

Chicken curry with coconut milk and basmati rice

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Ingredients

Spices

- Cardamom: a few pods
- 1 tsp Coriander seeds
- 1 tsp Cumin (cumin)
- 0.5 tsp Fennel seeds
- Black pepper (peas): a little to taste

Sauce

- Oil: a splash for frying
- 3 Onions ((finely chopped))
- 1 Hot pepper
- Fresh ginger: a small piece (tip: it's easiest to peel with a simple spoon!)
- 1 Paprika (big)
- 2-3 Tomatoes (medium size (can be replaced with canned tomatoes))

The basis

- 500-600 g Chicken (about thigh meat (or brisket / dip / sweet milk cheese))
- Spices for meat: a little salt, black pepper and your favorite curry spices (such as Indian masala)
- 1 can Coconut milk ((400ml))

Rice and serving

- 1 glass Basmati rice
- Fresh coriander: for decoration and freshness
- 1,5 glasses water and a pinch of salt for the rice

Instructions

Curry

- 1. Roasting the spices:** Add cardamom, coriander seeds, cumin, fennel and black pepper to a dry pan. Heat a little over medium heat - the spices should start to bubble, but not burn under any circumstances. Add them directly to a cocktail or food chopper (blender).
- 2. Frying the onions:** In the same pan, add a splash of oil and add the chopped onions. Fry until lightly caramelized and golden.
- 3. Final preparations:** While the onions are cooking, season the sliced chicken with salt, pepper and masala spices. Also cut the pepper, hot pepper, tomatoes and peeled ginger with a spoon.
- 4. Rubbing the puree of the sauce:** Add the fried onions, chopped ginger, peppers and tomatoes to the fried spices in a food processor. Blend everything until smooth.
- 5. Cooking the sauce:** Pour the resulting puree of vegetables and spices back into the pan and cook. How do you know the sauce is cooked? The vegetable liquid must evaporate, the oil starts to separate and shine on top, and if you run a spatula across the bottom of the pan, the sauce does not immediately thicken.
- 6. Adding the meat:** Add the prepared chicken to the cooked sauce and fry until the meat is cooked. Take out one piece, cut it in half - if the inside is completely white, the chicken is cooked.
- 7. Finish:** Pour in the coconut milk, mix everything and heat until it boils. Remove from heat.

Rice

- 8. Washing:** Be sure to rinse the rice in cold water 3-4 times until the water is almost clear. This removes excess starch and the rice will not stick together.
- 9. Proportion in the pot:** Use a ratio of 1 part rice to 1.5 parts water (for example, 1 cup rice to 1.5 cups water) and add a pinch of salt.
- 10. Cooking:** Boil water with rice without a lid. When it boils, reduce the heat to low, cover with a tight lid and cook for exactly 10-12 minutes (do not remove the lid!). Remove from the heat and let the pot sit, covered, for another 10 minutes. Fluff with a fork before serving!

Serving

- 11. Serve the curry hot with loose rice and a generous sprinkling of fresh coriander.**

Notes

Along with the chicken (or other proteins), add coarsely chopped peppers, zucchini or other available vegetables to the sauce.

Add a handful of toasted cashews before serving for a wonderful crunch!



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