

DURBAN STYLE CURRY

Serves 6 - 8

INGREDIENTS:

1 kg Cater Chicken Deboned Thighs
3 tbsp vegetable oil
2 onions, finely chopped
3 cloves garlic, minced
1 tbsp fresh ginger, grated
2 tbsp Durban curry masala
1 tsp turmeric
1 tsp ground cumin
1 tsp coriander powder
2 tomatoes, grated
2 tbsp tomato paste
3 potatoes, cubed
500 ml chicken stock
1 fresh chopped chilli, deseeded
Salt to taste
Fresh dhanya/coriander, chopped

METHOD:

1. Heat oil in a heavy pot. Fry onions until golden and fragrant.
2. Add garlic and ginger and cook for 1 minute.
3. Add curry masala, turmeric, cumin and coriander and toast gently to release the spices.
4. Add tomatoes and tomato paste and cook until the oil begins separating from the masala base.
5. Add chicken thighs and coat well in the spice mixture.
6. Add potatoes and chicken stock and bring to a simmer.
7. Cook covered for 35–40 minutes until chicken is tender and the gravy is thick and rich.
8. Season with salt and finish with fresh dhanya/coriander.

Serving suggestions: Family-style option served in a pot at the table with all sides, and full or mini bunnies. Serve with roti, naan, rice and sambals.