



# INDIAN CHICKEN CURRY

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## Indian Chicken Curry

### Ingredients:

1 piece of chicken breast  
30 grams of clarified butter (ghee)  
100 ml of coconut milk  
2 cloves of garlic  
1 small piece of ginger  
2 - 3 shallots

curry spices: cumin, coriander, tumeric, cardamon, mustard seed  
a bunch of cilantro

### Instructions:

Make a curry paste from the garlic and ginger (slightly toasted in a pan) and the curry spices. In a wok, fry the chopped shallots and slices of chicken. Add the coconut milk and curry paste. Reduce the sauce until it is thick and sprinkle with chopped cilantro. Serve with rice or Indian bread.