

Rogan Josh Curry

CHALLENGE

This curry is one of the signature recipes of the Kashmiri cuisine, and is extremely difficult to reproduce due to the time and many cooking stages required to give it its authenticity. As with any large volume of curry the processes are accelerated in production to make the product cost effective, most of the time to the detriment of the product.

SOLUTION

To use a combination of four of our patented technologies to reduce the cooking time whilst keeping its authentic colour, texture and taste. The longest stages of the process are the cooking out and sweating of the onions, followed by the reduction cook at the end to give a rich powerful and fragrant flavour.

Firstly we crackled the spices in some oil using our [Braising Bar](#), this along with the [Recipe Manager](#), controls the cooking time, temperature and agitation of the spice and oil mix giving a perfect cook every time. The next stage is to sweat out and reduce the onion mix with the [Braising Bar](#) and [Vapour Reduction System](#). The onions are added to the spice mix and are quickly brought to 98°C. Then the [Vapour Reduction System](#) is activated and the vapour/steam is drawn from the vessel/product, through a heat exchanger and to the drain.

This system removes approx. 4ltrs of liquid a minute thus dramatically reducing the cooking time required traditionally from 30 to 15 minutes.

The next stage involves adding all the liquids such as diced tomatoes, coconut, yoghurt etc. These ingredients are rapidly heated to 98°C using the [Jet Cook Steam Infusion In-Tank System](#), and then is put on simmer and the [Vapour Reduction](#) system is started.



"The DCN kettle equipped with Jet Cook System delivered the quality of food that's home perfect. The texture and colour of food was good with no colour loss."

Sathish Nair - Managing Director
EssEmm FoodTech Innovations (P) Ltd
India

OUTCOME

Another restaurant quality curry with a rich and punchy spice flavour, vibrant colours with just the right level of oil separation. The sauce was produced in half the time of the traditional method but with all the flavour and colour of a product made in a top restaurant.

The cook/holding time was reduced from 60 to 20 minutes.