

# INDIAN BUTTER CHICKEN



By Food lovers recipes

## INDIAN BUTTER CHICKEN

- 150 ml natural yogurt
- 50 g ground almonds
- 1 1/2 tsp chili powder
- 1/4 tsp crushed bay leaves
- 1/4 tsp ground cloves
- 1/4 tsp ground cinnamon
- 1 tsp garam masala
- 4 green cardamom pods
- 1 tsp ginger pulp
- 1 tsp garlic pulp
- 400 g can tomatoes
- 1 1/4 tsp salt
- 1 kg chicken, skinned, boned and cubed
- 75 g butter
- 1 tbsp corn oil
- 2 medium onions, sliced
- 2 tbsp fresh coriander, chopped
- 4 tbsp cream

Place the yogurt, ground almonds, all the dry spices, ginger, garlic, tomatoes and salt in a mixing bowl and blend together thoroughly. Put the chicken into a large mixing bowl and pour over the yogurt mixture. Set aside. Melt together the butter and oil in a medium wok or frying pan. Add the onions and fry for about 3 minutes. Add the chicken mixture and stir-fry for about 7 to 10 minutes. Stir in about half of the coriander and mix well. Pour over the cream and stir in well. Bring to the

boil. Garnish the indian butter chicken with the remaining chopped coriander to serve the chicken curry

Recipe: Carol Elliott Claassen

Photo: Elize de Kock