

The Authentic Food Company Raises The Premium

The Authentic Food Company has introduced two new listings to its successful Premium Indian Curry range. Butter Chicken and Royal Chicken Korma join Lamb Chettinadu and Chicken Makhani to complete the four strong portfolio.

Premium Butter Chicken (400g), is a speciality dish originating from the North Indian region of Punjab. Often eaten at special occasions such as weddings, this curry contains succulent chicken breast marinated in tandoori spices, slowly cooked in a rich, smooth, buttery sauce with hints of fenugreek, and cardamom. Delicately spiced, this is ideal for menus at pubs, hotels and restaurants.

For a milder main course, the Premium Royal Chicken Korma (400g) is the perfect addition for busy chefs. Derived from the North East of India, this dish is a popular choice in the UK. Tender, marinated chicken breast is slowly cooked in a smooth and creamy sauce before being infused with cinnamon and cardamom to create a well rounded and flavoursome meal.

Butter Chicken and Royal Chicken Korma are quick and easy to prepare, by placing the bag in simmering water for 20 minutes.

Add Kashmiri rice and naan bread as accompaniments and experiment with different presentation techniques to complete a traditional Indian meal.

NPD Controller Lee Tynan says: "Indian food is going from strength to strength and milder, creamy dishes are increasingly popular additions to menus. The Authentic Food Company research traditional, regional recipes to create premium dishes, offering food made with the finest ingredients, which are as good as they would be in India. "

The Authentic Premium Indian Curry Range has been formulated by a team of international development chefs to ensure it maintains its authenticity and remains true to its provenance. This helps chefs to meet demands for innovative, high-quality dishes.

