



GOAN CHICKEN CURRY

You Need

Dry spices

- 1 tsp cloves
- 1 tbsp coriander seeds
- 1 tsp cumin seeds
- 8 dried red Kashmiri chillies
- 2 star anise

Wet spices

- ½ tsp turmeric (if you can't get fresh, use dry but add at the same time as wet spices)
- 1 tbsp palm sugar, grated
- 1 tsp salt
- 5 garlic cloves, peeled and crushed
- 3 cm root ginger, peeled and grated
- 1½ tbsp white vinegar

Also

- 3 tbsp vegetable oil or ghee
- 1 onion, finely chopped
- 1 large tomato, grated
- 400ml tin of coconut milk
- 2 fresh green chillies, slit lengthwise
- 600g chicken thigh meat cut in to chunks

To finish

- ½ tsp mustard seeds
- 10 curry leaves
- Coriander, to garnish

Method

- To make the masala, toast the dry spices in a dry pan until aromatic. Grind to a powder in a food processor or pestle and mortar, and then mix in the wet spices.
- Heat 2 tbsp oil or ghee in a large pan over a medium high heat, then add the onion. Fry until soft and lightly golden, then stir in the spice mix. Cook, stirring, for a couple of minutes, until you can really smell the spices, then stir in the tomato and cook until most of the liquid has evaporated.
- Add the coconut milk and 100ml water, add the chillies and bring to the boil. Turn down the heat and simmer for about 10 minutes until the sauce has thickened slightly. Add the chicken and cook for about 15 minutes until cooked through. Taste for seasoning.
- Meanwhile, make the tadka. Heat the oil in a frying pan on a high heat, then add the mustard seeds and curry leaves. Cook for 30 seconds, until they begin to pop, then stir into the curry.
- Serve with rice and coriander to garnish.

