



## *Murgh Makhani (Butter Chicken)*

### Modern Method

1kg chicken breast fillet cubed, 50g butter, 1 tsp diced ginger, 8 cloves garlic and 2 onions diced (or boiled with water until soft and pureed), 2 tsp sugar, 1 level tbsp Butter Chicken blend, 1 cup cream, 1 cup natural yoghurt, 1 tbsp chilli/capsicum (optional), 1/2 cup coconut cream, 400g tin tomatoes puree, coriander leaves (optional), 1 tbsp almond meal (optional). Melt the butter and add the chilli, ginger and coriander, fry gently for a few minutes, then add the onions and garlic and fry well. Add the Butter Chicken Curry Blend and mix well. Add the chicken and seal well. Add the remaining ingredients. Cook until the meat is tender and reduce the gravy with the lid off until thick. Serve hot and garnish with fresh coriander.

To make Tandoori Chicken - combine 1 tbsp butter chicken curry blend, 1 cup yoghurt, 1 tbsp each minced garlic and ginger, juice of 1/2 a lemon, 1 tsp salt, 1 tsp chilli powder and mix well. Add approx 1kg skinless chicken pieces to the marinade and coat well. Leave to marinate for 2 hours. Place on a baking tray and cook in a hot oven, under the grill or on the BBQ. Serve with naan, chutney, yoghurt, and salad.

### Traditional Method.

1kg chicken breast fillet cut into pieces, 50mls butter or ghee, 8 cloves garlic and 2 onions boiled until soft and pureed, 1/2 cup coconut cream, 1/2 cup natural yoghurt, 1/2 cup cream, 400g tin tomatoes pureed, 1 tsp fresh ginger chopped finely, 1 tbsp coriander leaves chopped finely, 1 tbsp chilli or capsicum chopped and seeded, 2 tsp sugar, 1 tbsp or 12.5 grams Butter Chicken Curry Blend, 1 tbsp almond meal (optional).

Melt the butter; add the chillies, ginger and coriander. Fry for a few minutes on medium heat, add the Butter Chicken Curry Blend and mix well and fry. Add the pureed onion and garlic and cook until mixture is well mixed, add the chicken and seal well, and then add the remaining ingredients. Cook until done and salt to taste. To thicken the gravy, simmer with the lid off until reaching the desired consistency. Garnish and serve hot with naan bread or rice and tomato chutney.