

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, chopped4 Cloves of Garlic, mincedA Thumbnail of Ginger, grated500ml of hot WaterOil 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.