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Chicken Korma Curry Spice Kit

Ingredients: black pepper, cinnamon stick, cloves, ginger powder, green cardamoms, turmeric powder

Store in a cool, dry place.

Authentic, delicious homemade curries made easy! Craving Curries are a small family business, passionate about our curries and would like to share the experience with you!

Each curry kit comes with our step-by-step guide which allows you to have fun creating our twist on an authentic Indian curry which has all of the flavour without any of the additives or artificial colours!

For this curry you will need:

1 Craving-Curries Chicken Korma

Kit	
4 chicken breasts	150ml full-fat natural yoghurt
3 tablespoons of oil	2 garlic cloves
2 medium onions	4 green chillies
200ml of chicken stock	fresh coriander leaves
1 teaspoon salt	150ml water

Method:

1. Crush 2 cloves of garlic and place in 150ml of water to obtain a garlic infusion
2. Slice the chicken breast
3. Puree the onions and green chillies. Heat the oil and fry the pureed mixture on a medium heat for 10-15 minutes.
4. Add the contents of your **Spice Bag** followed by the chicken, garlic infusion and yoghurt. Simmer for 10 minutes with a lid on the pan.
5. Add the chicken stock & salt (now is a good time to remove the cloves, cardamoms and cinnamon stick from the curry).
Simmer over a gentle heat until the chicken is cooked and the required consistency of gravy is achieved.
6. Before serving, sprinkle with the coriander leaves.

**If this curry is too spicy more yoghurt can be added to the finished dish.
The heat in this dish can be controlled by the amount and type of chillies used**