

## Westy's Chicken Madras

by Westy » Sat May 25, 2013 6:09 am

This is one of my 'top 3 most resembling a BIR dish'

For two robust servings you'll need the following : ( all measures are level spoons )

125ml oil  
2 Tblsp finely chopped green bell pepper  
2 Tblsp finely chopped onion  
500g chicken breast cubed about 1" ( 2,5cm )  
1 Tblsp garlic / ginger paste ( 60:40 garlic to ginger )  
2 Tblsp tomato puree diluted with 4 Tblsp water  
1 Tsp extra hot chili powder  
2 Tsp Kashmiri chilli powder  
1 Tsp curry powder  
2 Tsp mix powder ( CA's )  
0,5 Tsp tandoori masala  
0,25 Tsp Fenugreek powder ( methi )  
A dash of Lea and Perrins Worcestershire sauce  
500ml base gravy ( CA's original )  
1 Tsp Sugar  
1 Tsp Salt  
2 Tsp Lemon juice  
1 Tblsp very finely chopped coriander leaf

### Method

1. Heat base
  2. Heat oil to frying temperature
  3. Add onion and bell pepper and fry 'til just 'catching'
  4. Add chicken and fry 'til white all over
  5. Add garlic and ginger paste and fry for a minute
  6. Add tomato puree and fry for a minute
  7. Add spices and Lea and Perrins and fry the resultant paste for a minute or two .. longer the better but don't burn them !
  8. Add ladle of base and reduce over a minute or so
  9. Add remainder of base and sugar , salt and lemon juice and reduce to desired consistency
  10. Add fresh coriander leaf and leave to stand for a minute or so
- Enjoy !!  
Please don't be put off by the colour in the piccie .. for some reason my camera adds a yellow hue to everything .. the resultant curry is actually a lovely red colour but you'll have to cook it to see that !!