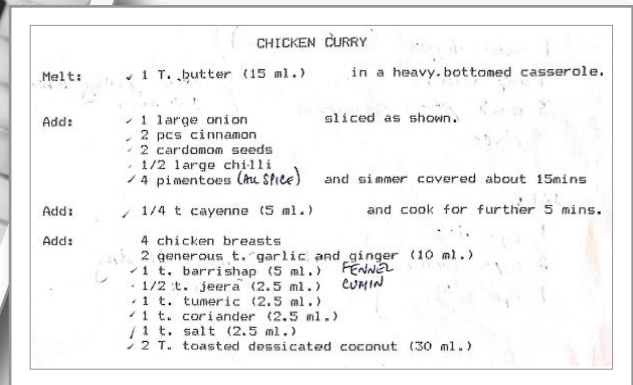


# CHICKEN CURRY



Mrs H's original note

## Ingredients:

Tablespoon Butter  
1 large onion sliced / chopped  
2 pcs Cinnamon  
2 cardamom seeds  
½ Large chili  
4 pimentos (alternatively use All Spice)  
1/4 teaspoon cayenne  
4 chicken breasts  
2 generous teaspoons garlic and ginger  
1 teaspoon barrishap or fennel cumin  
½ teaspoon jeera  
1 teaspoon tumeric  
1 teaspoon coriander  
1 teaspoon salt  
2 Tablespoons toasted desiccated coconut  
/chopped coriander

## Method

Melt butter in a heavy bottomed casserole.  
Add onion, cinnamon, cardamom seeds, chill and Pimentos (alternatively use All Spice).

Simmer covered for 15min.  
Add cayenne and cook for a further 5 min.

Add chicken breasts, garlic and ginger, barrishap jeera, tumeric, half the coriander, salt. Drizzle toasted desiccated coconut or left over coriander.

Bring to the boil, lower to a simmer and cook on a gentle heat uncovered for 25-30 mins or until rich and slightly reduced.

Serve with warm naan or fluffy basmati rice.

## Tools we recommend:



ITEM: 6011  
IVO CHEF'S KNIFE



ITEM: 7883  
25CM WOODEN SPOON



ITEM: 8323  
CHOPPING BOARD



ITEM: 8323  
WESTMARK HERB SCISSORS