



Buttery Chicken Curry

This mild and flavoursome curry is always popular when we have it on the menu.

Serves 4

Ingredients

800g chicken, boneless and skinless, cut into 3-4cm pieces

For the Marinade

2 garlic cloves, peeled and finely crushed
2cm ginger, peeled and finely grated
½ tsp fine sea salt
½ tsp hot chilli powder
1½ tbsp lemon juice
75ml natural yoghurt
½ tsp garam masala (mixed Indian spices)
½ tsp ground turmeric
1 tsp ground cumin

For the Sauce

1-2 tbsp vegetable oil, for brushing
1½ tbsp melted, unsalted butter
2 garlic cloves, peeled and finely chopped
2cm ginger, peeled and finely chopped
1 cardamom pod, seeds lightly crushed
2 cloves
1 tsp ground coriander
1 tsp garam masala (mixed Indian spices)
1 tsp ground turmeric
1 tsp hot chilli powder, or to taste
275ml tomato purée
1 tbsp lemon juice
40g unsalted butter
100ml double cream
1 tbsp chopped coriander, to garnish

Method

1. Place the chicken in a bowl with the garlic, ginger, salt, chilli powder and lemon juice. Mix, cover with cling film and chill for 30 mins.
2. Mix together the yogurt, garam masala, turmeric and cumin and add to the chicken, making sure that each piece is well coated with the mixture. Cover again and chill for 3-4 hrs.
3. Preheat the oven to 180C/160C fan. Put the marinated chicken pieces on a grill rack set on a baking tray and bake for 8-10 mins. Brush the chicken pieces with a little oil and turn them over. Bake for another 10-12 mins until just cooked through.
4. For the sauce: Heat the butter in a pan and add the garlic and ginger. Fry for a min or so then add the cardamom, cloves, coriander, garam masala, turmeric and chilli powder. Stir well and fry for 1-2 mins until they give off a lovely aroma. Stir in the tomato purée and lemon juice and cook for another couple of mins. Add the chicken pieces to the sauce and stir well to coat. Finally, add the butter and cream and stir continuously until the butter has melted and the sauce is smooth. Taste and adjust the seasoning.
5. Transfer to a warm bowl and serve hot, garnished with chopped coriander.

