

Serves 5



Butter chicken

1. Cut chicken into chunks
2. 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.
5. 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.
7. 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.