

# Chicken Korma



## Method

Combine the coconut, cashews, tahini, ginger, garlic and onion paste and Parsee lamb & cashew korma blend and marinate the chicken thigh for at least 30 minutes.

In a pan heat the ghee until hot. Add and fry the whole spice for a minute. Add the marinated chicken and stir well. Add the water and bring to the boil and mix well. Cook until the chicken is tender (on low-medium heat) and reduce the gravy with the lid off. Serve with [Mudgeeraba Spices Oriental Red Date with Walnut & Apple Chutney](#).

\*To make garlic and ginger paste blend or use a mortar and pestle or blender to grind to a smooth paste.

^To make fried onion paste, fry the onions in oil or 50g of butter until golden then blend to a paste.

## Ingredients

800g skinless chicken thigh  
¼ cup ground desiccated coconut  
4 tbsp. soaked and ground cashews  
2 tbsp. tahini  
3 tbsp. ginger paste\*  
4 tsp. garlic paste\*  
200g fried onion paste^  
1 ½ level tbsp. [Parsee Lamb & Cashew Korma Blend](#)  
  
80g ghee  
10 whole green cardamom pods  
2 whole black cardamom pods (optional)  
8 whole cloves  
2 inch whole cinnamon stick  
1 whole bay leaf  
  
1 ½ cups boiling water  
Salt to taste (approx. 1/3 – ½ tsp)

