



Combi Kettle Cooking

INDIAN  
CURRIES

Viking

HACKMAN

# Introduction

***The bottom line of professional cooking is a satisfied customer, whether in a hospital, school, restaurant, small manufacturing facility, or a staff canteen.***

The Hackman Combi kettle can guarantee delicious and safe food thanks to its state-of-the-art Cook-Mix-Chill features.

In a Combi kettle, three key food preparation functions are combined: cooking, mixing and chilling. All these functions can be done in one single operation without intermediate food transfers.

With the optional HACCP control package temperature recording of the complete cook-and-chill process can be obtained.

The Hackman kettle will thereby save time, labor, space and food transfers. Additionally, it will increase the level of hygiene, safety and productivity of your food preparation.

Most liquid and semi liquid products that need cooking and mixing can be prepared in a Hackman.

Hackman is proud to share its updated cookbook, that outlines several areas of food production. The recipes contained in this book, are taken directly from our test kitchens and our customers facilities. We are pleased to highlight those Chefs who have shared their experiences and successes of their kettles with us.

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# The Art of Kettle Cooking



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### **Kettle Lid**

The kettle lid is fitted with a mixer safety grid (safety switch). The mixer does not function without the safety grid on. It is easy to fill ingredients through the grid while mixing.

## Mixing Control Features

### **Mixing tool**

The universal mixing tool is easily removed thanks to a clever lifting handle with quick-locking system. Larger mixing tools are most conveniently removed when the kettle is in a tilted position. The mixing tool can be fitted with an optional whipping grid to bring in more air into whipped products (e.g. dessert puddings).

The mixing tool is equipped with several scrapers to lick the kettle walls during mixing. This way the whole food mass will be mixed evenly and no isolation will be built between the steam jacket and the food. It is recommended to always use the scrapers. The scrapers are easily removed and can be washed separately in a dishwasher.

## Mixing Control Features

The Hackman can perform many versatile mixing tasks, because it can be not only be used as a cooking mixer kettle, but also used as a standard cold mixer.

Thanks to the mixer versatility everything from gentle soup stirring to high speed whipping and mashing is possible.

The mixer will save you plenty of time and manual work. It is also necessary to ensure good cooking results; the temperature variations within the kettle are eliminated and the whole food mass will be cooked evenly and simultaneously, thus shortening the cooking time.

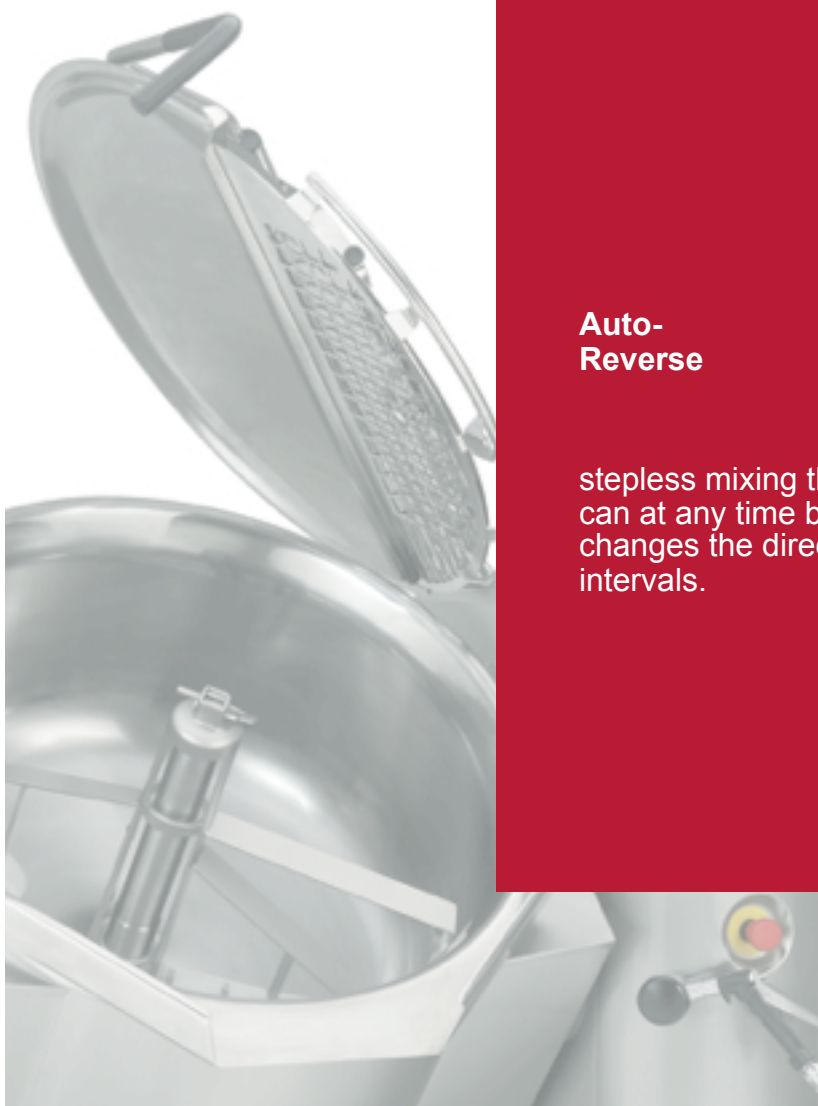
The manual mixing speed is stepless, the mixing range is 15 > 140 rpm. The highest technical mixing power operates at the middle speed zone 55-75 rpm.

The mixer is fitted with auto-reverse and 2 mixing functions; 1 for gentle stirring of soups and broth, 2 for universal mixing and cooking.



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## Mixing Control Features



### **Auto-Reverse**

While using the manual stepless mixing the auto-reverse function can at any time be used. The mixing tool changes the direction with regular intervals.

## Control Panel Viking



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Set temperature

Emergency stop

Tilting

Water indication for steam jacket

Paddle controls select, 1-2, auto-reverse

**Set temperature** Temperature is set from 1-6, as in a home stove. 6 being maximum. Jacket temperature is 120°C max and optional external food temperature display is available

**Tilting** Electric tilting can be simply selected and utilized by one touch operation

**Water Indication of steam jacket** When red light is on, open top valve (safety group) and bottom valve (front bottom) and pour water through until it runs out the front. This will ensure the kettle jacket is heating elements are covered with water.

**Paddle Controls** There are single and two directional mixing, along with 2 pre-set mixing programs. Program 1 for Soups and Stews, Program 2 is Universal

**Emergency Stop** Push for EMERGENCY ALL STOP. Check to make sure it is pulled out, before restarting system.

# Cleaning The Kettle

95% of kettles can be cleaned in 10 min.

Its easiest to clean the kettle after it has just been used

Regardless of the type of Hackman kettle you have, they are cleaned in the same way

This is one of the most effective ways to gain more production capacity at your property. Reduce the downtime of your kettle

1	Turn the temperature of the kettle to warm, or 45°C
2	Fill with water. 10% of kettle volume. ie. 10 ltr for 100ltr kettle
3	give a big squirt of hand soap
4	adjust auto reverse mixing arm to 55 or 65 rpm, or just fast enough so the water almost comes out of the kettle
5	set timer to 5 min, and cover with full lid.
6	stop and use plastic bowl scraper to remove general buildup
7	continue to wash with plastic brush and handshower.
8	Tip out water and rinse our with handshower, while at 90°



# Recipes

## A Note for the Chefs

The recipes contained in the Hackman Kettle Cookbooks are **NOT** written in stone. Please feel free to adapt them to your own property, and send us the results.

These recipes are designed to give the user a starting point for their new equipment purchases. Some of the noted recipes are adaptations from certain properties, as a request. Others are word for word, from the kitchen chefs using the kettles on a daily basis.



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**Recipe Group** Indian  
**Recipe Name** Mutton Kadhai  
**Portions** 160 @170g of 100%  
**Yield**  
**Kettle** Viking Combi



Ingredients Description	100%	Unit	300%
	Qty		
Mutton, large cut cubes	18000.00	gm	54000.00
Onion, med dice	5000.00	gm	15000.00
Tomato, med dice	4000.00	gm	12000.00
Garlic, paste	200.00	gm	600.00
Ginger, paste	200.00	gm	600.00
Cumin Seeds	50.00	gm	150.00
Bay Leaves	50.00	gm	150.00
Garam masala powder	80.00	gm	240.00
Turmeric powder	50.00	gm	150.00
Coriander powder	150.00	gm	450.00
Red Chilly powder	100.00	gm	300.00
Cooking Oil	400.00	gm	1200.00
Salt	100	gm	300.00
	28380.00		85140.00

**PREPARATION & COOKING**

Heat the kettle to 120°C and add cumin seeds and bay leaf. Add the onions ginger-garlic paste and mix at 35RPM auto reverse, until light brown. Then add garam masala, turmeric powder, coriander powder and red chilli powder. Stir well till the spices are well blended. Add mutton and continue to mix until the meat turns translucent. Stop mixing, select Pr1 and cover the kettle with lid. Run program 1 until the water evaporates and the juices from the meat become separated. Then add chopped tomatoes and cover again and simmer until done. Serve hot and garnish with finely chopped coriander leaves.



Recipe Group Indian  
 Recipe Name Mutton Kofta  
 Yield  
 Portions 130 @ 170g of 100%  
 Kettle Viking Combi



Ingredients	100%	Unit	300%	
	Qty		Qty	
Minced Mutton	12000.00	gm	36000	
Eggs	10.00	pcs	30	
Onion, finely sliced	4000.00	gm	12000	
Tomato, puree	4000.00	gm	12000	
Chana Powder (Besan)	1000.00	gm	3000	
Poppy Seeds	125.00	gm	375	
Ginger, paste	200.00	gm	600	
Garlic pods, paste	200.00	gm	600	
Coriander powder	100.00	gm	300	
Turmeric Powder	50.00	gm	150	
Black cardamom	10.00	gm	30	
Black Pepper Powder	50.00	gm	150	
Cloves	10.00	gm	30	
Green Cardamoms	10.00	gm	30	
Cinnamon Stick	10.00	gm	30	
Coriander Leaves, finely chopped	100.00	gm	300	
Cooking Oil	350.00	gm	1050	
Salt`	100.00	gm	300	
	10315.00		30945	Totals no mutton or egg
	22315.00		66945	Totals no egg

**PREPARATION & COOKING**

Grind garlic, ginger and poppy seeds together. Keep aside. Heat Oil in kettle at 120°C and add the onions to it. Sauté until light brown at 35 RPM auto-reverse. Add a little water to it, and continue to stir. In another pan, mix the whole spices with a cup of water and cook on a simmer, for 10 min. Keep aside. In the onion mixture, now add the ginger , garlic paste, poppy seeds and cook for another 2 to 3 min. Add the coriander powder and turmeric powder and salt. Reduce temperature to 95°C. Continue mixing. Add tomatoes and continue to mix. When complete, stop mixing. REMOVE mixing arm

In another cold kettle, mix mutton mince, egg, chana powder, coriander leaves and salt. Grease hands lightly with oil and make small dumplings. add them carefully to the onion mix. Strain the water from the whole spices and add to the koftas. Bring to a simmer. Cook for 5 min, then add yoghurt. Reduce heat to 95°C and cook for 45 min.

Decant carefully to GN containers for service



**Recipe Group** Indian  
**Recipe Name** Mutton Kheema-Peas Masala  
**Portions** 130 @ 170g of 100%  
**Yield**  
**Kettle** Viking Combi



Ingredients	100%	Unit	300%
	Qty		Qty
Minced Mutton	12000.00	gm	36000
Sweet Green Peas	1500.00	gm	4500
Tomatoes, large dice	3000.00	gm	9000
Onion, med dice	4000.00	gm	12000
Tomato paste	720.00	gm	2160
Cloves	10.00	gm	30
Cardamom	10.00	gm	30
Cinnamon Stick	20.00	gm	60
Bay Leaves	10.00	gm	30
Red Chilly Powder	50.00	gm	150
Turmeric Powder	50.00	gm	150
Coriander Powder	150.00	gm	450
Garam masala powder	25.00	gm	75
Curry Leaves	25.00	gm	75
Coriander Leaves, finely chopped	100.00	gm	300
Garlic, minced	150.00	gm	450
Ginger, minced	150.00	gm	450
Cooking Oil	500.00	gm	1500
Salt	100.00	gm	300
	22570.00		67710.00

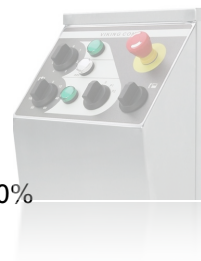
### PREPARATION & COOKING

Heat kettle to 99°C and mix mutton mince with 15% turmeric powder, bay leaf, cardamom, cloves, salt. Cover with water. Gently simmer to 90% done and until the water is evaporated. Mix only slightly.

In a separate kettle, heat oil to 120°C and add chopped onions, ginger, garlic, cardamom, cloves, bay leaves, and cinnamon stick. Mix on Program 2 till golden brown. Add turmeric powder, coriander powder, red chilly powder, green chilly and continue to mix. ( Program 2)  
 Add in chopped tomatoes, tomato paste, water and salt. Mix well.  
 (During the test, we added 2 ltr of water to start, and adjusted as the curry came together)  
 Then add sweet green peas, minced meat & curry leaves and cook till done.  
 Serve hot garnished with chopped coriander leaves.



**Recipe Group** Curry  
**Recipe Name** Fish Masala  
**Yield** +/- 13kg of masala mix  
**Portions** +/- 85 portions of masala mix at 150g of 100%  
**Kettle** Viking Combi



Ingredients	100%	Unit	300%
	Qty		
Fish	20000.00	gm	60000.00
Onion, med dice	5000.00	gm	15000.00
Tomato, med dice	5000.00	gm	15000.00
Garlic, chopped roughly	300.00	gm	900.00
Ginger, chopped roughly	300.00	gm	900.00
Coriander Powder	250.00	gm	750.00
Red Chilly Powder	100.00	gm	300.00
Turmeric Powder	50.00	gm	150.00
Tamarind paste	500.00	gm	1500.00
Tomato paste	720.00	gm	2160.00
Coriander Leaves	100.00	gm	300.00
Green Chillies	50.00	gm	150.00
Fenugreek seeds (Methi)	50.00	gm	150.00
Cooking Oil	500.00	gm	1500.00
Salt	110	gm	330.00
	13030.00		39090.00

### PREPARATION & COOKING

Slice fish and marinate it with 15% of red chilly powder, turmeric powder and salt for 2 - 3 hrs  
 Deep fry and arrange in GN containers for serving.

Heat oil in kettle to 120°C. Add onions and sauté till golden brown. (pr 2) Then add  
 smashed ginger, garlic, methi seeds and curry leaves. Continue mixing on Program 2

After 10 min, add turmeric powder, coriander powder, chopped tomatoes and tomato paste

Cook for another 5 min and add tamarind juice, green chillis and salt.

Add water for volume and cook till thick consistency. When done, add this masala to  
 the fish set in the gn containers. Cook in hot oven for 10-15 min and  
 serve hot, garnished with finely chopped coriander leaves.

For Tamarind pulp: Add tamarind in hot water and leave it for 15 minutes. Then de-seed,  
 squeeze the pulp and remove it in a container for mixing.







<b>Recipe Group</b>	Curry		
<b>Name</b>	Chicken For Biryani		
<b>Yield</b>	50 kg at 100%		
<b>Portions</b>	271 at 180gms of 100%		
<b>Kettle</b>	Viking Combi		
	100%		300%
<b>Ingredients</b>	Unit	Weight	
Chicken Legs, boneless	20000.00	gm	60000
Oil	2000.00	gm	6000
Ghee	1000.00	gm	3000
Onion, sliced, 3mm	15000.00	gm	45000
Tomatoes, diced 6mm	8000.00	gm	24000
Ginger, paste	250.00	gm	750
Garlic, paste	250.00	gm	750
Green Chillies, chopped fine	200.00	gm	600
Coriander Leaves, chopped fine	400.00	gm	1200
Mint Leaves, chopped fine	500.00	gm	1500
Turmeric Powder	50.00	gm	150
Coriander Powder	200.00	gm	600
Cumin Powder	100.00	gm	300
Cinnamon Stick	50.00	gm	150
Cardamom	50.00	gm	150
Cloves	50.00	gm	150
Salt	600	gm	1800
Yoghurt	2000	gm	6000
	50700.00		152100
Cashewnuts	500.00	gms	1500
Raisins	500.00	gms	1500
Rose Water	500.00	ml	1500

**Biryani Preparation:** Brush G/N containers with some hot oil/ghee. Then add both chicken & rice preparation, see veg biryani, layer wise. In between the layers add fried cashew nuts, raisins & onions. Also add chopped mint leaves & coriander leaves. During this process also add rose water layer-by-layer. Cover the pot with a tight lid and then cook till well done. Serve hot garnished with golden fried onions & yoghurt.



**Recipe Group** Curry  
**Name** Veg Biryani  
**Yield** 52 kg at 100%- curry only  
**Portions** 340 portions of curry, at 150g of 100%  
**Kettle** Viking Combi



Ingredients Description	100%		300%	
	Qty	Unit		
Basmati Rice	20000.00	gm	60000.00	
Beet Root, diced, 8 mm	3000.00	gm	9000.00	
Potato, cubed large	5000.00	gm	15000.00	
Cauliflower, large	3000.00	gm	9000.00	
Carrot, diced medium	2000.00	gm	6000.00	
Green Beans, julienne	2500.00	gm	7500.00	
Green Peas	2500.00	gm	7500.00	
Oil	2000.00	gm	6000.00	
Ghee	1000.00	gm	3000.00	
Onion, sliced	15000.00	gm	45000.00	
Tomatoes, diced large	8000.00	gm	24000.00	
Ginger, paste	250.00	gm	750.00	
Garlic, paste	250.00	gm	750.00	
Green Chillies, chopped fine	200.00	gm	600.00	
Coriander Leaves, chopped fine	400.00	gm	1200.00	
Mint Leaves, chopped fine	500.00	gm	1500.00	
Turmeric Powder	50.00	gm	150.00	
Coriander Powder	200.00	gm	600.00	
Cumin Powder	100.00	gm	300.00	
Cinnamon Stick	50.00	gm	150.00	
Cardamom	50.00	gm	150.00	
Cloves	50.00	gm	150.00	
Cashewnuts	500.00	gm	1500.00	
Raisins	500.00	gm	1500.00	
Lemon	1000.00	gm	3000.00	
Rose Water	500.00	gm	1500.00	
Yoghurt	2000.00	gm	6000.00	
Salt, to taste	600	gm	1800.00	
	51200.00		153600.00	

**Biryani Preparation:** In suitable G/N containers, add some hot oil/ ghee. Then add both mutton & rice preparation layer wise. In between the layers add fried cashewnuts, raisins & onions. Also add chopped mint leaves & coriander leaves. During this process also add rose water layer-by-layer. Cover the pot with a tight lid and then cook till well done. Serve hot garnished with golden fried onions & yoghurt.

## PREPARATION & COOKING

**Vegetable Preparation:** Clean, cut all the vegetables, except gr. peas and gr. beans and saute in very hot bratt pan, reserve. Add Oil/Ghee into hot kettle (120°C) Add chopped onions, cinnamon, cardamom, cloves, ginger, garlic and cook until light brown. 35 RPM auto reverse. Cook 8 min and reduce temperature to 95°C. Then add turmeric, coriander powder, cumin and chopped green chillies, tomatoes and salt. Continue to cook for 10 min. Add all of the previously reserved fried vegetables. Continue to cook for 20 min When fully cooked, add yoghurt. Turn off heating

**Rice Preparation:** Pour water, 80-100 ltr, in another large kettle and bring it to a boil. Then to it add cloves, cinnamon stick, some spoon of ghee, salt and rice. Cook only till 3/4th done. Drain the water, using strainer plate.

**Recipe Group** Meat  
**Name** Mutton Korma  
**Yield**  
**Portions** 190 @ 170g of 100%  
**Kettle** Viking Combi



Ingredients	100%	Unit	300%
	Qty		Qty
Mutton	20000.00	gms	60000.00
Onion, small dice	5000.00	gms	15000.00
Tomato, med dice	4000.00	gms	12000.00
Garlic, minced	200.00	gms	600.00
Ginger, minced	200.00	gms	600.00
Coriander Powder	250.00	gms	750.00
Chilly Powder	100.00	gms	300.00
Turmeric Powder	50.00	gms	150.00
Cumin Powder	50.00	gms	150.00
Curry Masala powder	25.00	gms	75.00
Cloves	10.00	gms	30.00
Cinnamon Stick	20.00	gms	60.00
Cardamom	10.00	gms	30.00
Coriander Leaves	100.00	gms	300.00
Green Chillies	100.00	gms	300.00
Yoghurt	1000.00	gms	3000.00
Bay Leaves	10.00	gms	30.00
Coconut powder	1000.00	gms	3000.00
Cooking Oil	500.00	gms	1500.00
Salt	100	gms	300.00
	32725.00		98175.00

### **PREPARATION & COOKING**

Heat kettle to 99°C and 15 Auto Reverse. Add Mutton and cover with water, simmer with 15% of the turmeric, bay leaf, cinnamon stick, until 80% done. Note, when water reaches a hard simmer, reduce temperature to 90-93°C

In another kettle, heat oil, (99°C) and add chopped onions, ginger, garlic, cardamom, cloves, bay leaves & cinnamon stick and stir till brown in color. (25 RPM Auto reverse) Then add turmeric powder, coriander powder, cumin powder, red chilly powder and stir well. When chopped tomatoes; mix well and add water & salt. Mix well again & cook till done. Strain mutton, and add to this masala, cover with lid and cook till done.

Once done add yoghurt, coconut milk & curry masala powder; mix well. Finish with chopped coriander leaves and serve hot.

For the coconut milk, add coconut powder in warm water and leave it 15 min. Then squeeze the milk and pour it in a container for mixing.



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**Recipe Group** Indian  
**Recipe name** Mutton Do Pyaza  
**Portions** 160 @ 170g of 100%  
**Yield**  
**Kettle** Viking Combi



Ingredients Description	100%	Unit	300%
	Qty		
Mutton	18000.00	gm	54000.00
Onion, finely julienned	5000.00	gm	15000.00
Tomato, large dice	4000.00	gm	12000.00
Garlic, paste	200.00	gm	600.00
Ginger, paste	200.00	gm	600.00
Red Chillies dry	80.00	gm	240.00
Green Cardamoms	10.00	gm	30.00
Black Cardamoms	10.00	gm	30.00
Cloves	10.00	gm	30.00
Cinnamon Stick	10.00	gm	30.00
Black Peppercorns	50.00	gm	150.00
Cumin Seeds	50.00	gm	150.00
Fennel Seeds	10.00	gm	30.00
Bay Leaf	10.00	gm	30.00
Nutmeg powder	10.00	gm	30.00
Turmeric powder	50.00	gm	150.00
Coriander Leaves. garnish	100.00	gm	300.00
Ghee	150.00	gm	450.00
Mustard Oil	200.00	gm	600.00
Salt	100	gm	300.00
	28250.00		84750.00

**Method**

Clean & Wash mutton and keep aside. Grind all the spices except bay leaf & dry red chillies.

Make a separate ginger garlic paste. Heat kettle to 120°C, heat mustard oil.

Add few garlic cloves along with bay leaf & dry red chillies.

Add a handful of sliced onions followed by a layer of meat.

Layer onion & meat in a way that it forms a heap without falling in the pot.

Put all the masala paste along with onion paste followed with turmeric & salt.

Do not stir. Cover & leave on a low heat for 30mins. Then stir till the water dries out and oil separates in the pot. Keep stirring till dark brown. When the meat is tender add ghee & cover with lid till done.

Garnish with finely chopped coriander and serve hot.



**Recipe Group** Indian  
**Recipe Name** Mutton Masala  
**Portions** 190 @ 170g of 100%  
**Yield**  
**Kettle** Viking Combi



Ingredients Description	100%		300%	
	Qty	Unit		
Mutton	20000.00	gm	60000.00	
Onion, large dice	5000.00	gm	15000.00	
Tomato, large dice	4000.00	gm	12000.00	
Garlic, finely chopped	200.00	gm	600.00	
Ginger, finely chopped	200.00	gm	600.00	
Tomato Paste	720.00	gm	2160.00	
Coriander Powder	250.00	gm	750.00	
Chilly Powder	100.00	gm	300.00	
Turmeric Powder	50.00	gm	150.00	
Cumin Powder	50.00	gm	150.00	
Curry Masala powder	25.00	gm	75.00	
Cloves	10.00	gm	30.00	
Cinnamon Stick	20.00	gm	60.00	
Cardamom	10.00	gm	30.00	
Coriander Leaves	100.00	gm	300.00	
Green Chillies	100.00	gm	300.00	
Yoghurt	1000.00	gm	3000.00	
Bay Leaves	10.00	gm	30.00	
Cooking Oil	500.00	gm	1500.00	
Salt	120	gm	360.00	
	32465.00		97395.00	

### PREPARATION & COOKING

In kettle 1, add mutton and cover with water followed by 15% of turmeric powder, bay leaves, cardamom, cloves & salt. Simmer at 95°C until 80% done. Keep aside. In other kettle heat oil, at 120°C and add chopped onions, ginger, garlic, cardamom, cloves, bay leaves and cinnamon stick. Mix at 25RPM auto reverse until brown in color.

Then add turmeric powder, coriander powder, cumin powder, red chilly powder and stir well. When done add tomato paste, stock or water & salt.

(The chef may use the stock from cooking the lamb)

Mix well & cook till done. Add mutton to this masala, cover with lid and cook till done.

Once done add yoghurt & curry masala powder; mix well.

Finish with chopped coriander leaves and serve hot.





**Recipe Group** Curry  
**Recipe Name** Egg Masala  
**Yield**  
**Portions** 160 portions at 130g of 100%  
**Kettle** Viking Combi

Ingredients	100%		300%
	Qty	Unit	
Egg	200.00	each	600.00
Onions, diced	5000.00	gm	15000.00
Tomato, diced	3000.00	gm	9000.00
Ginger, finely chopped	300.00	gm	900.00
Garlic, finely chopped	300.00	gm	900.00
Cloves	25.00	gm	75.00
Cardamom	25.00	gm	75.00
Red Chilly powder	100.00	gm	300.00
Turmeric powder	50.00	gm	150.00
Coriander Powder	500.00	gm	1500.00
Coconut powder	500.00	gm	1500.00
Green Chillies, chopped	100.00	gm	300.00
Coriander Leaves, julienne	150.00	gm	450.00
Curry Leaves	80.00	gm	240.00
Cooking Oil	1000.00	gm	3000.00
Salt	100.00	gm	300.00
	11230.00	gm	33690.00
with egg weight cooked	21230	gm	63690

### PREPARATION & COOKING

Steam the eggs in Futura Marvel Pressure Steamer. Remove them when done and de-skin them. Then heat oil in the kettle at 99°C, set mixing to Program 2 and cook the onions till translucent / brown with ginger & garlic.

Add green chillies and curry leaves followed by red chilly powder, turmeric powder and coriander powder. Stir them well till cooked. Then add chopped tomatoes and cooked till done. When tomatoes are cooked add some water for volume followed by salt to taste. Set program 1

Finally add the whole boiled eggs to this masala and simmer 10 min. Serve hot garnished with finely chopped coriander leaves.



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**Recipe Group** Curries  
**Recipe Name** Dal Fry  
**Yield**  
**Portions**  
**Kettle** Viking Combi

	100%		300%
Ingredients	Qty	Unit	
Red Lentils	10000.00	gm	30000.00
Onion, med dice	2000.00	gm	6000.00
Tomatos, med dice	2000.00	gm	6000.00
Garlic, minced	400.00	gm	1200.00
Ginger, minced	300.00	gm	900.00
Green Chilli, minced	200.00	gm	600.00
Turmeric Powder	50.00	gm	150.00
Cumin Powder	300.00	gm	900.00
Mustard Seeds	50.00	gm	150.00
Cumin Seeds`	50.00	gm	150.00
Curry Leaves	50.00	gm	150.00
Coriander Leaves, julienne	200.00	gm	600.00
Cooking oil	1000.00	gm	3000.00
Salt	110.00	gm	330.00
water	30000.00	gm	90000.00
	46710		140130

### PREPARATION & COOKING

Warm oil in hot kettle at 120°C and add mustard seeds, cumin seeds and curry leaves. Program 2. Add ginger-garlic pastes, coriander leaves, green chilli, tumeric powder cumin powder and chopped onions. Cook masala for 10 min. Add 1 ltr of water and cook another 10 min. Add onions and chopped tomato Continue to cook 8 min and reduce temperature to 95°C. Set Program 1 and add in lentils and measured water. (Start with 2.5 times and add more when needed) Simmer until lentils are properly cooked and season with salt to taste. Decant to serve hot.



**Recipe Group** Curries  
**Recipe Name** Sambhar  
**Yield**  
**Portions** 540 at 130 gm of 100%  
**Kettle** Viking Combi



Ingredients	Qty		Unit
	100%	300%	
Red Lentils	10000.00		gms
Onion, med dice	2000.00		gms
Tomatoes, med dice	2000.00		gms
Moringai / Drumsticks, cubed	5000.00		gms
Egg plant/brinjal, cubed	8000.00		gms
Potatoes, cubed	7000.00		gms
Okra, cubed	2000.00		gms
Carrots, cubed	3000.00		gms
Padaval, cubed	3000.00		gms
Tamarind	1000.00		gms
Sambhar masala powder	500.00		gms
Garlic, minced	400.00		gms
Ginger, minced	300.00		gms
Red Chilly-Whole	100.00		gms
Green Chillies, minced	200.00		gms
Turmeric Powder	50.00		gms
Cumin Powder	300.00		gms
Mustard Seeds	50.00		gms
Cumin Seeds`	50.00		gms
Curry Leaves	50.00		gms
Coriander Leaves, julienne	200.00		gms
Cooking oil	1000.00		gms
Asfoetida Powder (Hing)	80.00		gms
Salt	100.00		gms
water	25000		gms
	71380.00		214140

Tamarind preparation:  
 Soak tamarind in hot water, squeeze pulp when soft to make paste.  
 Add this to the masala.

### PREPARATION & COOKING

Simmer red lentils with 15% of the salt and turmeric powder and keep separate.

Do this at 104°C, 15RPM Auto Reverse, in a separate kettle.

Start with 2.5 times the amount of water.

Clean and cut the vegetables into cubes, and steam in Futura Pressure steamer at 0.5 Bar for 2 to 5 min, depending on product. They should be 50% cooked

Heat oil in a hot kettle, set to Program 2 and add onions, garlic, coriander powder, red chilli powder, sambhar masala powder. Set run time to 6 min.

Add mustard seeds, cumin seeds, curry leaves, whole red chilli, and asfoetida powder  
 Cook another 5 min, add tomatoes and cook well to make thick masala.

Add tamarind paste and continue to cook another 5 min.

Add the cooked lentils and other vegetables. Set mixer to 15 RPM Auto reverse.

Reduce temperature to 95°C

Add remainder of salt and additional water to proper consistency



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**Recipe Group** Curries  
**Recipe Name** Rassam  
**Yield**  
**Portions** 200 at 130g of 100%  
**Kettle** Viking Combi

Ingredients	100%		300%
	Qty	Unit	
Tomatoes, chopped	15000.00	gm	45000.00
Tamarind	3000.00	gm	9000.00
Garlic, chopped	1350.00	gm	4050.00
Ginger, chopped	1350.00	gm	4050.00
Red chilly whole	150.00	gm	450.00
Turmeric Powder	150.00	gm	450.00
Asfoetida	150.00	gm	450.00
Black pepper whole	600.00	gm	1800.00
Mustard Seeds	300.00	gm	900.00
Cumin Seeds`	300.00	gm	900.00
Curry Leaves	150.00	gm	450.00
Coriander Leaves, julienne	600.00	gm	1800.00
Cooking oil	3000.00	gm	9000.00
Salt	300.00	gm	900.00
basic recipe	26400.00		79200.00
water to add	chefs discretion		

### PREPARATION & COOKING

Blanch tomatos, grind them to make juice and keep aside  
 Crush ginger, garlic, whole black pepper, red chilli, curry leaves  
 cumin seeds together and keep aside.

Make tamarind juice by simmering the tamarind paste in 3x water  
 strain

In a hot kettle of 120°C, temper mustard seeds, red chilly and turmeric powder  
 Mix in the crushed ingredients and cook until half done, at 15 rpm, auto reverse.  
 Add tamarind and tomato juice and salt to taste.  
 water for volume & stir well. Cook till it boils.  
 Serve hot garnished with chopped coriander leaves.



**Recipe Group** Curries  
**Recipe Name** Chicken Masala  
**Yield** 316 at 150gm of 100%



Kettle Ingredients	Viking Combi	
	100%	300%
	Qty	Unit
Chicken, thighs and leg cut	25000.00	gms
Onion, med dice	5000.00	gms
Tomato, large dice	4000.00	gms
Garlic, finely chopped	200.00	gms
Ginger, finely chopped	200.00	gms
Tomato Paste	740.00	gms
Coriander Powder	250.00	gms
Chilly Powder	100.00	gms
Turmeric Powder	50.00	gms
Cumin Powder	50.00	gms
Curry Masala powder	25.00	gms
Cloves	10.00	gms
Cinnamon Stick	20.00	gms
Cardamom	10.00	gms
Coriander Leaves	100.00	gms
Green Chillies	100.00	gms
Yoghurt	1000.00	gms
Bay Leaves	10.00	gms
Cooking Oil	500.00	gms
Salt	110.00	gms
water	10000.00	gms
	47476.00	142425.00

### PREPARATION & COOKING

Marinate the chicken in 15% of the oil, turmeric and salt.  
 Place in refrigerator for 3 hrs.

Heat oil in kettle at 120°C and add chopped onion, ginger, garlic.

Do this on program no.2

When the onions start to wilt, add the cardamom, cloves, bay leaves & cinnamon stick  
 Continue to cook until it starts to color. add turmeric, coriander powder, cumin powder  
 curry masala powder, red chilli powder and continue to mix on Program 2.

Add tomato paste and continue to cook on high heat for 6 to 8 min.

Now add measured water and reduce temperature to 95°C.

Add salt to taste and continue to simmer, an additional 20 min.

Add marinated chicken to this masala and set run time to 20 min and set to  
 program 1.

Finish with Yoghurt and garnish with chopped coriander leaves and serve hot.



**Recipe Group** Curries  
**Recipe Name** Chicken Masala  
**Yield**  
**Portions** +/- 20400 at 150g each  
**Kettle** 9 x 400 ltr Viking combi  
**Ingredients** 100%



	Qty	
Chicken, thighs and leg cut	1612500	gms
Onion, med dice	322500	gms
Tomato, large dice	258000	gms
Garlic, finely chopped	12900	gms
Ginger, finely chopped	12900	gms
Tomato Paste	47730	gms
Coriander Powder	16125	gms
Chilly Powder	6450	gms
Turmeric Powder	3225	gms
Cumin Powder	3225	gms
Curry Masala powder	1612.5	gms
Cloves	645	gms
Cinnamon Stick	1290	gms
Cardamom	645	gms
Coriander Leaves	6450	gms
Green Chillies	6450	gms
Yoghurt	64500	gms
Bay Leaves	645	gms
Cooking Oil	32250	gms
Salt	7095	gms
water	645000	gms

Chicken Masala for 20,000

### PREPARATION & COOKING

Marinate the chicken in 15% of the oil, turmeric and salt.

Place in refrigerator for 3 hrs.

\* Divide recipe into 9 parts.

Heat oil in kettle at 120°C and add chopped onion, ginger, garlic.

Do this on program no.2

When the onions start to whilt, add the cardamom, cloves, bay leaves & cinnamon stick

Continue to cook until it starts to color. add turmeric, coriander powder, cumin powder

Curry masala powder, red chilli powder and continue to mix on Program 2.

Add tomato paste and continue to cook on high heat for 6 to 8 min.

Now add measured water and reduce temperature to 95°C.

Add salt to taste and continue to simmer, an additional 20 min.

Add marinated chicken to this masala and set run time to 20 min and set to program 1.

Finish with Yoghurt and garnish with chopped coriander leaves and serve hot.



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**Recipe Group**  
**Recipe Name**  
**Yield**  
**Portions**  
**Kettle**

Curries  
 Chicken Chukka  
 300 at 140g of 100%  
 Viking Combi



Ingredients	100%	Unit	300%
	Qty		
Chicken, thighs and legs, boneless cut	20000.00	gm	60000
Onion, med dice	5000.00	gm	15000
Tomato, large dice	5000.00	gm	15000
Garlic, finely chopped	200.00	gm	600
Ginger, finely chopped	200.00	gm	600
Tomato Paste	780.00	gm	2340
Coriander Powder	250.00	gm	750
Chilly Powder	100.00	gm	300
Turmeric Powder	50.00	gm	150
Cumin Powder	50.00	gm	150
Garam Masala powder	50.00	gm	150
Cloves	100.00	gm	300
Cardamom	100.00	gm	300
Cinnamon Stick	10.00	gm	30
Coriander Leaves, julienne	100.00	gm	300
Green Chillies	100.00	gm	300
Bay Leaves	10.00	gm	30
Cooking Oil	1000.00	gm	3000
Salt	100	gm	300
water	10000	gm	30000
	43200.00		129600

### PREPARATION & COOKING

Clean and marinade the chicken in 15% of the turmeric and salt, refrigerate for 3 hrs

Heat oil in kettle at 120°C and add chopped onion, ginger, garlic.

Do this on program no.2

When the onions start to whilt, add the cardamom, cloves, bay leaves & cinnamon stick  
 Continue to cook until it starts to color. add turmeric, coriander powder, cumin powder  
 green chilli, garam masala powder, and continue to mix on Program 2.

Add tomato, tomato paste and continue to cook on high heat for 6 to 8 min.

Now add measured water and reduce temperature to 95°C.

Add salt to taste and continue to simmer, an additional 20 min.

Add marinated chicken to this masala and set run time to 20 min and set to  
 program 1.

Adjust seasoning and decant.

garnish with freshly chopped coriander leaves



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## Classic Masala Basics

### Curry Masala

		1 kg	10 kg	27 kg	43kg
asafoetida	6 g	24	240	600	960 g
bay leaf	6 g	24	240	600	960 g
black pepper	7 g	28	280	700	1120 g
chili powder	7 g	28	280	700	1120 g
cinnamon	7 g	28	280	700	1120 g
coriander powder	62 g	248	2480	6200	9920 g
cummin	29 g	116	1160	2900	4640 g
fenugreek	22 g	88	880	2200	3520 g
garam flour	24 g	96	960	2400	3840 g
garam masala	24 g	96	960	2400	3840 g
garlic powder	21 g	84	840	2100	3360 g
ginger powder	7 g	28	280	700	1120 g
mustard powder	7 g	28	280	700	1120 g
paprika	22 g	88	880	2200	3520 g
turmeric	22 g	88	880	2200	3520 g
	273 g	1092	10920	27300	43680
water	add until wet, sluggish paste is achieved				
Ghee		200	2200	5400	8600



### Garam Masala

Toast all and grind finely, reserve

		20	200	500	800 kpl
bay leaves	5 kpl	20	200	500	800 kpl
black peppercorns	28 g	112	1120	2800	4480 g
cassia bark	30 g	120	1200	3000	4800 g
cloves	17 g	68	680	1700	2720 g
coriander seeds	64 g	256	2560	6400	10240 g
cummin seeds	52 g	208	2080	5200	8320 g
fennel seeds	44 g	176	1760	4400	7040 g
ginger ground	4 g	16	160	400	640 g
mace	4 kpl	16	160	400	640 kpl
		992	9920	24800	39680 g
water	add until wet, sluggish paste is achieved				
Ghee		190	1980	4985	7950 g

For toasting of large quantity of spices, we suggest a Hackman Bratt Pan.

- 1.) Mix all spices in kettle, without heating
- 2.) Add just enough water to make a thick paste
- 3.) Remove
- 4.) Heat specified amount of oil or ghee in kettle (120°C) and add spice mix. Set mixer to 15 RPM Auto reverse until ghee floats and curry turns a darker color.
- 5.) Remove and let stand for 1 hour before use.



**HACKMAN**

**Recipe Group** Curries  
**Recipe Name** Chicken Korma  
**Yield**  
**Portions** 310 at 150 gm of 100%  
**Kettle** Viking Combi



Ingredients	100%	Unit	300%
	Qty		
Chicken, thighs and legs, boneless cut	25000.00	gm	75000.00
Onion, med dice	5000.00	gm	15000.00
Tomato, large dice	4000.00	gm	12000.00
Garlic, finely chopped	200.00	gm	600.00
Ginger, finely chopped	200.00	gm	600.00
Coriander Powder	250.00	gm	750.00
Chilly Powder	100.00	gm	300.00
Turmeric Powder	50.00	gm	150.00
Cumin Powder	50.00	gm	150.00
Curry Masala powder	25.00	gm	75.00
Cloves	10.00	gm	30.00
Cinnamon Stick	20.00	gm	60.00
Cardamom	10.00	gm	30.00
Coriander Leaves	100.00	gm	300.00
Green Chillies	100.00	gm	300.00
Yoghurt	1000.00	gm	3000.00
Bay Leaves	10.00	gm	30.00
Coconut powder	1000.00	gm	3000.00
Cooking Oil	500.00	gm	1500.00
Salt	100.00	gm	300.00
Water	10000.00	gm	30000.00
	47725.00		143175.00

### PREPARATION & COOKING

Marinate the chicken in 15% of the oil, turmeric and salt.

Place in refrigerator for 3 hrs.

\*Coconut powder- follow prepared recipe and reserve

Heat oil in kettle at 120°C and add chopped onion, ginger, garlic.

Do this on program no.2

When the onions start to whilt, add the cardamom, cloves, bay leaves & cinnamon stick

Continue to cook until it starts to color. add turmeric, coriander powder, cumin powder red chilli powder and continue to mix on Program 2.

Add tomato paste and continue to cook on high heat for 6 to 8 min.

Now add measured water and reduce temperature to 95°C.

Add salt to taste and continue to simmer, an additional 20 min.

Add marinated chicken to this masala and set run time to 20 min and set to program 1.

Finish with yoghurt, coconut milk, curry masala powder.

garnish with chopped coriander leaves and serve hot.



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**Recipe Group** Curries  
**Recipe Name** Beef Chukka  
**Yield**  
**Portions** 220 at 150G of 100%  
**Kettle** Viking Combi



Ingredients	100%	Unit	300%
	Qty		
Boneless Beef	20000.00	gms	60000.00
Onion, large dice	5000.00	gms	15000.00
Tomato, large dice	5000.00	gms	15000.00
Garlic, finely chopped	200.00	gms	600.00
Ginger, finely chopped	200.00	gms	600.00
Tomato Paste	720.00	gms	2160.00
Coriander Powder	250.00	gms	750.00
Chilly Powder	100.00	gms	300.00
Turmeric Powder	50.00	gms	150.00
Cumin Powder	50.00	gms	150.00
Garam Masala powder	50.00	gms	150.00
Cloves	100.00	gms	300.00
Cardamom	100.00	gms	300.00
Cinnamon Stick	10.00	gms	30.00
Coriander Leaves, julienne	100.00	gms	300.00
Green Chillies	100.00	gms	300.00
Bay Leaves	10.00	gms	30.00
Cooking Oil	1000.00	gms	3000.00
Salt	110	gms	330.00
Water	10000.00	gms	30000.00
	33150.00		99450.00

**Method**

Marinade beef in 15% of turmeric, cloves, cardamom, cinnamon stick, bay leaves and salt.  
 Heat oil in kettle and add chopped onions, ginger, garlic and saute till onions are translucent. (20 RPM AR)  
 Add red chilly powder, turmeric, cumin, garam masala, cloves and cardamom  
 Add in marinated beef and continue to cook until beef is 80% cooked  
 Add tomatoes, curry leaves and continue cooking 10 min.  
 Add water to cover  
 Simmer with remaining salt and finish with coriander leaves and serve hot.



**Recipe Group** Curries  
**Recipe Name** Beef Chilly  
**Portions**  
**Yield** 290 at 150g of 100%  
**Kettle** Viking Combi



Ingredients	100%	Unit	300%
	Qty		
Boneless Beef	20000.00	gms	60000.00
Onion, med dice	5000.00	gms	15000.00
Tomato, med dice	6000.00	gms	18000.00
Garlic, finely chopped	200.00	gms	600.00
Ginger, finely chopped	200.00	gms	600.00
Tomato Paste	730.00	gms	2190.00
Coriander Powder	250.00	gms	750.00
Chilly Powder	100.00	gms	300.00
Turmeric Powder	50.00	gms	150.00
Cumin Powder	50.00	gms	150.00
Garam Masala powder	50.00	gms	150.00
Cloves	100.00	gms	300.00
Cardamom	100.00	gms	300.00
Cinnamon Stick	10.00	gms	30.00
Coriander Leaves, julienne	100.00	gms	300.00
Green Chillies, finely chopped	200.00	gms	600.00
Bay Leaves	10.00	gms	30.00
Cooking Oil	1000.00	gms	3000.00
Salt	110	gms	330.00
	34260.00		102780.00
Water	10000.00	gms	30000.00

### PREPARATION & COOKING

Marinate beef in 15% of turmeric, cloves, cardamom, cinnamon, bay leave and salt. Heat oil in kettle at 120°C and set mixer at 20RPM AR. Add in oil, chopped ginger garlic and continue to cook to translucent. Then add red chilly powder, turmeric, cumin powder, garam masala powder, cloves and cardamom and mix well. Add in marinated beef, and simmer for 10 min. Add in tomatoes, curry leaves, chopped green chillies and continue to simmer. Add in water and simmer an additional 10 min. Finish with julienne of coriander and serve hot.







We would like to thank the various Chefs from Abu Dhabi, Switzerland, England, Finland and India, for their contribution to this book. We invite all professional chefs working with Hackman Combi kettles to share their successes with us and we will add their contributions to future additions.

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