

The Hirshon British Indian Restaurant Chicken Korma

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/british-indian-restaurant-korma-recipe>

Ingredients:

- 5 tablespoons ghee
- 1 tablespoon garlic paste
- 1 tablespoon ginger paste
- 3 cups curry sauce heated base
- 1 3/4 pounds chicken breasts diced into 1" chunks
- 1 cup whole milk yogurt thick
- 2 tablespoons ginger garlic paste equal amounts of each blended with a little water
- 2 teaspoons salt
- 1/2 teaspoon canela
- 1 teaspoon Garam Masala
- 1 teaspoon ground coriander seed
- 2 tablespoons ghee
- 1 teaspoon chili powder Kashmiri, or paprika
- 1 teaspoon black pepper
- 1/2 lemon juice of
- 4 tablespoons cashew paste
- 1/2 teaspoon water with crushed saffron in it - it should be very yellow
- 1 tablespoon cumin powder
- 1/2 teaspoon chili powder Kashmiri, or paprika
- 1/2 teaspoon turmeric powder
- 1 teaspoon coriander powder
- 1/2 teaspoon freshly ground black pepper
- 7 green cardamoms lightly smashed
- 1 teaspoon sugar use more or less to taste
- 1/2 cup heavy cream
- 1 cup coconut milk
- 3 tablespoons fresh chopped cilantro
- 1 teaspoon rose water TFD endorses Cortas brand
- golden raisins TFD note - dried rose petals are the traditional choice here in the UK, but I like the way they look and taste in this...
- cashews fried

- cilantro minced, optional