



# SHAHI CHICKEN KORMA

## INGREDIENTS

### Serves 4-6

#### Chicken Marinade

- 1kg chicken (leg or thigh, cut to bite size pieces)
- 1 cup yoghurt
- 1 teaspoon salt
- 1 teaspoon chilli powder
- 1 teaspoon turmeric powder
- 1 tablespoon ginger garlic paste

#### Cashew Paste

- 100ml brown onions finely chopped
- 50gms cashews
- 20gms poppy seeds
- 20gms melon seeds
- 1 tablespoon almond powder

#### Korma Sauce

- 50ml cooking oil
- 50ml ghee
- 2 bay leaves
- 1 cinnamon stick
- 3 cloves
- 1 tablespoon chilli powder
- 1 tablespoon garam masala powder
- ½ tablespoon cumin powder
- ½ tablespoon coriander powder
- 1 teaspoon turmeric powder
- 200ml yoghurt
- 200gms tomato puree
- 100ml cream
- Fresh coriander
- Lemon juice

A dish invented for nobility, Shahi Chicken Korma can be traced back to the 16th century where legend says it was served at the inauguration of the Taj Mahal. Chef's treasured family recipe, handed down the generations, is a firm favourite at one80° Restaurant. A delicate balance of spicy and creamy, this rich and flavourful curry will have your family lining up for seconds.

### Chefs Home Tips

- 👨‍🍳 Prep everything. Be ready. It goes fast. Have all your ingredients measured out before you turn on the heat.
- 👨‍🍳 Onions and tomatoes act as thickening agents for the curry. The smaller the pieces of onions, the thicker your gravy will be.
- 👨‍🍳 Cream adds a kingly richness to this dish and tempers the heat of the spices.

## TO MAKE

#### Chicken Marinade

Cut chicken and place in oven proof dish. Puree the marinade in a food processor and pour over chicken. Stir and chill for at least 30 minutes. Preheat oven to 180°C and cook chicken until done (15-20 minutes).

#### Cashew Paste

Over a medium heat, saute onions for 5 minutes. Split in two and keep oil aside. Place cashews, melon seeds and poppy seeds in a small pot and just cover with water bringing to boil for 3 minutes. Remove from heat and allow to cool. Keeping the water, grind to a fine paste with almond powder and half the fried onion.

#### Korma Sauce

In a heavy base pot, heat oil from onions and ghee over a medium heat. Add bay leaf, cinnamon sticks, cloves and the rest of fried onions. Stir constantly until fragrant, (about 30 seconds) and then add powders, stirring constantly for a further 30 seconds.

Add tomato puree and simmer for 10-15 minutes stirring occasionally. Stir through yoghurt simmering for 2-3 minutes before adding the cashew paste. Taste and adjust seasoning to your liking. Simmer for as long as you can before eating so the flavours can develop. Add cooked chicken, cream, freshly chopped coriander and lemon juice.

Serve over basmati rice or with naan.