

# CHICKEN CURRY

## Serves 8

### For the paste

8 garlic cloves, peeled  
1 thumb sized pieces of ginger, peeled and roughly chopped  
2 tsp ground cumin  
2 tsp turmeric  
2 tsp ground coriander  
2 green chillies  
Juice of half a lemon  
2 medium onions, peeled and quartered  
Rapeseed oil

### The rest...

2 tsp mustard seeds  
2 red peppers, cut into 2cm cubes  
400g tin of chopped tomatoes  
400g tin of coconut milk  
16 chicken thighs, skin-on, bone in  
A large handful of chopped coriander  
1 tsp salt

**This is a really good method for making a curry sauce base which can be used for all sorts of curries. The sauce can be made in advance and will get better if given time for the flavours to mingle. This recipe works best if you use chicken thighs (bone in) rather than breasts as they provide a more tender and flavoursome curry, especially if you marinate the chicken in advance.**

1. Add the garlic, ginger, chillies, and all the spices apart from the mustard seeds into a food processor, and a few tablespoons of rapeseed oil and process to a paste. Add 1 tbsp of this paste to the chicken along with  $\frac{1}{2}$  tsp of salt and the lemon juice, mix and allow to marinade for at least half an hour but preferably several hours (if you do not have time omit the marinating). Now add the onion and continue to process until you have a smooth mixture.
2. Heat several tablespoons of oil in a large saucepan set over a medium heat. Add the mustard seeds and wait for them to start popping. Then immediately add the curry paste and cook for at least 5 minutes to allow the spices to release their flavours, stirring constantly to avoid sticking and burning. If the mix becomes too dry add some more oil.
3. Add the peppers and chicken and cook for 10 minutes, ensuring the spices do not burn on the bottom of the pan (add a splash of water in necessary).
4. Now add the tomatoes, a tsp of salt and coconut milk. Simmer on a low heat for 1–1½ hours, without a lid until the chicken is tender and starting to fall apart.
5. Mix through the chopped coriander and taste. It may need more salt and if it's too spicy add some more coconut milk or yoghurt. If it needs a bit more peppery oomph add  $\frac{1}{2}$  teaspoon of garam masala.
6. Serve with Indian flatbreads and fluffy basmati rice.



This is an extract from

**JAMIE'S FARM COOKBOOK**

