

Chicken Kurma Recipe

Ingredients: Serves 4

Ingredients A:

3 chicken whole legs (washed and cut into bite size pieces)
3 tablespoons heaped "kurma" curry powder
3 cloves garlic, peeled and finely ground
3 cm ginger, peeled and finely ground
½ cup water

Ingredients B:

2 tablespoons ghee
2 cm cinnamon stick
1 star anise
2 cloves
2 cardamoms
¼ teaspoon fennel
¼ teaspoon cumin

Ingredients C:

1 big onion (peeled and sliced)
1 fresh red chili (sliced and de-seeded)
1 sprig curry leaf

Ingredients D:

1000 ml water
200 g potatoes (skinned and cut into wedges and deep-fried)
2 tomatoes (cut into wedges)
½ cup thick coconut milk + ½ tablespoon lime juice (to make Yoghurt)
1 teaspoon salt or to taste

Method:

Combine ingredients A and refrigerate for 30 minutes - 1 hour before cooking. Heat ghee, sauté ingredients B for 30 seconds or until cardamoms start to pop. Add in ingredient C. Sauté until onions turn light brown, add in marinated chicken pieces. Add water, simmer until chicken is almost tender before adding in potatoes. Once potatoes are soft, add coconut milk, tomatoes and seasoning, bring to a boil. Turn off heat and serve with nasi minyak, nasi bryani or plain steamed white rice.

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