



RECIPE OF

# THE INDIAN CURRY



50MIN | LEVEL



## PREPARATION

- Melt the ghee in a large pan or wok.
- Fry the chopped onions in the ghee. Once the onions have reached a nice caramelized color, remove them and keep them in a bowl.
- In the same pan, add the chopped garlic and crushed tomatoes. Cook them until they are tender. Add the caramelized onion to the pan and mix well.
- Add the ginger and mix well, then add the cumin, coriander, sweet pepper, turmeric and green pepper.
- Add the diced chicken and mix well to make it soak up the sauce. Leave to cook covered for a good 10 minutes. Once the chicken is cooked, add the yoghurt, garam masala, fenugreek and the cream.
- Serve hot, sprinkled with fresh coriander and accompanied by Indian Naan bread or basmati rice!

Recipe & photo by @auxdelicesdupalais



## Shopping list

### INGREDIENTS

- 500 g of chicken breast
- 2 chopped onions
- 3 tomatoes
- 30 g of ghee
- 4 cloves of chopped garlic
- 1 teaspoon of ginger powder
- 1 teaspoon of cumin
- 1 teaspoon of coriander
- 1 teaspoon turmeric
- 1 teaspoon of sweet pepper (paprika)
- 1 hot pepper or 1 teaspoon of harissa
- 1 teaspoon of garam masala
- 1 Greek yogurt
- 2 tablespoons of heavy cream

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