



Zanzibar Chicken Curry

2 tab olive oil

2 tab butter

1 medium sized chicken - cut into 8 pieces

3 garlic cloves

2 medium sized onions

1 tab chopped ginger

2 green chilies - deseeded if you don't want this to be a spicy dish

2 tsp coriander powder

2 tsp cumin powder

5 cardamom pods - crushed

1 tin of coconut milk

1 1/2 cup water

salt to taste

1 1/2 stewed tomatoes

2 cinnamon sticks

Topping:

1 green chili (deseeded)- minced

1 bunch basil - chopped

Heat butter and olive oil on medium heat and brown chicken pieces. Place on a platter.

Using a food processor, finely minced onion, ginger, garlic and 2 green chilies.

Use the leftover oil-butter mixture in the pot/sauté pan used to brown chicken pieces, sauté the onion mixture, cardamom pods and cinnamon sticks. Add in chicken pieces, cumin powder, coriander powder and salt to taste, tomatoes, water and coconut milk. Mix well, cover and bring to a boil. Reduce heat to a gentle simmer for 20 - 30 minutes. Serve curry sprinkled with chopped chili - basil mixture with steamed rice



Ingredients

- 4 cups Flour
- 1 cup warm water
- ½ tsp salt
- ½ cup cooking oil

Method

In a bowl sift together flour, salt, cooking oil and warm water to make dough.

Push the dough around side to side to make nice and soft about 5 mins divide in to 6 pcs keep beside. On the surface area take one of the dough and roll in round coat with cooking oil over it and cut in middle and roll then push it down, keep beside repeat to the rest. Prepare the cooking frying pan in low heat. Take one dough roll round shape on surface area about $\frac{3}{4}$ cm in thick, place on cooking pan. Let it cook then turn the other side, add 1 tsp of cooking oil and cook until lightly brown on both side.

Serve warm.