Kitchen Kit

The kitchen list, the dishes each ready gravy makes with preparation steps, and a portion guide, for hotel, resort and restaurant kitchens.

1. The kitchen list

Product	Pack	Used for
Ready gravies		
Onion tomato gravy	1 kg	Kadai dishes, chole, rajma, curries, roasts
Makhani gravy	1 kg	Butter chicken, paneer butter masala, tikka masala
White gravy	1 kg	Malai kofta, navratan korma, kurma with coconut milk
Dal makhani	1 kg	À la carte, meals, thalis and buffets
Spice powders and masalas		
Chilli powder	1 kg	Heat in curries, fries and marinades
Turmeric powder	1 kg	Daily cooking: dals, curries, rice
Coriander powder	1 kg	Curries and gravies
Kashmiri chilli powder	1 kg	Red colour in gravies, tandoor and roasts
Chicken masala	1 kg	Chicken curry, roast and fry
Mutton masala	500 g	Mutton curry and roast
Fish masala	100 g	Fish curry, prawn masala, fish roast
Sambar powder	500 g	Sambar

All products are supplied in original sealed company packs. Ask on WhatsApp for the rate list.

2. Ready gravies: dishes and preparation

Add the main ingredient, finish, and serve. All four gravies come in 1 kg packs.

Gravy	North Indian dishes	South Indian dishes	Our suggested method
Onion tomato gravy	Kadai paneer, kadai chicken, mixed veg, chole, rajma, mushroom masala, gobi masala, chicken curry, egg curry	Egg roast, chicken roast, beef roast and ularthu, chicken curry, kadala curry, pepper chicken	Heat the gravy. Add the main ingredient and masala. Simmer until cooked. Adjust thickness with water.
Makhani gravy	Butter chicken, paneer butter masala, chicken tikka masala, veg makhanwala, mushroom makhani	Butter chicken and paneer butter masala for the North Indian section	Heat the gravy. Add paneer or cooked chicken. Simmer. Finish with butter and cream.
White gravy	Malai kofta, navratan korma, methi malai matar, murg malai	Veg, chicken, egg, mutton and paneer kurma (add coconut milk), for parotta, appam and idiyappam	Heat on a low flame. Add kofta, paneer or chicken. Simmer gently. Finish with cream, or coconut milk for kurma.
Dal makhani	Dal makhani for à la carte, meals, thalis and buffets	Dal makhani for meals and the North Indian section	Heat. Adjust thickness with water or milk. Finish with butter and cream.

Two gravies or one extra ingredient, more dishes

Mix	Dishes
Onion tomato + makhani	Paneer or chicken tikka masala
Makhani + white	Paneer or chicken lababdar
Onion tomato + spinach purée	Palak paneer, palak chicken
White + coconut milk	Kurma with coconut milk

From the pack labels: all four gravies come in 1 kg packs, with a serve size of 80 g and 12.5 servings per pack, and carry the vegetarian mark. Store in a cool, dry place. Once opened, refrigerate below 4°C and use within 24 hours. Makhani and white gravy contain milk and nuts. Dal makhani contains milk. Always check the label on each pack for allergens and the use-by date.

3. Portion guide for gravies — our suggestion

Serving	Gravy per portion	Portions from a 1 kg pack
Plate of curry (à la carte)	100 to 130 g	8 to 10
Buffet, per guest per dish	80 to 100 g	10 to 12
Label serve size, all four gravies	80 g	12.5

Not sure how much you need? Tell us your rooms or meals a day and your menu, and we will suggest a monthly list.

Order in one message

Fill this in and send it on WhatsApp to +91 81379 86760. One message is enough.

Tell us	What to write
Property	Resort / Homestay / Hotel / Restaurant / Caterer / Cloud kitchen / Canteen / Other, and the name
Rooms or meals a day	
Menu	North Indian / South Indian / Mixed
Products and packs	From the kitchen list on page 1
Pin code	Six digits

Our monthly list

Product	Pack	Dishes on our menu	Packs a month
Onion tomato gravy	1 kg		
Makhani gravy	1 kg		
White gravy	1 kg		
Dal makhani	1 kg		
Chilli powder	1 kg		
Turmeric powder	1 kg		
Coriander powder	1 kg		

Product	Pack	Dishes on our menu	Packs a month
Kashmiri chilli powder	1 kg		
Chicken masala	1 kg		
Mutton masala	500 g		
Fish masala	100 g		
Sambar powder	500 g		