

HOW TO USE · KORMA MASALA

CREAMY CHICKEN KORMA

Aromatic, nutty and fragrant. Mild, creamy and very hard to share.

SERVES	PREP	COOK
4	15 min + 30 min marinating	30 min

INGREDIENTS

- 800 g chicken thigh fillets, cut into 3 cm pieces
- 3 tbsp Korma Masala (1 tbsp for the marinade, 2 tbsp for the sauce)
- ½ cup (130 g) plain yoghurt
- 2 tbsp oil or ghee
- 1 brown onion, finely diced
- ¾ cup (180 mL) cream and ½ cup (125 mL) water
- 1 tbsp flaked almonds, toasted
- To serve: basmati rice, naan and chopped coriander



METHOD (oven)

1. Mix the chicken with the yoghurt and 1 tbsp Korma Masala. Cover and marinate in the fridge for 30 minutes, or up to overnight.
2. Heat the oil in a large pan over medium heat. Cook the onion 6–8 minutes, until soft and pale golden.
3. Stir in 2 tbsp Korma Masala and cook 1 minute, until fragrant.
4. Add the chicken with its marinade and the water. Simmer gently, stirring now and then, 15–20 minutes, until cooked through (75°C in the thickest piece).
5. Stir in the cream and warm through for 2–3 minutes. Taste and adjust.
6. Scatter with toasted almonds and coriander and serve with rice and naan.

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AIR FRYER METHOD

190°C · 10–12 min

Marinated chicken, then into the sauce

1. Marinate the chicken as on the front. Make the sauce in a pan (steps 2–3), with the water.
2. Heat the air fryer to 190°C. Cook the chicken in a single layer, 10–12 minutes, turning halfway, until 75°C.
3. Stir the chicken and cream into the sauce and warm through for 3 minutes.

BBQ / GRILL OPTION

180–200°C · 15–20 min

Grilled chicken, simmered in the sauce

1. Marinate the chicken as on the front and thread onto skewers.
2. Heat a hooded BBQ to 180–200°C. Oil the grill.
3. Grill 6–8 minutes a side, until lightly golden and 75°C in the thickest piece.
4. Slide the chicken into the sauce (steps 2–3 and 5) and simmer 3–4 minutes.

SMOKER OPTION

150–160°C · 1–1½ hr

Smoked thighs, then into the sauce

1. Set the smoker to 150–160°C with a light wood such as apple. Go easy on the smoke.
2. Smoke the marinated thigh fillets 1–1½ hours, until 75°C in the thickest part.
3. Chop and stir into the sauce with the cream, as on the front.

OTHER WAYS TO USE IT

- → Use as a marinade for chicken or lamb, stirred through yoghurt.
- → Stir 1–2 tsp into rice, or through roast cauliflower and potatoes.
- → Simmer with vegetables and coconut milk for a vegie korma.

ALLERGENS Contains tree nuts (almond, cashew). This recipe also uses yoghurt and cream (milk).
SALT This blend already contains salt, so taste before adding any more.