



MEDIUM

For this curry you will need:

1 Craving Curries Butter Chicken Kit

4 chicken breasts, diced	8 cloves of garlic, peeled
30g root ginger, peeled	Juice of 1 lemon
80g of butter	250ml of full fat natural yoghurt
2 fresh green chillies	2 x 400g tin chopped tomatoes
2 tablespoons of oil	5 tablespoons of single cream
Wooden skewers	water
2 teaspoon salt	1 teaspoon sugar

Method

1. Preheat the oven to 220C/ 450F or Gas Mark 7.
 2. Puree 4 cloves of garlic and 10g of ginger together with the oil
Mix the pureed ingredients in a bowl together with the contents of **Spice Bag 'A'**, 1 teaspoon of salt and the lemon juice. Then mix in the yoghurt.
 3. Lightly score the chicken breast and dice and combine with the marinade mixture and leave for 20 minutes.
 4. Soak the skewers in water to prevent them burning during cooking.
After 20 mins drain the water and skewer the meat. Place the skewers in a tray together with any remaining marinade over the top. Place in the oven.
 5. After 15 minutes remove the chicken from the skewers into a bowl.
Strain the remaining marinade mixture from the tray through a fine sieve and place over the chicken.
 6. For the sauce, empty the tinned tomatoes in a pan.
Add the contents of **Spice Bag 'B'**, 4 garlic cloves (crushed), 10g of ginger (bruised) with 150ml of water. Bring to the boil and simmer for 15 minutes.
 7. Remove the cloves, cardamoms and bay leaf.
Blend the remaining mixture in the pan and pass through a fine sieve.
Return the mixture to a clean pan and simmer for 12 – 15 minutes.
 8. When the sauce begins to thicken, add the chicken, strained marinade mixture and 150ml of water. Simmer for 5 minutes.
 9. Slowly whisk in the butter a couple of pieces at a time and simmer for a further 10 minutes until the chicken is cooked through.
 10. Add the remaining 10g of ginger (finely chopped), the contents of **Spice Bag 'C'**, cream and sugar and salt to taste then simmer for a couple of minutes.
Add the sliced green chillies and check for seasoning. Serve immediately.
- For a slightly milder version of this dish, the green chillies can be omitted or more cream added.**