

Zeera Restaurant Madras

The Classic Madras

To make a madras you will need 4 tablespoons of vegetable oil, 1 teaspoon of blended garlic and ginger paste, 1 tablespoon of tomato puree mixed with water, 1 teaspoon of mixed powder and 1 heaped tablespoon of kashmiri chilli powder, a pinch of fresh chopped coriander, a splash of lemon juice, a dash of worcestershire sauce and a pinch of salt. Now add the pre-cooked chicken or meat and mix it well. add base gravy and cook through on medium/high heat.

Tip - *High heat. is the secret of a good madras, the heat brings out the distinct flavour of the Kashmiri chilli powder.*

Four tablespoons of vegetable oil



One teaspoon of blended garlic and ginger paste,



**One Chefs spoon of Tomato Pureé,
mixed with water.**



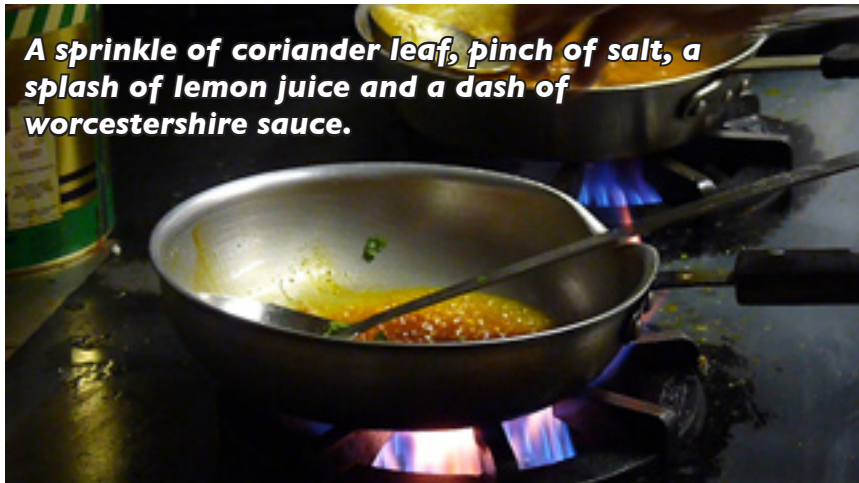
One teaspoon of mixed powder



One heaped tablespoon of kashmiri Chilli



A sprinkle of coriander leaf, pinch of salt, a splash of lemon juice and a dash of worcestershire sauce.



Time elapsed 30secs on high heat

**One Chefs spoon of curry base, stir well
and turn heat low.**



Time elapsed 1 minute

Add pre cooked meat



**Add One Portion of curry base, stir well
and turn heat high**



Stir well and turn heat to medium



Time elapsed 2 minutes

Continue to stir well and heat the meat through, on a medium heat



Time elapsed 4 minutes



Total Time elapsed 4 minutes 30 secs

The Classic Madras ingredients

4 tablespoons of vegetable oil.

1 teaspoon of blended garlic and ginger paste.

4 tablespoons of tomato pureé mixed with water.

1 teaspoon of mixed powder.

1 heaped tablespoon of kashmiri chilli powder.

A pinch of fresh chopped coriander.

A splash of lemon juice.

A dash of worcestershire sauce.

A pinch of salt.

A portion of base curry sauce.

A portion of pre-cooked chicken or meat.

Cooking Technique

Controlling high heat. is the secret of a good Madras, the heat brings out the distinct flavour of the Kashmiri chilli powder. To achieve this with a domestic hob, cover with a lid and turn it up to the highest flame for the last 30 seconds of cooking.. The oil will completely separate and you will have an authentic tasting BIR Madras.