

Yellow Ca Ri sauce

Ingredients:

- Pre-made spice mix for Yellow Ca Ri
- 12 litter of Kara coconut cream
- 300ml of vegetarian fish sauce
- 150gr Ginger
- 0.25kg of chopped garlic (1/4 bag)

- ✓ in food processor chop garlic and ginger
- ✓ In medium pot, cover bottom with olive oil
- ✓ On low heat, add onion, garlic and ginger mix and mix well
- ✓ Add 12 litter of Kara coconut cream and heat up until small bubbles show
- ✓ Add spice mix for Yellow Ca Ri and mix well.
- ✓ **Make sure to break any spice balls formed.**
- ✓ Add 300ml of vegetarian fish sauce
- ✓ Fill pot with water and bring to boil
- ✓ simmer on low heat for 30 minutes while mixing well from the bottom of the pot
- ✓ Place in 3 * 10L white bucket and keep in cool room

Green Curry sauce

Ingredients:

- Pre-made spice mix for green Curry
- 12 litter of Kara coconut cream
- 12 leaves of kaffir lime
- 300ml of vegetarian fish sauce
- 0.25kg of chopped garlic (1/4 bag)
- 0.25kg of chopped lemongrass (1/2 bag)
- 1 package of green curry paste
- 10 bunches of coriander stems

- ✓ in food processor chop garlic to medium-small pieces
- ✓ in food processor chop 10 bunches of coriander stems – fine.
- ✓ In medium pot, cover bottom with olive oil
- ✓ On low heat, Add lemongrass, garlic and kaffir lime leaves and mix well
- ✓ Add 1 package of green curry paste
- ✓ Add 12 litter of Kara coconut cream
- ✓ Add spice mix for green curry
- ✓ Add copped coriander stems
- ✓ Add 300ml of vegetarian fish sauce
- ✓ Fill pot with water and bring to boil
- ✓ simmer on low heat for 30 minutes
- ✓ Place in 3 * 10L white bucket and keep in cool room

Red Curry sauce

Ingredients:

- Pre-made spice mix for red Curry
- 12 litter of Kara coconut cream
- 12 leaves of kaffir lime
- 300ml of vegetarian fish sauce
- 0.25kg of chopped garlic (1/4 bag)
- 0.25kg of chopped lemongrass (1/2 bag)
- 1 package of red curry paste

- ✓ in food processor chop garlic to medium-small pieces
- ✓ In medium pot, cover bottom with olive oil
- ✓ On low heat, add garlic, lemongrass and kaffir lime leaves and mix well
- ✓ Add 1 package of red curry paste
- ✓ Add 12 litter of Kara coconut cream
- ✓ Add spice mix for red curry
- ✓ Add 300ml of vegetarian fish sauce
- ✓ Fill pot with water and bring to boil
- ✓ simmer on low heat for 30 minutes
- ✓ Place in 3 * 10L white bucket and keep in cool room