

## CURRIED SAUSAGES

*with chips and spicy sauce*

Ingredients	Curried sausages
500 g	Sausages (crisp fried)
200 g	Fried turkey meat
300 ml	Vegetable stock
40 g	GELEAcold
	Curry powder

Ingredients	Chips
400 g	Chips (fried)
100 ml	Oil
500 ml	Cold water
40 g	GELEAcold
	Salt, paprika

Ingredients	Spicy sauce
250 ml	Gravy
250 ml	Curry ketchup
	Curry powder, chili powder

### Heating/serving:

Place the frozen food on a plate, cover and heat at 100°C in a steam oven for 12-15 minutes. To serve, pour the sauce over the sausages.

Nutrition facts for one serving  
(approx. 175 g)

Energy/	1146 kJ/
Calories	274 kcal
Fat	19.9 g
Of which saturates	6.9 g
Carbohydrates	14.7 g
Of which sugars	6.3 g
Fibre	2.6 g
Protein	8.6 g
Salt	2.4 g

### Curried sausages:

Blend the fried sausages, turkey meat, seasonings and stock to a very fine puree for 5 minutes then add the GELEAcold and stir in for 20 seconds. For a more attractive appearance, sprinkle the silicone mould with a little curry powder before filling. Pipe the mass into a "Fried Sausage" silicone mould with a disposable piping bag, use a lid to spread it evenly in the mould then freeze.

### Chips:

Blend the chips, oil, water and seasonings to a very fine puree for 5 minutes then add the GELEAcold and stir in for 20 seconds. Pipe the mass into an "Asparagus" silicone mould with a disposable piping bag, use a lid to spread it evenly in the mould then freeze. Cut into chips before heating.

### Alternatively:

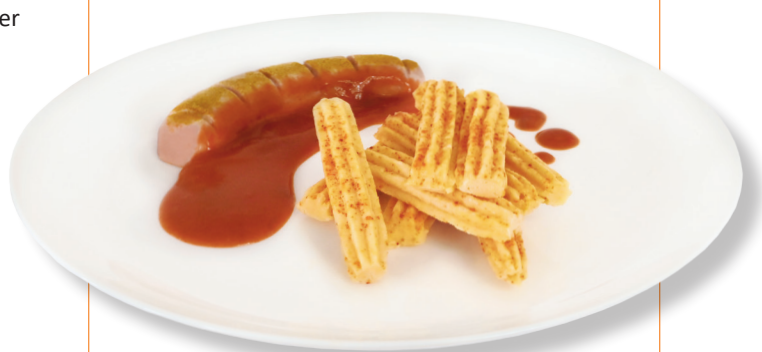
Pipe the mass in chip shapes onto a GN baking tray using a piping bag and round nozzle.

### Spicy sauce:

Bring the gravy and curry ketchup to the boil and season to taste.

### Kitchen tips:

The finer the puree, the better the result! We recommend the Robot-Coupe Blixer and a pureeing time of 5 minutes. Cover and heat in the microwave for max. 5 minutes at medium heat (400W). Test heating behaviour beforehand!



**CURRIED SAUSAGES**  
*with chips and spicy sauce*

**seneoPro**<sup>®</sup>