

Gordon Ramsay's Buttered Chicken Curry

Ingredients for 1st marinade:

800g chicken, boneless & skinless, cut into 3-4cm pieces

2 garlic cloves, peeled and finely crushed

2cm ginger, peeled and finely grated

½ tsp fine sea salt

½ tsp hot chilli powder

1½ tbsp lemon juice

Ingredients for 2nd marinade:

75ml natural yogurt

½ tsp garam masala (mixed Indian spices)

½ tsp ground turmeric

1 tsp ground cumin

1-2 tbsp vegetable oil, for brushing

Ingredients for sauce:

1½ tbsp ghee or melted butter

2 garlic cloves, peeled and finely chopped

2cm ginger, peeled and finely chopped

1 cardamom pod, seeds lightly crushed

2 cloves

1 tsp ground coriander

1 tsp garam masala (mixed Indian spices)

1 tsp ground turmeric

1 tsp hot chilli powder, or to taste

275 tomato pure (or tinned tomatoes blitzed)

1 tbsp lemon juice

40g butter

100ml double cream

1 tbsp chopped coriander, to garnish

Method:

1. To make this chicken curry recipe, place the chicken in a bowl with the garlic, ginger, salt, chilli powder and lemon juice. Mix, cover and chill for 30mins.

2. Mix together the yogurt, garam masala, turmeric and cumin and add to the chicken making sure that each piece is well coated with the mixture. Cover again and chill for 3-4 hours.

3. Preheat the oven to 180c/Fan160c/Gas 4. Put the marinated chicken pieces on a grill rack set on a baking tray and bake for 8-10 mins. Brush the chicken pieces with a little oil and turn them over. Bake for another 10-12 mins until just cooked through.

4. For the sauce: Heat the ghee or butter in a pan and add the garlic and ginger. Fry for a min or so then add the cardamom, cloves, coriander, garam masala, turmeric and chilli powder. Stir well and fry for 1-2 mins until they give off a lovely aroma. Stir in the tomato pure and lemon juice and cook for another couple of mins. Add the chicken pieces to the sauce and stir well to coat. Finally, add the butter and cream and stir continuously until the butter has melted and the sauce is smooth. Taste and adjust the seasoning.

5. Transfer to a warm bowl and serve hot, garnished with chopped coriander.

This recipe was written by Gordon Ramsay & Tried & Tested by Ann McPhie. She says... 'Collecting the ingredients is fiddly but worth the trouble! The curry is smooth and delicate one of my favourites for Curry Sunday at home! I served it with a beef curry made earlier.'

