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Chicken Korma

Ingredients

1 chicken, 2in. pieces ginger
2 onions
2 garlic cloves
2 green chilis
1tbsp. Coriander seeds
6 cardomom cloves, whole
1 cinnamon stick, whole
4fl oz. oil
8oz. Yoghurt
Fresh corriander for garnish

Preparation

1. Grind 1 onion, ginger, garlic, green chilis and coriander seeds into a paste
2. Spread the paste onto the chicken and set aside for 1 hour
3. Heat oil and fry the remaining onion, sliced, add the remaining spices and fry for a while
4. Add yoghurt a little at a time, cover and cook on a gentle heat until the chicken is cooked through
5. Serve hot garnished with corriander.

Cooks Note