Pathway 3 Pupils

Please look carefully at the recipe for Thai Chicken Curry

1 can coconut milk

500g chopped chicken breast

2dsp curry paste

1 tbs mango chutney

1 stock pod

2 tsp crystallised ginger

1 tsp hot chilli sauce

Fresh chopped coriander

| What is cross-contamination? |
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| How can cross-contamination be prevented in this recipe? |
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| What would you serve with this curry |
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| How could you store this curry? |
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| And for how long? |
| How could Thai Chicken Curry be reheated? |
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| How could you make this recipe gluten free? |
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| How could you make sure that it is suitable for vegetarians? |
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| Name 5 spices you may find in a curry? | Name 5 different traditional curries you may find in an Indian restaurant? |
| --- | --- |
| 1 | 1 |
| 2 | 2 |
| 3 | 3 |
| 4 | 4 |
| 5 | 5 |