Butter chicken

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 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.

Hot air humid 160 °C for 1 Hrs

4 tbsp double cream

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

Tips

Serve with rice or naan bread.

Accessories

Porcelain dish ½ GN, depth 65 mm

Wire shelf

Additional information

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