



Butter Chicken Sauce Butter Reduction

Featuring Natural Butter Flavor 303191

Gentle Indian spices meet the rich flavor of tomatoes, butter, and cream. True Dairy Natural Butter Flavor provides full-bodied flavor and velvety mouthfeel while enabling a 50% butter reduction.

Ingredient	CONTROL (APP # 17468)		COST-REDUCED (APP # 17469)		TRUE DAIRY (APP # 17470)	
	%	Cost in Use/LB	%	Cost in Use/LB	%	Cost in Use/LB
Water	59.95		61.45		61.35	
Butter	14	\$0.350	7.0	\$0.175	7.0	\$0.175
Tomato Paste	10		10		10	
Cream	6.0	\$0.072	6.0	\$0.072	6.0	\$0.072
Soybean Oil	-		5.5	\$0.037	5.5	\$0.037
Dried Minced Onions	2.0		2.0		2.0	
Onion Powder	1.5		1.5		1.5	
Ginger Paste	1.5		1.5		1.5	
Crushed Garlic	1.5		1.5		1.5	
Curry Powder	1.5		1.5		1.5	
Dried Diced Green Bell Peppers	1.0		1.0		1.0	
Salt	0.75		0.75		0.75	
Jalapeno Puree, Medium	0.3		0.3		0.3	
Natural Butter Flavor 303191	-		-		0.1	\$0.007
Dairy Ingredient Cost		\$0.422	-32.6%	\$0.284	-30.9%	\$0.292

USDA Market Costs (Q1 2023): Butter: \$2.50/lb; Soybean Oil: \$0.68/lb

Mix Instructions

1. Combine Dried Minced Onions, Dried Diced Green Bell Pepper, and water. Cook at 180-190F for 10 minutes.
2. Combine all ingredients and blend. Cook at 180-190 F for an additional 10 minutes.

Other True Dairy Ingredients Suitable for Simmer Sauces:

- True Dairy Cream Concentrate 303111
- Natural Vegan Cream Type Flavor 304108
- Natural Vegan Dairy Enhancer 304162

