

Apricot Chicken Curry

2 large garlic cloves
40g fresh ginger peeled
1 red chilli (or to taste, remove seeds for milder curry)
1 brown onion, peeled and halved
1 tbsp garam masala
40g olive oil
6-8 chicken thighs, halved
50g tomato paste
100g water
1 tsp salt
30g white balsamic vinegar
30g brown sugar
130g dried apricots

Place garlic, ginger and chilli in the bowl and blitz on **Speed 8 for 5 seconds**. Scrape down the sides.

Add onion and chop on **Speed 5 for 3 seconds**. Scrape down sides.

Add garam masala and oil then sauté for **5 minutes at 120° Reverse speed 1**.

Add chicken and cook for **5 minutes at 100° Reverse Soft Speed**.

Add tomato paste, salt and water then cook for **15 minutes at 100° Reverse Soft Speed**.

Add vinegar, sugar and apricots and cook for **15 minutes at 100° Reverse Soft Speed**.