

SRI LANKAN CHICKEN CURRY WITH CUMIN RICE

BY SASHI CHELIAH AND SARAH TODD

CHICKEN CURRY

INGREDIENTS

1kg	boneless chicken thigh, cubed
1 tsp	ground turmeric
1 tsp	ground chilli
1 tsp	coriander seeds
4	dried chillies
1 tbsp	black peppercorns
1 tsp	fennel seeds
1 tsp	white poppy seeds
1 tsp	Split gram lentils (Chana Dal)
2 tbsp	desiccated coconut
1 tbsp	ghee
1 tbsp	vegetable oil
1 tsp	mustard seeds
2	large onions, chopped
2	stems curry leaves
1 tsp	finely grated ginger
1	large clove garlic, crushed
2	large tomatoes, chopped
1 tbsp	garam masala
100ml	coconut milk
1 tsp	sugar
1 bunch	coriander, leaves picked
-	Salt to taste

METHOD

1. For the Chicken Curry, place chicken, turmeric and chilli in a bowl and mix until chicken is well coated. Cover and set aside in fridge.
2. Place coriander seeds, dried chilli, pepper, rice, fennel seeds, poppy seeds, and desiccated coconut in a small fry pan. Set over medium heat and toast until fragrant, about 3 minutes. Transfer to a spice blender and process to a powder. Set aside.
3. Place ghee and oil in a heavy based saucepan and set over medium heat. Add mustard seeds and fry until they start to pop. Add onions and fry, stirring frequently, until soft. Add curry leaves, ginger and garlic and fry, stirring, until fragrant. Add tomatoes and cook, stirring, for a further 2 to 3 minutes.
4. Add marinated chicken pieces, Garam masala, dry spice powder and coconut milk, stir through and cook for 3 minutes. Add sugar and 1 ½ cups water and stir to combine. Bring to a boil then reduce heat and allow to simmer until chicken is cooked through, about 20-25 minutes. Add coriander leaves, season with salt and remove from heat. Set aside, keeping warm, until serving.
5. Best serve with Cumin rice

SERVES
10

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CUMIN RICE

INGREDIENTS

1 cup Basmati Rice

2 cup water

1tbsp ghee

½ tbsp cumin

½ tsp salt

METHOD

1. Wash the rice and set aside.
2. Dry roast the cumin and set aside.
3. Mix all the ingredients with water. Place the pot over medium heat until the water starts to boil reduce the low and cover with a lid and cook for 10mins.
4. After 10mins remove from the heat and allow the rice to rest for 5mins.