TATUA
Specialised Dairy

Butter Chicken

Ingredients

Marinade:
1 cup plain unsweetened yoghurt
1 tsp salt
1 tsp garam masala
1 tsp turmeric
1 tsp ground cumin
1 Tbsp oil
4 garlic cloves, crushed
2.5cm piece of fresh ginger, grated
1kg chicken breast or chicken thigh, boneless, diced

Curry:
75g butter
1 large onion, chopped
3 whole cardamom pods
1 cinnamon stick
4 garlic cloves, crushed
1 inch piece of fresh ginger, grated
1 Tbsp coriander seeds
1 1/2 tsp ground cumin
1 tsp chilli powder (optional)
1 x 400g can diced tomatoes
1 Tbsp tomato paste
1 tsp garam masala
2 Tbsp honey
250ml (1 cup) Tatua Cooking Cream
1 tsp salt (to taste)

Fresh chopped coriander

Method

1. Mix all marinade ingredients together in a bowl and rub over chicken pieces. Cover and refrigerate for at least one hour, or overnight.
2. When ready to cook, preheat oven to 200°C.
3. Spread marinated chicken onto an oven tray with sides or a roasting dish and bake for 30 minutes.

Curry:

1. In a fry pan, melt butter over a medium heat and add chopped onion, cardamom pods, cinnamon stick, garlic, ginger, coriander seeds, cumin and chilli powder.
2. Saute for 2-3 minutes.
3. Add the tomatoes and tomato paste, stir, cover and cook on low heat for 5 minutes.
4. Add salt, garam masala, honey and stir in well.
5. Add Tatua Cooking Cream and stir in well.
6. Remove from heat and allow to cool until it's warm (not hot), remove cinnamon stick, before pouring into a blender with a vent in the lid, and blend to a puree.
7. Add cooked chicken to pan, pour over the curry and mix.
8. Serve with roti on plain or basmati rice, topped with fresh coriander and a drizzle of Tatua Cooking Cream.

Serves 5-6 as a main