

Goan Chicken Curry Recipe

Ingredients:

1.2 kg whole chicken
50 g tamarind pulp
3 tablespoons vegetable oil
2 onions, sliced
1/2 teaspoon salt, or to taste
400 ml coconut milk
1 tablespoon coriander (cilantro) leaves, chopped

Coconut Spice Paste:

6-8 garlic cloves, peeled
10 g root ginger
4 green chilies
5 dried red chilies
1 tablespoon rice flour
1 teaspoon coriander (cilantro) seeds
1 tablespoon poppy seeds
1 tablespoon ground turmeric
1 teaspoon ground cumin
100 ml coconut milk

Method:

Joint the chicken into 8 pieces and remove the skin. Soak the tamarind pulp in 100 ml warm water for 20 minutes, then strain through a fine sieve. For the coconut spice paste, put the garlic, ginger, chilies and dry ingredients in a blender or mini-processor and process until finely ground. Add the 100 ml coconut milk and whiz to a fairly smooth paste. Heat the oil in a large deep sauté pan. Add the onions and sauté until softened and golden brown in color. Stir in the coconut spice paste and sauté over a medium heat for 3-5 minutes. Add the chicken pieces to the pan and sauté until they are lightly colored. Add the salt and half the coconut milk, then simmer for about 15-20 minutes until the chicken is almost cooked. Add the tamarind liquid and remaining coconut milk. Bring to a simmer and cook for a further 5 minutes or so until the chicken is done. Sprinkle with chopped coriander and serve with boiled rice.