

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, ontil 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.