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Chicken Tikka Masala Curry Spice Kit

Ingredients: black pepper, chilli powder, cinnamon powder, clove powder, coriander powder, cumin powder, fenugreek powder, paprika, turmeric powder

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 Tikka Masala Kit

Marinade

2 garlic gloves, grated
4 chicken breasts, diced
wooden skewers

20g fresh ginger - grated
Salt
200ml full-fat natural yoghurt

Masala Sauce

3 medium onions, chopped
4 garlic gloves, crushed
400ml cold water
75ml single cream

3 tablespoons of veg or sunflower oil
25g fresh ginger, peeled and grated
3 tablespoons tomato puree
1 teaspoon Salt 2 teaspoons of sugar

Method:

1. **For the marinade**, empty the contents of **Spice Bag A/Green** and 1 teaspoon of salt into a mixing bowl together with the garlic, ginger and yoghurt and combine. Add the diced chicken, cover and leave in the fridge for at least 4 hours or ideally overnight.
2. **For the masala sauce**, heat the oil in a pan and add the onions, garlic and ginger. Cook on a low heat for 10 minutes, stirring occasionally. Increase the heat slightly and stir in the contents of **Spice Bag B/Yellow**. Fry for 3 minutes stirring regularly to avoid the spices sticking (add a small amount of water if they do).
3. Stir in the tomato puree, the salt and sugar to taste and fry for 3 minutes stirring constantly. Add the water and bring to a simmer and cook for a further 5 minutes. Add the cream and cook for a further 30 seconds. Remove from the heat and blend until the sauce is smooth. Cover and set aside.
4. Pre-heat the grill to its hottest setting. Thread the chicken pieces onto skewers and cover with a little oil to prevent them sticking. Place the skewers on a grill pan lined with foil and place the tray under the grill on the highest shelf. Cook the chicken for 5 minutes before turning the skewers and cook the chicken on the other side for a further 5 minutes.
5. While the chicken is grilling, empty the masala sauce into a pan and bring to gentle simmer and cook for 5 minutes. Remove the chicken from the skewers and combine them with the masala sauce. Continue to cook until the chicken is cooked through and serve immediately.

Instead of placing the chicken on skewers, it can be placed on a foil lined grill pan and cooked turning regularly