



Butter chicken

Receta de V-ZUG AG



Preparación
Tiempo de
cocción
Porciones

4

Preparation

- 1 bunch of coriander
- 2 cm ginger
- 3 cloves of garlic
- 1 onion
- 80 g almonds, flaked
- 180 g yogurt, Greek
- ½ tsp chilli, ground
- ½ tsp cloves, ground
- ½ tsp cinnamon, ground
- 1 tsp garam masala, powder
- 1 tsp salt
- 2 tsp paprika powder
- 1 tsp turmeric, ground
- 4 cardamom, whole
- 400 g plum tomatoes, diced
- 5 tbsp ghee, or clarified butter
- 500 g chicken, skinless, boneless thigh fillets

For the marinade, pick all the coriander leaves off the stalks. Peel and dice the ginger, garlic and onion and put into a blender with the other spices and ingredients except for the chicken and purée until smooth and homogeneous. Pour the marinade into the porcelain dish, add the chicken and mix together well. Cover with cling film and allow the chicken to marinate for at least 2 hours or overnight in the refrigerator.

The next day or after 2 hours, put the porcelain dish on to the wire shelf in the cold cooking space. Cook.

Aire caliente húmedo 160 °C durante 1 H

- 4 tbsp double cream

When the chicken is done, add the cream and mix everything together well.





Consejos

Serve with rice or naan bread.

Accesorios

Porcelain dish 1/2 GN, depth 65 mm

Wire shelf

Información complementaria

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