

Murgh Makhani

Butter Chicken



Method

Tomato Sauce

- 01** Put onion, chillies, ginger, garlic, cassia bark, green cardamom, cloves, black pepper and salt into a pan and cover with water (approx. 500ml). Bring to the boil.
- 02** Add the tomatoes and leave to simmer for 15-20 min on medium heat stirring occasionally.
- 03** After the sauce has reduced and the mixture has thickened remove the pan from the heat. Remove the cassia bark and let the mixture cool down.
- 04** Blend to a fine sauce using a hand blender until it's smooth, strain through a sieve to ensure you are left with a smooth sauce.

Ingredients

8 chicken thighs, skinned, trimmed and cut into cubes

Tomato Sauce

2 medium red onion, roughly chopped

2-3 green chillies

1 tsp ginger, grated

4 cloves garlic, roughly chopped

4cm stick cassia bark

3 green cardamom pods

3 cloves

5 whole black peppercorns

1 tsp salt

7 ripe red tomatoes roughly chopped/400g tin plum tomatoes

Masala Sauce

2 tbsp ghee or butter

1 tbsp cumin

2 tsp coriander seeds, crushed

½ tsp turmeric

1 tsp kashmiri chilli powder

1 cup hot water

1 tbsp honey

2 tsp dried fenugreek leaves (kasoori methi)

100ml double cream

1 tsp garam masala

1 tbsp of butter

Masala

- 01** In a second pan heat the ghee or butter, once hot add cumin seeds and as soon as you can smell the musky cumin aroma stir in the tomato sauce. Be very careful as this will spit. Fry the sauce until the oil separates out.
- 02** Stir in turmeric, Kashmiri chilli powder, coriander powder and cook for 2-3 minutes. Reduce the heat and add the chicken to the pan, stir to coat and leave to simmer for 15 minutes on a gentle heat.
- 03** Add a little hot water to loosen if required and then the sugar or honey (if using). Cook for a further 5 minutes until the chicken is cooked through - the gravy should be a lovely bright red colour.
- 03** Remove from the heat and stir in the cream or yoghurt, fenugreek and the garam masala.
- 04** Add some butter or cream on top before serving.

Served with

A wonderful dish that needs very little else apart from to be dished up with a small bowl of Bsmati rice - just perfect



More on this recipe

<http://www.harighotra.co.uk/murgh-makhani-recipe>