

### Chicken Curry

This is a basic curry dish which is simple to make requiring little other than the cooked chicken and the curry sauce. If you wish to make this into chicken madras use one teaspoonful of chilli powder. Double this amount and you will get a vindaloo.

This recipe serves 3-4.

Preparation and cooking time: 15 minutes approx.

- 5      tablespoon of vegetable oil
- $\frac{3}{4}$      pint (425ml) curry sauce (page 20)
- 1      teaspoon salt
- Pinch of chilli powder
- 1      lb (450g) chicken cooked as on page 52
- 1      level teaspoon of garam masala
- $\frac{1}{2}$      level teaspoon ground cummin
- Pinch of ground fenugreek
- $\frac{1}{2}$      tomato thinly sliced
- 1      tablespoon finely chopped green coriander

Heat the oil in a large, deep frying pan, and add the curry sauce, and bring to the boil.

Without reducing the heat, add the salt, chilli powder and chicken, and continue cooking for about five minutes.

Now turn down the heat and stir in the garam masala. Ground cummin, and dried fenugreek. Simmer for a further 2-3 minutes.

Put in the sliced tomato and half the coriander and cook for another two minutes. Skim off any excess oil and serve sprinkled with the remaining coriander.

A little trick. During the last couple of minutes of cooking a restaurant chef will often stir in a teaspoon or so of the marinade used for tandoori chicken. This improves the texture and flavour of the sauce and well as improving colour.