

Murgh Makkhani (Buttery chicken curry)

The Indian Cooking Course, pp162-63

1 ¾ pounds skinless chicken breast cut into 1-inch cubes

For the marinade

¼ cup plain yogurt
1 teaspoon red Kashmiri Chile powder
1 tablespoon ginger-garlic paste
2 tablespoons lemon juice
½ teaspoon gram masala
Salt
Boiled rice



Photograph from book

Makhani sauce

2 tablespoons salted butter
1 tablespoon vegetable oil
½ teaspoon dried fenugreek leaves (kasoori methi)
1 fresh green Chile, finely chopped
1 tablespoon ginger-garlic paste
¾ cup tomato paste
½ teaspoon Kashmir red Chile powder
½ teaspoon garam masala
2 tablespoons honey
3 ounces cream, plus extra to serve

1. Combine the marinade ingredients in a bowl and add the cubed chicken
2. Cover and let marinate in the fridge for at least 1 hour, or overnight, if possible
3. Preheat the oven to 400F. Transfer the chicken and marinade to an ovenproof dish and bake for 10 to 15 minutes until tender and cooked through.
4. For the makhani sauce, heat the butter and oil in a saucepan over high heat and add the kasoori methi and green Chile. Stir in the ginger-garlic past, cook for a minute or so, then add the tomato paste and stir to blend for a couple of minutes
5. Mix in the Chile powder, garam masala and honey, and season with salt.
6. Finish with the cream, then add enough water to give the sauce a pouring consistency.
7. Add the cooked chicken to the sauce. Serve with rice or Laccha Paratha, with a swirl of cream and a sprinkle of kasoori methi.