



TREWITHEN DAIRY

GLYNN VALLEY · CORNWALL

CREAMY BUTTER CHICKEN

DESCRIPTION

Murgh makhani or butter chicken as it is popularly known is quick and easy to make at home. Packed full of comforting dairy and aromatic spices but without the heat, this dish is much-loved by all ages.

INGREDIENTS

For the marinade

6 Chicken thighs, boneless and skinless
75ml Trewithen Dairy Natural Yoghurt
2 garlic cloves, peeled and crushed
1 thumb sized piece of ginger, grated
1 tsp garam masala
1 tsp turmeric
1 ½ tbsp lemon juice
1 tsp sea salt

For the sauce

Big knob of butter
2 garlic cloves, crushed
2 cm fresh root ginger, grated
1 tsp ground cumin
1 tsp ground coriander
1 tsp ground cinnamon
1 tsp garam masala
1 tsp ground turmeric
2 cardamom pods, seeds
40g Trewithen Dairy Salted Butter
50g Trewithen Dairy Cornish clotted cream
Salt to taste
A spoonful of Trewithen Dairy Natural Yoghurt and fresh coriander to garnish

METHOD

1. In a large bowl, combine the marinade ingredients and massage well into the chicken thighs. Cover and chill for at least 1 hour, preferably overnight.
2. Heat the butter over a medium heat in a large wide bottomed pan and add the garlic and ginger. After a minute, remove the pan from the heat, add the spices and stir for a minute or two until they release an incredible aroma.
3. Place the pan back on the heat and stir through the tomato puree and lemon juice and cook it out for a few minutes.
4. Add the marinated chicken thighs to the pan and stir well to coat in the tomatoey spices. Turn the heat down and allow to gently simmer for 45 minutes, stirring occasionally.
5. When the chicken is cooked through, add the butter and Cornish clotted cream and stir through until the sauce is smooth. Season to taste with salt and lemon juice.
6. Serve alongside basmati rice and finish with a spoonful of natural yoghurt and fresh coriander leaves.