

## Mum's style Chicken Curry

- 1 chicken, cut up into pieces, skin removed but bones left in
- **Marinade:**
- 2 tbsp. lemon juice
- 1/2 tsp. chilli powder
- salt & pepper
- **Curry:**
- 2 tbsp. Ghee
- 1 onion, sliced
- 2 tbsp. coriander powder
- 1 tbsp. cumin powder
- 1 tbsp. paprika
- 1 tsp. turmeric powder
- 1 tsp. fenugreek powder
- 7 whole cloves
- 8 cardamon pods, bashed
- 2" chunk of ginger, grated
- 3 large cloves of garlic, grated
- 2 red chillies, chopped
- 1 tbsp. tomato puree
- 400ml chopped tomatoes
- 2" chunk creamed coconut
- 20g fresh coriander, chopped

Pour the lemon juice and chilli on the chicken, season with salt and pepper. Rub this all over the meat and let it marinade for 30 minutes in the fridge. The lemon helps tenderise the chicken.

Heat half of the ghee and brown the chicken pieces in batches, set aside.

Add the sliced onions, add the rest of the ghee if sticking, cook until soft then add the ginger, garlic, and chillies. Cook for a few minutes then add all the dry spices, mix well.

Place the chicken back into the pan and coat in the spices, then pour in the tin tomatoes. Using the tomato tin add another tin and a half of water. You want this liquid to be covering the chicken, add more if needed.

Cover and simmer for around 30 minutes.

Remove the lid and taste for seasoning.

Add the creamed coconut and the coriander, mix well. Cook until the coconut has melted, approx. another 10 minutes.

Serve with rice.