

EVERY BITE TELLS A TALE

Experience our culinary journey





WE CREATE FLAVOURFUL EXPERIENCES

Spice up your menu with dishes
especially curated for HORECA
industry

INSPIRING MINDS

WHO WE ARE

TFC - The Fresh Curry is an Indian culinary brand specialising in Ready-to-Cook Indian gravies tailored for the HORECA industry. Using modern technologies, we manufacture and provide a hassle-free culinary experience, allowing businesses to effortlessly incorporate authentic Indian flavours into their menus.



EMPOWERING YOU

OUR VISION

To be the global leader in providing authentic Indian cuisine, offering utmost ease to prepare flavourful dishes.

OUR MISSION

To empower the HORECA industry with a convenient solution that eliminates the complexities of sourcing rare ingredients, lengthy preparations, and excessive manpower.



MANUFACTURING PROCESS

- ① **Raw Material**
Cold Storage/Store - Sorting
- ② **Kitchen Process**
Cooking in Kettles + Ingredients Added
- ③ **Lab Test**
Yield + Ingredients Testing
- ④ **Filling**
Sealing + Metal Detector + Re-Weight
- ⑤ **Retort Process**
- ⑥ **X-Ray**
To Detect & Eliminate any foreign matter contamination
- ⑦ **Incubation Process**
7 Days 35°C & 55°C
- ⑧ **Packaging Process**





Dal Makhani

Buttery black lentil gravy

DISHES THAT CAN BE PREPARED:

STARTERS

Crispy Lentil Taco
Spiced Cheese
Lentil Wrap

MAIN COURSE

Black Lentil Stew
Black Lentil Gravy with
Naan and Rice Bowl



3 SIMPLE WAYS TO COOK



Empty the contents of the pack
in a pan or a bowl and heat it gently



Customize the dish to your taste,
by adding water, spices,
butter and cream.



Garnish from top and serve!



Rajma Masala

Spiced red beans in tomato sauce

DISHES THAT CAN BE PREPARED:

STARTERS

Rajma Gravy Bruschetta
Rajma Gravy Stuffed
Bell Peppers

MAIN COURSE

Rajma Gravy Burrito Bowl
Rajma Gravy Stuffed Sweet
Potatoes



3 SIMPLE WAYS TO COOK



Empty the contents of the pack
in a pan or a bowl and heat it gently



Customize the dish to your taste,
by adding water, spices,
butter and cream.



Garnish from top and Serve!



Tikka Masala Gravy

Spicy, tangy, creamy gravy

DISHES THAT CAN BE PREPARED:

STARTERS

Paneer Tikka Bites
Tikka Masala
Cheese Bites

MAIN COURSE

Chicken Tikka Masala
Paneer Tikka Masala



4 SIMPLE STEPS TO COOK



Add entire contents
in a pan



Heat it over low flame
and add water in a
1Kg pack



Add cream and butter to
taste with Saute Paneer |
Chicken | Vegetables



Garnish with Kasuri Methi and
add salt or chilli according to
taste and stir it well for uniform
consistency, serve hot



Shahi White Gravy

Thick, delicious, royal flavoured gravy

DISHES THAT CAN BE PREPARED:

STARTERS

Shahi Gravy
Stuffed Mushrooms

MAIN COURSE

Shahi Gravy Chicken Wrap
Shahi Gravy Rice Bowl



4 SIMPLE STEPS TO COOK



Add entire contents
in a pan



Heat it over low flame
and add water in a
1Kg pack



Add cream and butter to
taste with Saute Paneer |
Chicken | Vegetables



Garnish with Kasuri Methi and
add salt or chilli according to
taste and stir it well for uniform
consistency, serve hot



BENEFITS



WHY CHOOSE US?

TFC relies on modern technologies to cater fresh products worldwide. Thus TFC is the gateway to instant, hassle-free cooking, endless curry combinations and budget friendly choices for HORECA domain

1

State of The Art Food Processing Facility

2

Strict Quality Control

3

Food Safety Compliance

4

Providing Budget Friendly solutions

**WE PROVIDE
THE BEST
WITH
THE BEST**





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MADE IN INDIA

