



Chicken Korma Curry



DIFFICULTY: EASY



PREPARATION TIME: 20
MINUTES



COOKING TIME: 30 MINUTES



SERVES: 4-6

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

Notes

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

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.