and forms much smaller droplet sizes than traditional methods, thus ensuring the fats and spices do not separate during cooking and after cooling. As the Steam Jacket is not used in this stage of production there is zero burn-on contamination .

The rapid heating with no moving parts also ensures that particulates such as onion, tomatoes, peppers, and coriander remain both intact and maintain their colour and nutritional values.



"The finished curry was restaurant quality, but cooked at incredible speed."

Mr Sankarnathan
CEO Leading Restaurant Group - Singapore

OUTCOME

A rich, smooth, colourful and high gloss restaurant quality curry produced in 30 minutes, (traditional processing time - 90 minutes.) and with no burn-on.

Upon cooling the product displayed no signs of fat spots.

[DCN Recipe Manager Software](#) ensures that this process is followed every time, ensuring excellent finished product every time you cook.