

Chicken Korma

Swick

Serves 1 | Active Time: 1 hour 40 minutes | Total Time: 1 hour 40 minutes

Chef's Notes

Marinate the chicken for at least 6 hours, preferably overnight.

Step 1: Marinating the Chicken

- 6 bone-in, skinless chicken thighs
 - 1/2 cup whole-milk yogurt
 - 1" -inch ginger, grated
 - 1/2 teaspoon sea salt
- Grate the ginger and mix with the yogurt. Sprinkle the chicken pieces with the salt on both sides. Slather the chicken with the yogurt mixture and marinate in the fridge overnight.

Step 2: Sweating the Onions

- 2 cups of onions, diced
 - 3 tbsp ghee
- In a large dutch oven over medium low heat sweat the onions until translucent and golden. This may take about 25 to 30 minutes, so be patient.

Step 3: Preparing the Rest of your Mise en Place

- 2 dry red chilies
 - 1/2" -inch piece of ginger
 - 1 small shallot
 - 3 cloves of garlic
 - 2 teaspoons ground coriander
 - 1/4 teaspoon black pepper powder
 - 1 teaspoon garam masala
 - 1 1/2 teaspoons turmeric
 - 1 teaspoon cardamom seeds
 - 5 cloves
 - 1/3 cup blanched almonds
- Soak the chilies in hot water until softened.
- Coarsely chop the ginger, shallot, and garlic. Blend together the chilies, ginger, garlic and shallots, in a small food processor, using a bit of water, if necessary, until it forms a smooth paste. Set aside.
- In a mortar and pestle, grind the cloves, then the cardamom seeds. Remove and mix the rest of the spices together in a small bowl. Set aside.
- Grind the almonds in a small food processor and set aside.

Step 4: Finishing the Dish

- 1 tablespoon ghee (if needed)
- 3/4 cup chicken stock
- 1/4 cup grated coconut
- 1 teaspoon sea salt
- small bunch of cilantro

Once the onions are golden brown, remove them from the pot with a slotted spoon.

Add the ghee and fry the spices for about 30 seconds, or just until fragrant. Add the chicken. Turn the heat to medium and cook for about 5 minutes, coating with the spices.

Add the blended paste. Cook for about 5 more minutes, then add the reserved onions, salt, chicken stock and coconut. Bring to a boil, then turn down the heat and simmer for about 10 minutes. Add the ground almonds and cook for 15 minutes to thicken. Taste for seasoning then serve with basmati rice.

Garnish the plate with some chopped cilantro.