



Murgh Makhani (Butter Chicken)

Traditional Recipe

1kg chicken breast fillet cut into pieces, 50mls butter or ghee, 8 cloves garlic and 2 onions boiled until soft and pureed (alternatively these can be diced and stir fried instead), ½ cup coconut cream, ½ cup natural yoghurt and ½ cup cream (the yoghurt and cream can be substituted for a tub of full cream sour cream), 400g tin tomatoes pureed (substitute with 100g of tomato paste), 1 tsp fresh ginger chopped finely, 1 tbsp. coriander leaves chopped finely (optional), 1 tbsp. finely chopped chilli (optional) or capsicum chopped and seeded, 2 tsp sugar (optional), 1 tbsp. (12.5g) Butter Chicken Curry Masala, 1 tbsp. almond meal (optional), 2/3 tsp salt, 1/4 tsp tandoori colour (optional) . Melt the butter; add the chillies, ginger and coriander. Fry for a few minutes on medium heat, add the Butter Chicken Curry Masala and mix well and fry. Add the pureed onion and garlic and cook until mixture is well mixed, add the chicken and seal well, and then add the remaining ingredients. Cook until done. To thicken the gravy, simmer with the lid off until reaching the desired consistency. Garnish and serve hot with naan bread or rice and tomato chutney.

*Please note the traditional recipe is a very saucy curry and needs to reduce to get a nice thick consistency. Please ensure to use a minimum of 1/2 tsp salt per/kg of chicken as this will assist to bring out the flavour. If cooking vegetables with the chicken, this will help to naturally sweeten the curry rather than using sugar.

Butter Chicken Modern Recipe

1kg chicken thigh fillets cut small, 50g butter, 1 tsp. diced ginger, 8 cloves garlic, 2 onions diced, 2 tsp. sugar (optional), 1 level tbsp. Butter Chicken Curry Masala, 300mls full cream sour cream, 400mls coconut cream, 100g tomato paste, 2/3rd tsp. salt, ¼ tsp. Tandoori colour (optional). Melt the butter and add the onion, garlic and ginger. Fry gently for a few minutes until the onion is soft. Add the Butter Chicken Curry Masala and mix well frying until aromatic. Add the chicken and seal well. Add the remaining ingredients. Cook until the chicken is tender and reduce the gravy with the lid off until thick.