

Chicken Tikka Masala Recipe

Spice:	Difficulty:	Total:	Prep:	Cook:
Mild	Serves Easy	15	5	10
1-2		mins	mins	mins

Our recipe for this all time favourite.

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Ingredients

½ chef's spoon (20g) ghee

½ chef's spoon (15g) coconut powder

½ chef's spoon (15g) almond powder

1 chef's spoon (20g) sugar

1 chef's spoon (70g) BIR masala paste

1 chef's spoon (20g) tinned coconut milk

150g precooked chicken tikka

400g BIR base gravy (200g gravy diluted with 200ml water & heated)

2 chef's spoon (50ml) single cream

Instructions

- 1 Heat a pan on a medium high heat and add the ghee
- 2 Add the coconut powder, almond powder and sugar and stir for around 10 seconds
- 3 Add the masala paste and stir for a further 30 seconds
- 4 Add the coconut milk and stir for 10 seconds
- 5 Add the pre-cooked chicken tikka and stir so that all the chicken pieces are coated with the sauce for 1 minute
- 6 Add the base gravy and simmer on a high heat for around 2 mins whilst occasionally stirring, scrape off any dried sauce on the edges back into the pan
- 7 Turn the heat down to a medium heat and add the single cream, simmer for another 3-5 mins until the sauce starts to thicken and curry is an even red colour

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