

## **Kelvins Indian Butter Chicken**

Recipe serves about 4 people, depending on how hungry they are. The quantities in brackets are for a few more people if you're making it in a Pot with a few friends and some beers around.

- 1) 500g Boneless Chicken cut into medium sized pieces ( $\pm 1.8\text{kg}$ )

Marinade for Chicken:

- 1 tsp salt (3 tsp)
- 1 tsp red chilli powder (3 tsp)
- 1 tsp Tandoori Masala (3 tsp)
- $\frac{1}{2}$  tsp Cumin Powder ( $1\frac{1}{2}$  tsp)
- $\frac{1}{2}$  tsp Coriander Powder ( $1\frac{1}{2}$  tsp)
- 4 Heaped Table spoons of Plain Yoghurt (12 Tsp)
- Few drops of Lemon Juice

Mix together all of the above mentioned and marinade in the fridge for at least 1 Hour.

- 2) Melt  $\frac{1}{2}$  cup of butter in a frying pan (1 cup)

Add:

- 1 tsp Cumin Seeds (2 tsp)
- 1 Large Chopped Onion (3 Large)
- 3-4 Cloves of Chopped Garlic (5-6 tsp)
- 1 Table spoon of Chopped Ginger (2 Tsp)

Fry the above until a Golden Colour, then remove onion and ensure that all the butter remains in the pan.

Blend the Onion into a puree with a blender.

- Chop 2 Large Tomatoes into large wedges (6 Large)

Fry the Tomatoes in the butter that remained in the frying pan for a short period until they become soft.

Blend the Tomatoes (together with the remaining butter) into a puree with a blender.

- 3) Add quite a bit of oil to the pan

Add:

- 2 Bay Leaves (4 Leaves)
- 2 Whole Green Cardamom Seeds (5 Seeds)
- 2-3 Pieces of Cloves (5 Pieces)

Fry the above for  $\pm 1$  minute

Add Chicken and fry for  $\pm 5-6$  minutes until the chicken turns white.

- 4) Add the following items to the chicken
  - Blended Onion puree

- Blended Tomato Puree
- 1 Table spoon Tomato Paste (3 Tsp)
- 1 tsp Salt (2 tsp)
- ½ tsp Turmeric Powder (1 tsp)
- ½ tsp Chilli Powder (1 tsp)
- ½ tsp Mango Powder (if you manage to get hold of some, if so, let me know where) (1 tsp)
- ½ tsp Brown Sugar (1 tsp)
- ½ tsp Cinnamon Powder (1 tsp)

Let simmer for ±10 minutes

- Add ½ cup Whipped Cream (1 ½ cup)

Simmer for another 5 minutes

Add:

- ½ tsp Fenugreek (1 tsp) (Peacock Kasoori Methi)
- ½ tsp Black Pepper (1 tsp)
- ½ tsp Garam Masala (1 ½ tsp)

Simmer for another minute

Can garnish with some fresh coriander leaves, if you got, then serve!

**Oh, don't forget the Rice!!!**

**Enjoy**