

Nigella's Mughlai Chicken (Tweaked!)

60g almonds
1 onion
25g fresh ginger
3 garlic cloves
½ -2 red chillies (Don't go crazy otherwise the spices will get lost!)
Olive oil
2 tsp ground cumin
2 tsp ground coriander
1 tsp garam masala
4 cardamom pods
1 cinnamon stick
4 cloves
2 fresh bay leaves
200g greek yoghurt
60g chicken stock paste or vegetable stock paste
1 tsp sugar
1 tsp salt
6-8 chicken thigh (cut in quarters)
100g cream

Add almonds to a dry bowl and mill on Speed 8 for 8 seconds. SET ASIDE.

Add onion, chilli, garlic and ginger to the bowl and chop on Speed 6 for 3 seconds. Add some oil (approx. 20g) and cumin, coriander and garam masala and cook for 5 minutes at Varoma Speed 1.

Meanwhile add cinnamon stick, cloves and cardamom pods to a small frypan along with a drizzle of oil and heat until fragrant (approx. 1 min).

Add all ingredients EXCEPT chicken and cream to the bowl (including almonds) and cook for 15 minutes at 90deg Reverse Speed 1.

NOTE: When I made this I added 100g of water but I found the sauce was too thin at the end and needed reducing. I have removed the water but if you think yours needs water then please add.

Blitz the sauce by slowly taking the dial up to Speed 9 for 1 minute.

Add the chicken and cook for 15 minutes at 100deg Reverse Soft Speed.

Add cream and cook for a further 5 minutes at 100deg Reverse Soft Speed.