

THE NEFF KITCHEN



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Chicken korma curry

By Warren Carle

Serves: 4-6

Cooking time: 30 minutes

Prep time: 20 minutes

Function: Neff Induction

Cuisine: Indian

Ingredients

Curry paste
¾ cup (90 g) ground cashews
2 cm piece fresh ginger, peeled
4 garlic cloves, peeled
1 tbsp ground cumin
1 tbsp ground coriander
1 tbsp Garam Masala
1 tsp turmeric
1 tsp paprika
1/3 cup (80ml) tomato puree
1-2 birdseye chilli
1/3 cup (80 ml) canola oil
270 ml coconut milk
300 ml thickened cream
800 g chicken thigh fillet
Salt to taste
1 bunch coriander, leaves removed and roughly chopped

NEFF Induction is used for this recipe. We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. All herbs are fresh (unless specified) and cups are lightly packed. All vegetables are medium size and peeled, unless specified. All eggs are 55-60 g, unless specified.

Method

Place all the curry paste ingredients into a blender. Process until it becomes a fine paste.

Place the curry paste in a medium sized saucepan and cook on Induction level 6, stirring continuously until it becomes aromatic, add coconut milk and cream and stir well to ensure the curry paste is not sticking to the base of the saucepan. Increase the Induction level to 7.5 and bring to the boil.

Meanwhile cut each chicken thigh into 6-8 pieces. Add the chicken to the saucepan and season with salt to taste. Reduce Induction level to 5 and simmer for 20 - 30 minutes, uncovered or until chicken is tender. Garnish with coriander and serve with steamed Basmati rice and warm naan.

Notes

Add chilli to taste. The paste can be made ahead and kept in the refrigerator for 1 week or frozen for 1 month.