

Chicken korma (mild, creamy, restaurant-style)

Our mildest curry: tender chicken in a velvety sauce of blended coconut, yogurt and cream — made the way we cook it in Richmond, without nuts. Sweet, aromatic, gently spiced — the right answer when 'mild' really has to mean mild.

Prep: 15 min **Cook:** 30 min **Total:** 45 min **Serves:** 4 servings **Spice:** Mild

INGREDIENTS

- 700g halal chicken thigh, diced
- 60g desiccated coconut
- 1 tbsp coconut cream
- 150g full-fat natural yogurt
- 3 tbsp ghee
- 2 onions, finely chopped
- 2 tbsp ginger-garlic paste
- 4 green cardamom, 1 cinnamon stick, 3 cloves
- 1 tsp ground coriander
- 1/2 tsp ground white pepper
- 150ml single cream
- 1 tbsp rose water (optional)
- Salt to taste
- Toasted coconut flakes and coriander to finish

METHOD

1. Soak the coconut in hot water for 15 minutes, then blitz with 100ml water to a smooth paste.
2. Heat ghee, add whole spices and cook 30 seconds.
3. Add onions and cook 12 minutes until pale gold (not brown — colour matters for korma).
4. Stir in ginger-garlic paste and ground coriander; cook 2 minutes.
5. Add the chicken and seal on a high heat for 4 minutes.
6. Lower the heat, whisk the yogurt smooth and add a spoon at a time off the heat to prevent splitting.
7. Add the coconut paste and 150ml water; simmer 15 minutes, covered, until the chicken is tender.
8. Finish with cream, rose water, white pepper, toasted coconut and coriander.

CHEF'S TIPS

- Keep the onions pale — golden brown onions turn korma muddy.
- Never let yogurt boil straight from the fridge; temper it with warm sauce first.
- A pinch of saffron bloomed in 1 tbsp hot milk lifts a special-occasion korma.

ALLERGENS

Contains: Dairy (yogurt, cream, ghee)

Free from: Gluten, Egg, Soy, Peanut, Tree nuts, Shellfish

- Nut-free: Naturally nut-free as written. We never use nuts or nut-derived products in our Richmond kitchen.
- Dairy-free: Swap the yogurt and cream for coconut yogurt and coconut cream, and the ghee for vegetable oil.

TOO BUSY TO COOK?

We cook this in our Richmond kitchen every evening from 4pm. Order collection or delivery at jaflongtandoori.online, or call 020 8332 1339. Catering for 10 to 200 guests:
jaflongtandoori.online/catering/hub