

Chicken Korma Recipe

(Indian Korma Recipe)

Ingredients:

1.5 kg chicken, jointed
150 g ghee or clarified butter
2 large onions, peeled and sliced
1 teaspoon chili powder
4 teaspoons onion powder
1 teaspoon coriander (cilantro) seeds
2 tablespoons cinnamon powder
½ teaspoon ground ginger
10 black peppercorns
5 cloves
6 cardamom pods, ground
2 garlic cloves, peeled and crushed
1 teaspoon salt
300 ml tub of natural yogurt
3 bay leaves
300 ml chicken stock or water
Juice of 1 lemon

Method:

Melt the ghee or clarified butter in a large pan and fry the onions until golden brown. Remove from the pan with a slotted spoon and put to one side. Add all the spices and the garlic to the pan and fry until brown, then throw in the chicken and salt and cook until browned. Add the yoghurt, bay leaves and stock or water and return the fried onions to the pan. Bring to the boil, reduce the heat, cover with a tight-fitting lid and simmer for 1½ to 2 hours, until the chicken is tender. Remove the pan from the heat, pour in the lemon juice and mix well. Remove the bay leaves and serve Chicken Korma with plain boiled rice.

Note: If you would like to make this even richer, stir in a little double cream just before serving.