



Indian Chicken Curry

50mls oil, 1 green chilli chopped finely, 2 medium onions chopped finely, 3 cm piece fresh root ginger chopped finely, 4 cloves garlic chopped finely, 1 tsp black mustard seeds, 1kg chicken pieces or 3kg duck pieces, 350mls coconut cream or cream, 3 tbsp vinegar (optional), salt to taste, 2 level tbsp Indian Chicken/Duck Curry Blend.

Heat the oil in a large saucepan until hot. Add the black mustard seed and fry until the spatter, add the onions, ginger and garlic and fry stirring until golden brown. Add the Indian Chicken Curry Blend to the pan and the vinegar, fry for a couple of minutes. Add the chicken or duck* pieces and brown the meat well. Add the coconut cream/cream and bring to the boil and turn down to simmer until the chicken/duck is cooked and tender and gravy is thick. Adjust the amount of liquid to the consistency desired.*N.B. If using duck you must prior to adding to the curry pre seal the meat in a hot saucepan with a little oil to cook off excess fat.