

# Butter Chicken

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**Ingredients (3 servings):** 1 lb. chicken; For the marinade: 8 oz. yoghurt;  $\frac{1}{3}$  tsp. paprika;  $\frac{1}{4}$  tsp. coriander seed;  $\frac{1}{2}$  tsp. cumin seed;  $\frac{1}{3}$  tsp. garam masala;  $\frac{1}{4}$  tsp. tandoori masala; 4 cloves garlic;  $\frac{1}{2}$  in. cube ginger;  $\frac{1}{2}$  lime (juiced). For the sauce: 2 tblsp. oil; 6 chilli (chopped); 1 tin chopped tomatoes;  $\frac{1}{2}$  tsp. fenugreek leaves (ground);  $\frac{1}{2}$  tsp. vinegar;  $\frac{1}{3}$  tsp. paprika;  $\frac{1}{4}$  tsp. garam masala;  $1\frac{1}{2}$  oz. butter; 1 tblsp. crème fraîche.

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Roast and grind the spices. Puree the ginger and garlic with a little salt. Add the spices, yoghurt and lime juice. Dice the chicken breast and marinade for 2 hours.

Heat the oil a large heavy frying pan. Add the chicken (with the marinade), the chopped whole chillies and simmer for 30 minutes. Add the tin of chopped tomatoes, cook for 5 minutes. Add the fenugreek leaves, vinegar, paprika, garam masala, salt to taste and finally the butter. Cook for at most one minute, stirring. Add the crème fraîche and serve immediately<sup>1</sup>.

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<sup>1</sup>Derived from the recipe in *50 Great Curries of India* by Camellia Panjabi (ISBN 1856265463)