Chicken Tikka Masala

Ingredients:

2 kgs chicken thighs and drumsticks

2 cups plain yoghurt

4 tablespoons lemon juice

4 teaspoons ground cumin

4 teaspoons ground coriander

2 teaspoons paprika

2 teaspoons turmeric

4 tablespoons grated fresh ginger

8 cloves garlic, minced

Salt and Pepper to taste

3 teaspoons chilli powder (optional)

For The Sauce

8 tablespoons oil

3 large onions, finely chopped

4 cloves garlic, minced

3 tablespoons grated fresh ginger

3 teaspoons ground cumin

3 teaspoons ground coriander

3 teaspoons paprika

3 teaspoons turmeric

1 can tomato paste

2 cups heavy cream

Salt and pepper to taste

Fresh coriander, chopped, for garnish

1. In a bowl, combine all the marinade ingredients. Add the chicken pieces, ensuring they are well coated. Cover and refrigerate for at least 2 hours or preferably overnight to let the flavours meld.

2. In a large pot, heat the oil over medium heat. Add the chopped onions and cook until they become translucent, about 5-7 minutes.

3. Add the minced garlic and grated ginger. Sauté for 1 minute, until aromatic.

4. Stir in the ground cumin, ground coriander, paprika, turmeric and chilli (if using). Cook for 2-3 minutes to toast the spices and enhance their flavours

5. Pour in tomato paste, stirring to combine. Let it simmer for 15-20 minutes, allowing it to thicken and develop rich flavours.

6. Add the marinated chicken to the sauce. Cover and simmer over low heat for 30-40 minutes, or until the chicken is fully cooked and tender. Stir occasionally.

7. Pour in the heavy cream, stirring gently to combine. Let it simmer for another 10 minutes. Season with salt and pepper to taste.

8. Garnish with freshly chopped cilantro before serving with steamed rice or the side of your choice.