



This was certainly not the sort of Curry you'd find in a jar. Deeply spiced and fragrant, without being overly hot. Nom?..

There are several stages to the recipe so I'll list the ingredients individually.

Ingredients for the Chicken:-

475g of Chicken breasts, cubed.

Salt and Pepper

Garlic Powder

Turmeric

Ingredients for the Base Sauce:-

1 Onion, chopped

4 Cloves of Garlic, minced

A Thumbnail of Ginger, grated

500ml of hot Water

Oil to fry

Ingredients for the Spice Mix:-

1 Tsp of Curry Powder

1 Tsp of Paprika

1 Tsp of Turmeric

1 Tsp of Coriander Powder

1 Tsp of Garam Masala
1 Tsp of Cumin
1 Tsp of Gram Flour
½ a Tsp of Fenugreek
1 Tsp of Chilli Powder

Ingredients for the Curry:-

2 cloves of Garlic, minced
1 Tsp of fresh ginger, grated
1 Tin of chopped Tomatoes
1 Bay Leaf
1 Chicken Stock Cube
1 Cinnamon Stick
200ml of Orange Juice
Chopped Coriander
1 Tsp of Salt
Oil to fry

Method:-

- (1) Fry the chicken pieces in Oil adding the Turmeric, Garlic Powder, Salt and Pepper, until cooked through.
- (2) Set aside.
- (3) To make the base sauce fry the Onions and add the Garlic and Ginger.
- (4) Fry until softened and then cover in hot water.
- (5) Simmer for 20 minutes.
- (6) Allow to cool and then blend with a hand blender until smooth.
- (7) Set aside.
- (8) Combine the ingredients for the Spicy Mix in a bowl.
- (9) To make the Curry heat Oil over a medium heat and fry the Garlic and Ginger until fragrant.
- (10) reduce the heat and add the Spice Mix, stirring to form a paste.
- (11) Add the chopped Tomatoes and Base Sauce and stir well.
- (12) Add the Orange Juice, Bay Leaf, Stock Cube and Cinnamon.

- (13) Stir well and allow to simmer for 5 minutes.
- (14) Add the cooked Chicken and simmer for 20 minutes.
- (15) Remove the Bay Leaf and Cinnamon.
- (16) Garnish with chopped Coriander.

We served ours with boiled Rice, last nights Indian dips, Popadums and Bombay Potatoes.