

Chicken Vindaloo

Printed from Indian Curry Recipe at <http://www.indiancurryrecipe.co.uk/>

Vindaloo is known to be one of the spiciest curries - this recipe certainly lives up to that. Although the ingredients list is long and varied, the curry isn't actually that touch to make. Serve it with rice and a cooling raita.

Ingredients:

675g chicken breast, cubed
2 medium potatoes
100g coriander
250ml passata
8 garlic cloves
1 5cm piece root ginger
6 tbsp. white wine vinegar
5 tbsp. ghee
5 tbsp. water
2 large onions
3 tsp. ground coriander seeds
1/2 tsp. ground turmeric
1 1/2 tsp. cayenne pepper
1 tsp. brown sugar
1 tsp. salt
1 tsp. ground cardamom
3 tsp. fenugreek seeds
2 tsp. ground cumin
1 1/2 tsp. black mustard seeds
1 tsp. black peppercorns
1 cinnamon stick

Directions:

1. Grind the cumin, peppercorns, mustard seeds, fenugreek seeds, cardamom and cinnamon together until you have a fine powder. Finely chop the onions.
2. Mix in the vinegar, salt, brown sugar and cayenne pepper. Leave to one side.
3. Heat the ghee in a pan until melted and add the onions. Cook until brown and then place in a food processor. Leave the ghee behind to cook in later on.
4. Blitz the onions to a paste with half of the water until a paste forms then mix with the spice blend and set to one side. Blitz the garlic and ginger with the rest of the water until smooth.
5. Cook the ginger paste in the reserved oil and cook until browned. Add the coriander and turmeric, fry for another few minutes, then add the spice and onion paste with the passata and simmer for an hour.
6. Cube the potatoes and cook in boiling salted water until tender, around 15 minutes.
7. Fry the chicken until brown, then add to the tomato curry with the potato. Simmer for 15-20 minutes until everything is cooked through.

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