

Korma chicken, creamy sauce with spices, indian pilaf - Virtual Workshop Version

Recipe for 2

Description

A recipe that brings us into the soft and delicious flavors of India.

Note

Serve in a bowl and garnish with the roasted almonds. With the company of your delicious Indian pilaf rice.

Ingredients

Korma chicken

- 2 Unit(s) Chicken breast
- 1 Unit(s) Onion
- 0.50 Tsp Ground ginger
- 70 Gr Plain greek yogurt 0%
- 1 Clove(s) Chopped garlic
- 0.50 Tsp Curcuma
- 0.50 Tsp Ground coriander
- 0.50 Tsp Garam masala
- 2 Cap Cardamom
- 1 Unit(s) Cloves
- 0.50 Stick(s) Cinnamon
- 2 Sprig(s) Fresh cilantro
- 0.50 Handful(s) Cashew nuts
- 1 Tsp Bondamanjak chili pepper
- 2 Tbsp Sliced almonds

- Salt and pepper

Pilaf rice

- 1 Cup(s) Basmati rice
- 0.50 Unit(s) Onion
- 1 Clove(s) Chopped garlic
- 2 Cap Cardamom
- 1 Unit(s) Cloves
- 1 Leaf(ves) Bay leaf
- 0.50 Stick(s) Cinnamon
- 1.50 Cup(s) Cooking water

- Salt and pepper

Preparation

- Preparation time **45 mins**

To prepare before class

Ingredients

Make sure all your ingredients are weighed and ready, especially the spices.

Keep the chicken breasts in the fridge.

Material

1 cutting board, 1 chef knife and 1 pairing knife.

2 cooking pots with lids.

1 wooden spoon.

1 thin strainer or sift

Kora chicken

Dice the chicken.

In a pot, at high heat with a dash of oil, brown the onions, season with salt, add the cinnamon stick, cloves and cardamom.

Once coloured, add ginger and garlic, mix, add the spices and mix well.

Add the chicken, lower the heat, cover and cook for at least 10 minutes mixing once in a while.

Blend the nuts with 5 spoons of water to get a paste.

Add it with the yogurt in the chicken casserole and let cook for another 10 minutes. Mix more often and remove the lid to thicken the sauce if too liquidy.

Bake the almonds in the oven to roast them a bit.

Pilaf rice

Rince the rice under cold water until water is clean.

Peel and cisel the onion.

In a pot at medium heat, brown the onion with a dash of oil and a pinch of salt. Add garlic, spices and rice.

Mix with a wooden spoon for a minute and add the water.

Mix and bring to a boil at high heat, lower the heat, cover and cook for 12 minutes. remove from heat and let aside for 5 minutes.

Add a spoon of butter, cilantro and season with salt and pepper before serving.

Bon appétit!