



# Tikka Masala Sauce Cream Reduction

Featuring True Dairy Cream Concentrate 303193 and Natural Sour Cream WONF 301175

Warming and aromatic Indian spices are smoothed and elevated with the richness of fresh cream and the luxurious tang of sour cream. True Dairy Cream Concentrate and Sour Cream WONF replace all the impact at a fraction of the cost.

Ingredient	CONTROL (APP # 17471)		COST-REDUCED (APP # 17472)		TDSI FLAVOR ADDED (APP # 17473)	
	%	Cost in Use/LB	%	Cost in Use/LB	%	Cost in Use/LB
Water	32.55		36.2		36.0	
Crushed Tomatoes	18		18		18	
Cream	12	\$0.144	4.0	\$0.048	4.0	\$0.048
Tomato Paste	10		10		10	
Sour Cream	5.0	\$0.050	-		-	
Lemon Juice	5.0		5.0		5.0	
Butter	4.0	\$0.100	4.0	\$0.100	4.0	\$0.100
Soybean Oil	-		3.9	\$0.027	3.9	\$0.027
Onion Powder	2.5		2.5		2.5	
Crushed Garlic	2.0		2.0		2.0	
Ginger Paste	2.0		2.0		2.0	
Garam Masala	1.25		1.25		1.25	
Dried Minced Onions	1.0		1.0		1.0	
Dried Diced Red Bell Peppers	1.0		1.0		1.0	
Sugar	1.0		1.0		1.0	
Curry Powder	0.80		0.80		0.80	
Salt	0.75		0.75		0.75	
Jalapeno Puree, Very Hot	0.75		0.75		0.75	
Nonfat Dry Milk	-		0.65	\$0.009	0.65	\$0.009
Lactic Acid	-		0.05	\$0.001	0.05	\$0.001
<b>Cream Concentrate 303193</b>	-		-		0.05	\$0.004
<b>Sour Cream WONF 301175</b>	-		-		0.05	\$0.004
<b>Dairy Ingredient Cost</b>		\$0.294	- 37.3%	\$0.184	- 34.7%	\$0.192

USDA Market Costs (Q1 2023): Butter: \$2.50/lb; Cream: \$1.20/lb; Sour Cream (18% fat): \$1.00/lb Soybean Oil: \$0.68/lb

## Mix Instructions

1. Blend Cream, **Cream Concentrate**, **Sour Cream WONF**, Oil, Nonfat Dry Milk, and half the water. Heat to 160 and shear or homogenize to emulsify.
2. Mix minced onions, bell peppers, and onion powder with hot water (180-190 F) and cook 10 minutes.
3. Combine all ingredients and blend. Cook at 180-190 F for 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

