

Butter Chicken Recipe

A rich and spicy chicken curry that's always a favourite. A great choice for an informal dinner party.

PREP TIME 10 minutes **COOKING TIME** 30 minutes **SERVES** Serves 5

Recipe Ingredients

- +- 1.2 Kg chicken Braai pack
- 2 medium onions thinly sliced
- 100g butter
- 15 ml sunflower oil
- 10 ml garam masala
- 10 ml coriander powder
- 10 ml chilli powder
- 20 ml fresh minced ginger and garlic mix
- 10 ml salt or to taste
- 3 cardamom pods
- generous grinding of black pepper
- 100 ml plain yoghurt
- 40 ml tomato paste
- 150 ml milk
- 3 curry leaves
- 250 ml fresh cream

- 15 ml corn flour

Recipe Method

1. Heat the butter and oil in a large pot and brown the chicken pieces a few at a time to brown lightly all over.
 2. Remove chicken from pot and set aside.
 3. In remaining fat fry onions gently till soft and golden. Return chicken into pot.
 4. In a bowl combine all spices seasonings ginger and garlic mix with yoghurt tomato paste and milk.
 5. Stir into chicken and onion mixing to coat well. Add curry leaves. Simmer on low for 10 minutes stirring occasionally.
 6. Mix cream and corn flour together and stir into chicken simmering for another 10-15 minutes.
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