



Kukul Mas Curry (Chicken Curry)

Ingredients

500 g	Chicken thighs	¼ tbsp.	Turmeric powder
20 ml	Sunflower oil	02 tbsp.	Green curry powder
100 g	onion fine sliced	02 no	Cinnamon stick
02 no	Green chili chopped	06 no	Cardamom gloves
01 no	Tomato chopped	05 g	Mustard Seeds
¼ tbsp.	Red Chili Powder	02 cup	Thick coconut cream
½ tbsp.	Black Pepper	10 no	Curry leaves
1 tbsp.	Garlic (1 piece)		

Salt and Pepper to taste

Method

1. Cut the chicken in 2 x 2 cm big cubes. Then grind the ginger and garlic together into a fine paste.
2. Combine the Chilies, curry powder, turmeric, pepper, salt and the lemongrass and marinated the chicken with the spice mix. Cover the it and set aside for 30 min
3. Heat a pot with the oil and fry the onion until golden brown in color. Add the green Chilies, tomato cubes, Curry leaves, and the ginger & Garlic paste. Simmer for a couple of minutes on medium heat then add the mustard seeds, cinnamon and cardamom and simmer for another 2 min
4. Add the chicken to the pot and stir for 2 minutes
5. Add the Coconut cream and cook until the chicken is fully cooked and the coconut cream is cooked down to the right consistency
6. Double check the seasoning with salt and Pepper