

English Chat Caf s

Eat The Language – Cookery Classes

Chicken Korma

Ingredients:

- 2 diced chicken breasts (whole)
- 2 **finely** chopped onions
- 1 teaspoon of ginger
- 1 teaspoon of garlic
- 1 teaspoon of coriander and cumin powder
- 6 tablespoons of olive oil
- 2 teaspoons of butter
- 2 bay leaves
- 2 cartons of sugared yoghurt
- 2 tablespoons of coconut powder or almond powder
- Raw salt to taste

Method:

- o Mix up the breasts with the yoghurt, ginger, garlic, cumin, and coriander. Marinate overnight.
- o Add the olive oil and the butter
- o Add the chopped onion until golden.
- o Add the bay leaves
- o On a very low heat add the chicken and toss for 10 minutes
- o Add coconut cream or single cream, and **SIMMER ON VERY LOW** for 40 minutes.



"Eat The Language" Cenas/Talleres de Cocina