



BENDIGO  
**Foodshare**



**Chicken Curry  
Tofu Curry**

# Ingredients - Serves 40

## Chicken Curry

- 40 Chicken thighs
- 8 tbs mandras curry powder
- 4 tbs salt
- 2 tbs ground turmeric
- 4 cups oil
- 2 tbs chilli powder
- 4 tbs paprika
- 32 onions (6kg)
- 2 bulb garlic
- 2 tbs fresh ginger
- 16 cans tomatoes (6kg)
- 8 sticks lemongrass 4 sticks lemongrass  
(cut to 15cm and lightly pound to release  
aroma)
- 6kg rice
- coriander (garnishing)

# Chicken Curry Tofu Curry

# Method

- 1. Sprinkle curry powder, salt and turmeric over the chicken and set aside.**
- 2. In a food processor mix garlic, paprika, chilli powder and ginger.**
- 3. Add onions, blend to a thick paste.**
- 4. Heat oil in a deep pan and fry the paste over a medium heat for about 10 minutes.**
- 5. Add the chicken and turn up the heat stirring for another few minutes.**
- 6. Add the tomatoes and stir for a further 5 minutes.**
- 7. Add water (enough to cover the chicken), lemongrass and fish sauce. Stir well and simmer.**
- 8. Turn down the heat to low, partially cover the pan and gently simmer for at least 30 minutes**
- 9. Remove the lid and simmer for a further 10-15 minutes to reduce the sauce.**
- 10. Remove the lemongrass - check and adjust seasoning if required. Serve!**

# Chicken Curry Tofu Curry

# Ingredients - Serves 30

## Tofu Curry

- 4.5kg Tofu
- 4 tbs mandras curry powder
- 2 tbs salt
- 1 tbs ground turmeric
- 2 cups oil
- 1 tbs chilli powder
- 2 tbs paprika
- 16 onions (6kg)
- 1 bulb garlic
- 1 tbs fresh ginger
- 8 cans tomatoes (6kg)
- 4 sticks lemongrass (cut to 15cm and lightly pound to release aroma)
- 6kg rice
- coriander (garnishing)

Chicken Curry  
Tofu Curry

# Chicken Curry

## Tofu Curry

### Method

- 1. Sprinkle curry powder, salt and turmeric over the tofu and set aside.**
- 2. In a food processor mix garlic, paprika, chilli powder and ginger.**
- 3. Add onions, blend to a thick paste.**
- 4. Heat oil in a deep pan and fry the paste over a medium heat for about 10 minutes.**
- 5. Add the tofu and turn up the heat gently stirring for another few minutes.**
- 6. Add the tomatoes and stir for a further 5 minutes.**
- 7. Add water (enough to cover the tofu), lemongrass and fish sauce. Stir well and simmer.**
- 8. Turn down the heat to low, partially cover the pan and gently simmer for at least 30 minutes**
- 9. Remove the lid and simmer for a further 10-15 minutes to reduce the sauce.**
- 10. Remove the lemongrass - check and adjust seasoning if required. Serve!**