

Le' Spice Mughlai Korma Spice Mix Recipe

Mughlai Butter Chicken



Serve 8

INGREDIENTS

- 1 kg chicken thigh fillets cut into big chunks
- 1 tablespoon of **Le' Spice Mughlai Korma Spice Mix** for the marinades
- 1 1/2 tablespoons of minced garlic
- 1 1/2 tablespoons of minced ginger
- 2 tablespoon of plain yogurt
- 100 ml cream
- 50 grams of butter
- 1 kg tomatoes chopped
- 2 teaspoon of salt
- 3 teaspoon of sugar
- 3 tablespoon of oil
- 3 tablespoon of **Le' Spice Mughlai Korma Spice Mix** for the gravy

Method

The Marinades

- Add the chicken into a bowl
- Add the 1 tablespoon of Le' Spice Mughlai Korma Spice Mix
- Then rub the chicken with the spice mix until coated
- Add the 2 tablespoon of yogurt into the marinade
- Mix it well – leave the marinades for 20 minutes

In a hot grill, grill the marinated chicken pieces 2 minutes of each side
Keep it aside

The Gravy

In a hot cooking pot add the oil

Add ginger garlic paste

Add 3 tablespoon of Le' Spice Mughlai Korma Spice Mix

Add the tomatoes salt and sugar

Cook it on low flame until the tomatoes is reduced into pulp.

Then add the butter

Let it simmer

Then add the grilled chicken

Let it simmer for 20 minutes

Add water as needed

Add the cream

Mix well and let simmer for another 5 minutes

Garnished with coriander

Serve with Saffron Pilaf or plain rice