



Japanese Knife Company

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Guju Style Butter Chicken

Ingredients

For the chicken

- 1.5kg chicken, skinned
- 3 garlic cloves, finely chopped
- 1 cm Ginger, grated
- 1 tsp Salt
- 1/2 tsp Chilli powder
- 1 tbsp lemon juice
- 1 tbsp Malt vinegar
- 125ml natural yogurt
- 1/2 tsp ground tumeric
- 1/2 tsp Garam masala

For the sauce

- 1 tbsp Ghee
- 1 garlic clove, finely chopped
- 3 Cloves
- 3 green cardamom pods, split
- 1 cinnamon stick
- 2 Bay leaves
- 2 Cans tinned chopped tomatoes - pureed through a medium sieve
- 1 tsp chili powder
- 50g cashew nuts
- 25g Butter
- 1 tsp ground cumin
- 1 tsp Garam masala
- 1/2 tsp ground fenugreek seeds

To Serve

- 1 tbsp double cream
- 1 tbsp chopped Coriander

Method

1. **For the chicken:** using a sharp knife (Utility or Gyuto) make slits in the chicken down to the bone. Combine the garlic, ginger, salt, and half the chilli powder with the lemon juice and malt vinegar. Set the chicken in a roasting tin and rub this mixture over the chicken, pushing it well into the cuts. Leave to marinate for 10 minutes.

2. Whisk the yogurt with the turmeric, garam masala, remaining chilli powder and a little more salt. Coat the chicken with the spiced yogurt and leave to marinate for a further hour.

3. Pre-heat the oven to 180C/gas 4.

4. Roast the chicken for 35 minutes until half-cooked. Cool the chicken and cut into six pieces

5. **For the sauce:** heat the ghee in a medium saucepan, add the garlic, and fry for a minute, until golden. Stir in the cloves, cardamom pods, cinnamon stick, and bay leaves and cook for a minute or two until they crackle.

6. Add the tomatoes, chilli powder and a pinch of salt. Bring to the boil and simmer until thick – approx 35 –40 minutes. Leave to cool slightly before sieving the sauce.

7. Soak the cashew nuts in warm water for 10 minutes then puree in a Suribashi to a smooth paste, adding a dash of the soaking water as you go.

8. Heat the butter in a large pan. Add the tomato mixture, ground cumin and cashew nut paste and cook for 10 minutes.

9. Add the chicken pieces and simmer gently for cook for about ½ hour - or until tender. Stir in the garam masala and fenugreek powder and cook for a final 5 minutes before serving.

10. **To serve:** garnish with a swirl of cream and a sprinkling of coriander and serve with Indian breads.