Project Client Contact Job Number Stage Date

Frozen Pastes Ice Kitchen Nishit Shah ICE46SAW AW 11.03.24



FEEDS TWO IN 25 MINUTES

• 1 pot Thai curry paste

• 1 tbsp vegetable oil

2. Add the coconut milk

nd bring to a **simmer.** ook for **6-8 mins** or

slightly longer if you prefer a thicker curry.

• 200g sliced chicken/tofu

FRESHLY FROZEN FOR THE **MOST VIBRANT FLAVOUR!**

THAI RED CURRY PASTE

INGREDIENTS: Water, Coconit Cream, Lemongrass, Red Chilli, Shallots, Garlic, Dark Brown Sugar (Sugar, Cane Molosses), Kaffir Lime Zest, Galangal, Sea Salt, Turmeric

Made in a factory that handles Nuts, Milk & Soya. Store frozen at -18°C. Once defrosted, do not refreeze and consume within 2 days.
THIS PRODUCT MUST BE COOKED.

Ice Kitchen Ltd. 42 Crosby Road North, Liverpool, L22 4QQ, UK 2 POTS x 77g €







PLANT BASED



MADE IN THE UK

STEPS 1. Fry the paste straight from frozen for 3-4 mins on a low heat, stirring frequently. 3. Add chicken/tofu and cook for a further 5 mins.

4. Finally, add the veg and cook until the meat is done and veggies are just tender.

• 1 x 400ml can coconut milk - preferably organic

• 200g sliced veggies of your choice

5. Serve with rice.

Recipes @ ICEKITCHEN.COM



CURRY PASTE

2 POTS • SERVES 4

KITCHEN

ICE°











EXTENDED RANGE ICEKITCHEN.COM











CURRY PASTE

Keep it Fresh!