

Tuk Tuk Club Spicy Kicking Curry 135g



EAN
5070002918400

Target market(s)
GB, IE

Components

Ingredients

Tomato Paste (31%)
Crispy Fried Onions (26%) [Onion, Sunflower Oil, Corn Starch, Salt]
Ginger Puree (9%)
Rapeseed Oil
Date Syrup
Coriander
Lime Juice
Red Chillies (3%)
Garlic Puree
Salt
Coriander Leaf
Ground Turmeric
Ground Paprika
Mild Curry Powder [Salt, Ground Turmeric, Ground Coriander, Ground Cumin, Garlic Powder, Rice Flour, Ground Ginger, Ground Chilli Powder, Ground Clove, Ground Paprika, Ground Fennel, Ground Nutmeg, Flavour: Lemon Oil, Spice Extract Blend]
Cumin Seeds
Ground Cumin
Ground Chilli Powder
Ground Coriander
Ground Black Pepper
Ground Cinnamon
Ground Cardamom
Ground Cloves

Allergy Text

May contain traces of Sesame.

Nutrition

per 100g:	
Energy	977 kJ/251 kcal
Fat	13g
of which saturates	1.4g
Carbohydrates	12g
of which sugars	11g
Fibre	4.5g
Protein	4.9g
Salt	2.6g

Calculated Nutrition

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Energy (kJ)	977
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of which saturates (g)	1.4
Carbohydrate (g)	12
of which sugars (g)	11
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Salt (g)	2.6

Product Description

Brand

Tuk Tuk Club

Features

Hand Finished Sauce Kits
How Spicy? Med - 2
Just Add Water
Quick & Easy
Made in Small Batches
No Artificial Colours, Flavourings or Preservatives
Plant Based / Vegan

Standardised Brand

Brand - Tuk Tuk Club

Regulated Product Name

A spicy paste made with tomato purée, ginger, chillies and spices, topped with dried coriander and fried onions.

Marketing

Company Name

Tuk Tuk Club

Company Address

Fresh Marketing Limited,
71-75 Shelton St,
London,
WC2H 9JQ.

Third Party Logos

- Mobius Loop

Product Marketing

Our Spicy Kicking Curry has been created by our Tuk Tuk Club chefs and made in small batches to bring fresh world food flavour to your meals. The spicy paste layer is crafted from a blend of tomato puree, ginger, chillis and spices and hand finished with layers of coriander and fried onions adding a delightful light texture and aroma to the sauce.

Health & Lifestyle

Lifestyle

- Suitable for Vegans

Allergy Advice

Sesame - May Contain

Additives

Artificial Colours - Free From
Artificial Flavours - Free From
Artificial Preservatives - Free From

Storage & Usage

Storage and Usage Statements

- Keep Refrigerated

Storage Type

Type	Min Temp °C	Max Temp °C
Chilled	1	5

Preparation and Usage

Serve with rice & garnish with coriander & yoghurt

How to cook: Prep Your Protein: Heat a teaspoon of oil in a saucepan. Brown your protein (e.g. chicken, meat or paneer).
Unleash the Aromas: Add the sauce kit into the same saucepan. Cook gently for 2-3 minutes, stirring to prevent burning.
Release the fragrant flavours. Build the Base: Fill the empty sauce pot (300ml) with water and add it to the saucepan.
Simmer to Perfection: Cover and simmer for 20-25 minutes, stir occasionally, watch it thicken. Add delicate ingredients like seafood or vegetables during cooking adjusting the time as needed. Enjoy your Tuk Tuk meal.

Top tips: Want more sauce, add more water. Want a thicker sauce, cook uncovered.
For creamy less spicy twist, add coconut milk.

Storage

Keep refrigerated at 1-5°C. For use by: See lid. Once opened, consume within 2 days and by use by date.

Durability after Opening

Consume Within - Days

2

Date Marking Type

- Use by

Brandbank Captured Pack Data

Pack Size

135g

Numeric Size

Numeric Size - 135

Recycling Info

Lid - Recyclable
Pot - Recyclable
Sleeve - Recyclable

Country

Packed In - United Kingdom

Pack Type

Type - Sleeve

Provenance Statement

Packed in the UK

Usage Count

Number of uses - Servings

3-4

Customer Services

Manufacturers Address

Packed for:
Tuk Tuk Club,
Fresh Marketing Limited,
71-75 Shelton St,
London,
WC2H 9JQ.

Return To

tuktukclub.com
Get in touch:
customer@tuktukclub.com
Tuk Tuk Club,
Fresh Marketing Limited,
71-75 Shelton St,
London,
WC2H 9JQ.

Email Helpline

@tuk.tuk.club

Web Address

tuktukclub.com

Social Media

Follow the Tuk Tuk
@tuk.tuk.club

Extended Data

Description Breakdown

Functional Name - Kicking Curry
Variant - Spicy