

Basic Chicken curry **building** Recipe by Chef Dale Sniffen



Preparation time: 20 minutes
Cooking time: 35 minutes

32 cm chef pan

Prep list

3 tbsp **Curry blend** (lightly toasted until fragrant)
3 thinly slice white or red onion
3 cloves garlic, crushed
1/3 cup olive oil
1kg free range chicken pieces
500ml chicken stock
500ml tomato puree
3 tbsp sweet chutney
Salt & pepper to taste
2 cups chopped coriander leaves.

1. Lightly toast **curry spice blend** until fragrant separately
2. Slowly caramelize onion, garlic and **chilli** if you like it hot with olive oil
3. To that stir through toasted **curry spice blend**, chicken pieces and coat well
4. Add chicken stock and tomato puree
5. Slowly simmer for 1.5 hours with lid on
6. Reduce naturally with the lid off to the consistency
7. Season with something acidic & sweet salt & pepper
8. Always apply herbs like mint and coriander at the last second just before serving.

Curry building rules

- a. Thinly slice onions, slowly caramelize in olive oil
- b. Always toast **curry spices** separately
- c. Coat meat well through curry base while browning
- d. Deglaze with stock, tomato puree, yoghurt or coconut milk
- e. Season with sweet, sour, salt and pepper
- f. Add fresh herbs at the last moment before serving
- g. Always serve Basmati rice, steamed or boiled

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