

2 packs chicken thigh fillets

1 tbsp garlic & ginger paste

1 lime

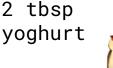
5 green chillies

2 tsp tomato paste

handful of coriander



2 tbsp



3 tsp cumin

6 tsp chilli powder

4 cardamom pods

4 cloves

1/2 tsp fennel seeds

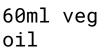
5 tsp garam masala

4 bay leaves

2 cinnamon sticks



2cm ginger



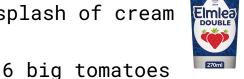
## Butter chicken



- г. Rub with a big sprinkle of salt, 1 tbsp garlic and ginger paste and juice of one lime. Leave for 30 mins.
- 3. Mix together marinade with 2 green chillies, a handful of coriander, 5 tsp chilli powder, 3 tsp cumin, 5 tsp garam masala, 1/2 tsp fennel seeds, 60ml veg oil, 2 tbsp yoghurt. Rub into chicken and leave until BBQ time.
- 4. Chop up 2cm of ginger, slice holes in 3 chillies, fry on medium with 4 cardamom pods, 2 cinnamon sticks, 4 cloves and 4 bay leaves. Fry for 3 mins.



splash of cream



- 8. Put the chicken on skewers and BBQ til CRISPY.
- 6. Quarter the 6 tomatoes and add to the pan. Fry for 20 mins with a splash of water half way.
- ገ. Take out as many whole spices (especially cardamom) and chillies as possible, then blend.
- 8. Add 1 tsp chilli powder, 1 tbsp honey, 2 tsp tomato paste and 1cm of butter. Cook for 20 mins, add a bit of salt.
- 9. Mix in the chicken well and add a splash of cream. Serve with coriander and naans.