

# Traditional butter chicken with lemon and tumeric Basmati rice - Virtual Workshop Version

**Recipe for 2 portions**

## **Description**

Chicken slowly cooked in a creamy tandoori masala sauce served with Basmati rice.

## **Note**

The chicken thigh is less likely to dry out during cooking than chicken breast.

## **Ingredients**

### Butter chicken

- 300 Gr Chicken thigh
- 1 Unit(s) Onion
- 1 Tsp Chopped garlic
- 2 Tsp Ground ginger
- 1 Tbsp Butter
- 1 Tbsp Garam masala
- 0.50 Cup(s) Tomato sauce
- 0.50 Cup(s) Cream 35%
- 1 Pinch(es) Salt

### Basmati rice

- 125 Gr Basmati rice
- 200 Ml Vegetable stock
- 1 Unit(s) Lemon
- 1 Tsp Curcuma

## **Preparation**

- Preparation time **45 mins**

### Things to do before workshop

## **Ingredients**

Wash the vegetables

Peel and chop the garlic.

Cut the chicken in small pieces.

## **Equipment list**

1 cutting board, 1 chef knife, 1 paring knife

1 large pan with lid

1 mixing bowl

Kitchen towels, tablespoons (tasting)

1 large spoon

### Preparation with the chef

Chop the onion.

Chop the ginger.

Zest and juice the lemon.

### Butter chicken

In a frying pan, heat up a drizzle of oil. Season the chicken pieces with salt and fry them until golden, set aside. In the same pan, add the ghee and fry the onion with the garlic-ginger paste until tender, add in the spices and cook for 2-3 minutes. Add in the tomato purée and cook for 5 more minutes. Add in the chicken and simmer for 5 more minutes. Stir in the cream and reduce until you reach a thick sauce rectify the seasoning. Enjoy!

### Basmati rice

Bring the vegetable broth to the boil with the turmeric.

Add the rice, lower the heat and cover.

Cover and cook for 15 minutes and let stand 2 minutes before opening.

Add the zest and juice before serving.

**Bon appétit!**