



CHICKEN KORMA WITH CASHEWS (TM7, TM6)

15 min. 30 min. easy 4 portions

INGREDIENTS

30 g ghee (see Tips)
2 dried bay leaves
2 whole cloves
125 g brown onion, cut into wedges (4 cm)
25 g piece fresh ginger, peeled and cut into slices
3 garlic cloves
50 g roasted cashews, unsalted
½-1 fresh long red chilli, cut into halves and deseeded if preferred, plus extra cut into slices to garnish (optional)
½ tsp sea salt
¼ tsp ground turmeric
25 g tomato paste
20 g Korma spice blend (see Tips)
150 g pouring (whipping) cream
60 g natural yoghurt
400 g skinless, boneless chicken thighs, cut into pieces (2-3 cm)
1 tsp garam masala (see Tips)
fresh coriander, leaves only, to garnish

THERMOMIX PARTS

spatula, simmering basket, measuring cup

Preparation

1. Place ghee, bay leaves, cloves, onion, ginger, garlic, cashews, chilli, salt and turmeric into mixing bowl and start **High Temp.** **|||**. Scrape down sides and base of mixing bowl with spatula.
2. Add tomato paste and Korma spice blend, then cook **2 min/120°C/speed 2**. Scrape down sides and base of mixing bowl with spatula.
3. Add cream and yoghurt and start **Blend** **2/1 min**.
4. Add chicken and cook **12 min/100°C/↻/speed 1** or until chicken is cooked through.
5. Add garam masala and stir with spatula to combine. Transfer into a serving bowl and garnish with coriander and sliced chillies (optional), then serve with rice and roti (see Tips).

TIPS

- To make your own ghee, garam masala and Korma spice blend, see Cookidoo® for the recipes.
- Serve with cooked rice or Jeera rice and roti. To make your own Jeera rice and roti, see to Cookidoo® for the recipes.