



## *Kashmiri Chicken, Almond & Raisin Curry Blend*

1 ½ inches of fresh root ginger chopped, 1kg chicken pieces, 1 tsp salt, 50g ghee, 1 onion chopped, 300mls cream, 50g slivered almonds (any nut), 50g raisins (any dried fruit), 1 ½ level tbsp Kashmiri Chicken Almond & Raisin Curry Blend.

Melt the ghee in a casserole dish on the stove. Then add the chopped onions, and ginger and fry until brown. Add the Kashmiri Chicken, Almond, & Raisin Curry Blend and fry gently for 1 minute. Add the chicken pieces and mix well. Add the cream, almonds and raisins and cook with the lid on at 180C oven until the chicken is tender and the sauce has thickened. Skim off excess fat. Serve with Saffron Rice, Naan Bread, steamed rice or chapattis.

N.B. This curry does not have to be cooked in the oven but can be cooked on the stove if preferred.