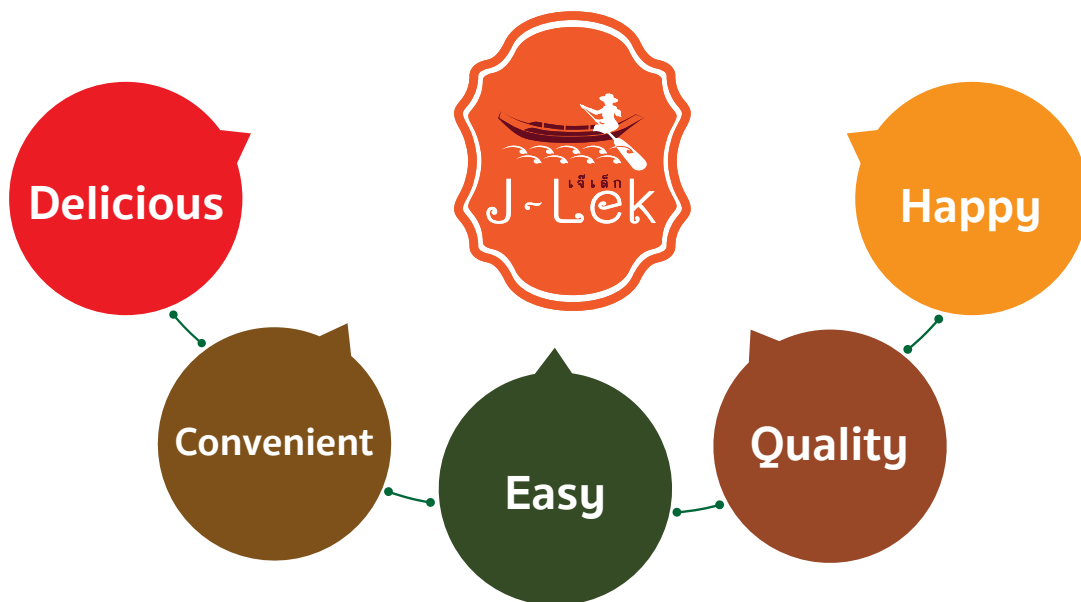




**CURRY SAUCE**  
**READY TO COOK**

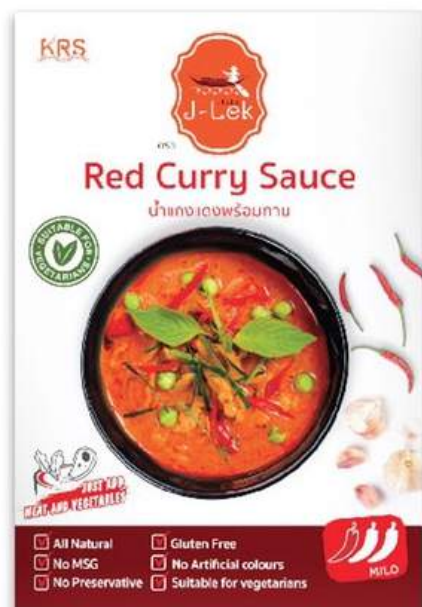




 **Local ingredients**  
at your local store.

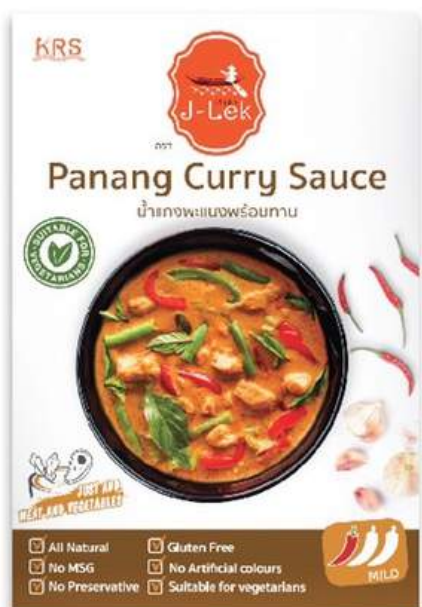






### Nutrition Information

Nutrient	Per 100 ml	Per Serving* (1 tbsp : 17 ml)
<b>Energy</b>	690kJ / 170kcal	1650kJ / 400kcal
<b>Fat</b>	13 g	31 g
of which saturates	9 g	22 g
<b>Carbohydrates</b>	10 g	25 g
of which sugars	6 g	16 g
<b>Fibre</b>	0 g	1 g
<b>Protein</b>	2 g	4 g
<b>Salt</b>	6 g	5 g



### Nutrition Information

Nutrient	Per 100 ml	Per Serving* (1 tbsp : 17 ml)
<b>Energy</b>	850kJ / 200kcal	2050kJ / 490kcal
<b>Fat</b>	16 g	39 g
of which saturates	9 g	21 g
<b>Carbohydrates</b>	13 g	31 g
of which sugars	9 g	21 g
<b>Fibre</b>	0 g	1 g
<b>Protein</b>	2 g	4 g
<b>Salt</b>	2 g	4 g

# RED CURRY SAUCE

## CONCEPT

Thai curry sauce made from herbs and spices.

## COOKING INSTRUCTIONS

①



②



## INGREDIENT

Coconut milk, Red curry paste [Soybean oil, Red chili, Garlic, Shallot, Lemongrass, Galangal, Salt, Coriander seed, Sugar, Fresh coriander, Kaffir lime peel, Cumin], Water, Bamboo shoot, Coconut sugar, Red chili, Salt, Basil leaves, Kaffir lime leaves, Paprika extract.

## OTHER INFO.

\*Shelf life : 18 months

\*Store in a cool, dry place. Once opened, store refrigerated and consume within 3 days.

\*Food safety certification : BRC, IFS

# PANANG CURRY SAUCE

## CONCEPT

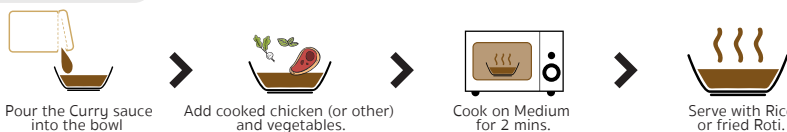
Thai curry sauce made from herbs and spices.

## COOKING INSTRUCTIONS

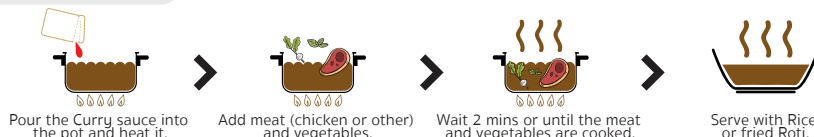
### Materials preparation

1. J-Lek Panang Curry Sauce 250g 2. Chicken or favourite meat 100g 3. Kaffir lime Leaves 2 psc

① For Microwave



② For Cooking



## INGREDIENT

Coconut milk, Water, Coconut sugar, Panang curry paste [Soybean oil, Water, Galangal, Lemongrass, Garlic, Shallot, Dried red chili, Salt, Sugar, Coriander seed, Spices (White pepper, Nutmeg, Cinnamon, Clove, Mace, Cumin), Kaffir lime peel, Acidity regulator (E330)], Soybean oil, Red curry paste [Dried red chili, Garlic, Lemongrass, Galangal, Shallot, Salt, Sugar, Coriander seed, Fresh coriander, Kaffir lime peel, Cumin], Red chili, Salt, Yeast extract, Kaffir lime leaves, Modified corn starch, Paprika extract.

## OTHER INFO.

\*Shelf life : 18 months

\*Store in a cool, dry place. Once opened, store refrigerated and consume within 3 days.

\*Food safety certification : BRC, IFS



### Nutrition Information

Nutrient	Per 100 ml	Per Serving* (1 tbsp : 17 ml)
<b>Energy</b>	650kJ / 160kcal	1670kJ / 400kcal
<b>Fat</b>	13 g	33 g
of which saturates	8 g	21 g
<b>Carbohydrates</b>	9 g	23 g
of which sugars	5 g	13 g
<b>Fibre</b>	0 g	1 g
<b>Protein</b>	1 g	3 g
<b>Salt</b>	2 g	4 g

# GREEN CURRY SAUCE

## CONCEPT

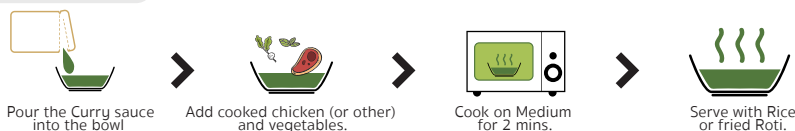
Thai curry sauce made from herbs and spices.

## COOKING INSTRUCTIONS

### Materials preparation

1. J-Lek Green Curry Sauce 250g    2. Chicken or favourite meat 100g    3. Eggplants 20 g or favourite vegetables

### ① For Microwave



### ② For Cooking



## INGREDIENT

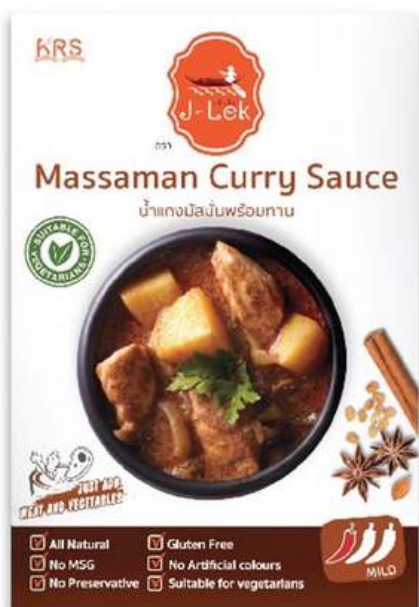
Coconut milk, Green curry paste [Soybean oil, Garlic, Green chili, Lemongrass, Galangal, Shallot, Salt, Basil, Fresh coriander Sugar, Coriander seed, Ginger, Kaffir lime peel, Yellow chili, Turmeric, White pepper, Cumin], Water, Bamboo shoot, Coconut sugar, Red chili, Salt, Basil leaves, Kaffir lime leaves, Modified corn starch.

## OTHER INFO.

\*Shelf life : 18 months

\*Store in a cool, dry place. Once opened, store refrigerated and consume within 3 days.

\*Food safety certification : BRC, IFS



### Nutrition Information

Nutrient	Per 100 ml	Per Serving* (1 tbsp : 17 ml)
<b>Energy</b>	580kJ / 140kcal	1430kJ / 340kcal
<b>Fat</b>	9 g	22 g
of which saturates	7 g	16 g
<b>Carbohydrates</b>	12 g	31 g
of which sugars	7 g	18 g
<b>Fibre</b>	1 g	3 g
<b>Protein</b>	2 g	4 g
<b>Salt</b>	1 g	3 g

# MASSAMAN CURRY SAUCE

## CONCEPT

Thai curry sauce made from herbs and spices.

## COOKING INSTRUCTIONS

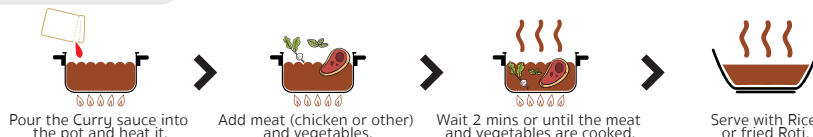
### Materials preparation

1. J-Lek Green Curry Sauce 250g    2. Chicken or Lamb 100g    3. Onion 20g    4. Potatoes 20g

### ① For Microwave



### ② For Cooking



## INGREDIENT

Coconut milk, Potato, Onion, Water, Coconut sugar, Massaman curry paste [Soybean oil, Shallot, Garlic, Spices (Coriander seed, Cinnamon, Nutmeg, Sand ginger, Clove, Cardamom, Star anise, White pepper, Cumin, Mace), Lemongrass, Galangal, Dried red chili, Sugar, Water, Ginger, Kaffir lime peel], Tamarind paste, Red curry paste [Dried red chili, Garlic, Lemongrass, Galangal, Shallot, Salt, Sugar, Coriander seed, Fresh coriander, Kaffir lime peel, Cumin], Salt, Yeast extract, Modified corn starch, Paprika extract, Caramel color.

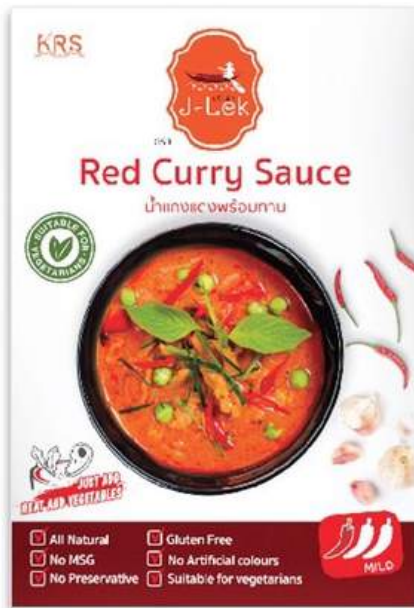
## OTHER INFO.

\*Shelf life : 18 months

\*Store in a cool, dry place. Once opened, store refrigerated and consume within 3 days.

\*Food safety certification : BRC, IFS

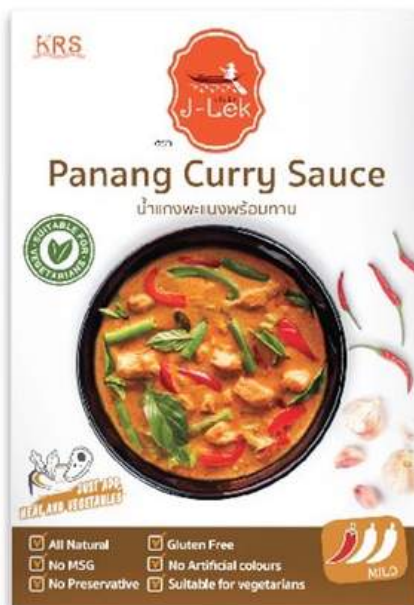




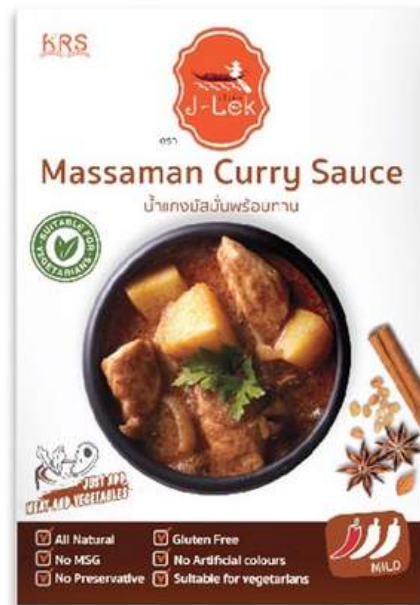
**RED CURRY SAUCE**  
**250g.**



**GREEN CURRY SAUCE**  
**250g.**



**PANANG CURRY SAUCE**  
**250g.**



**MASSAMAN CURRY SAUCE**  
**250g.**

**Palatable &**  
**HAPPY TIME**

