



## Recipes

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### Madras Tomato Curry

Serves 1

#### Ingredients:

1 oz. vol. Liquid Butter  
24 oz. oz. vol. Onions  
1.5 Tbsp. Garlic , minced  
1.5 Tbsp. Ginger , minced  
1 Tbsp. Red Jalapenos , seeded and chopped  
2 tsp. Fennel Seeds  
1 Tbsp. Coriander Seeds  
1 each Star Anise  
2 Tbsp. Curry Powder  
1 Tbsp. Chile Powder  
2 tsp. Garam Marsala  
1 Tbsp. Savory Roasted Chicken Base  
20 oz. vol. Water  
16 oz. vol. Tomato Puree

#### Directions:

1. Heat liquid butter in a sauce pot over medium heat.
2. Add onions and sauté until translucent. Add garlic and ginger and cook 1-2 more minutes.
3. Add fennel seeds, coriander seeds and star anise.
4. Add dry seasonings, savory roasted chicken base, water and tomato puree.
5. Bring to a simmer.
6. Continue cooking approximately 10-15 more minutes.  
If sauce gets too thick add more water.
7. Remove from heat and strain in a fine mesh sieve, pressing against solids to extract liquid.
8. Hold warm for service or cool completely.
9. Label, Date and Refrigerate.