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Chicken Makhani Curry Spice Kit

Ingredients: chilli powder, coriander powder, cumin powder, garam masala

Store in a cool, dry place.

Authentic, delicious homemade curries made easy! Craving Curries are 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 Makhani Kit

Marinade

150ml full-fat natural yoghurt

4 garlic cloves

juice of ½ a lemon

1 tablespoon olive oil

Sauce

50g butter

1 tablespoon tomato puree

20g root ginger, grated

1-2 green chillies

150ml water

Salt for both Marinade & Sauce

20g root ginger

4 chicken breasts, diced

2 tablespoons veg or sunflower oil

20g butter, softened

1x400g tin chopped tomatoes

150ml single cream

3 garlic cloves, grated

1 teaspoon honey

Method:

1. **For the marinade**, puree the ginger and garlic together with vegetable or sunflower oil and the olive oil to form a paste. Combine in a bowl with the softened butter, lemon juice, the contents of **Spice Bag A/Green** ½ teaspoon of salt and the yoghurt. Add the diced chicken, cover and then refrigerate overnight.
2. **For the sauce**, melt the butter and add the garlic, ginger and chillies and fry over a medium heat for 5 minutes, stirring regularly to avoid burning the ingredients.
3. Add the chopped tomatoes, tomato paste, the contents of **Spice Bag B/Yellow** ½ teaspoon of salt and the water. Bring the pan to the boil and then reduce the heat and simmer for 10 minutes. Add the honey to the sauce.
4. Preheat the grill to the highest setting and line the grill pan with foil. Lay the marinated chicken and any remaining marinade on the prepared grill and cook on all sides until coloured.
5. Add the grilled chicken and residue to the curry sauce and simmer on a low heat until the chicken is cooked.
6. Add the cream and cook for a further 5 minutes and serve immediately.

As an alternative, step 4 can be replaced by frying the chicken in a hot dry pan and then adding to the sauce in step 5.

The heat in this dish can be controlled by the amount and type of chillies used