

Version 1 : BUTTER CHICKEN**INGREDIENTS**

2 cups, that's 500ml of plain yoghurt
1 tablespoon of lemon juice
1 tablespoon of mix powder or curry powder
1/2 a teaspoon of salt
750 grams of chicken breast

3 tablespoons of butter ghee for frying the meat once marinated

FOR THE SAUCE

1/2 a cup, that's 115 grams of unsalted butter
300 millilitres of passata
1 tablespoon of sugar
1 teaspoon of chilli powder, Kashmiri or paprika
2 teaspoons of fenugreek leaves or kasoori methi
1 teaspoon of garam masala powder
300 millilitres of double or heavy cream
salt as required to taste

METHOD

1. cut up the meat into small chunks and marinate in the yoghurt, spice mix, salt and lemon juice. ideally you would marinate for 24 hours but if you are in a rush 2 will still be ok
2. once marinated heat the ghee in a pan on high heat and sear the meat stirring occasionally. you are not looking to completely cook the meat, merely seal the outside and give it a nice bit of colour
3. once browned remove the meat and add any remaining marinade into the pan along with 1/2 of the butter
4. stir through then add the passata, sugar, chilli, fenugreek and garam masala. allow to fry for 5-10 minutes to intensify the flavour
5. add in the remaining butter, then slowly stir in most of the cream (save some to drizzle on the finish dish) and meat and simmer until the meat is cooked through and the sauce is the consistency you require. I remove the dish from the heat when the butter starts to separate from the sauce

6. serve with a knob of butter, a sprinkling of fenugreek leaves and a swirl of cream

Version 2: Butter Chicken - Murgh Makhani

(This is the better version)

Ingredients

- To Marinate and Fry the Chicken:
- about 1 ½ lbs chicken breast , boneless and skinless
- ½ teaspoon crushed garlic , about 3 pods
- ½ tsp grated ginger
- ½ tsp cayenne
- juice from ½ lime
- salt to taste
- 2 oz or 1 /2 stick of unsalted butter
- ¼ cup sunflower oil

For the Sauce

- 2 tbsp unsalted butter
- ½ red onion , chopped
- ½ tsp turmeric powder
- ½ tsp kashmiri chilli powder (this has less heat but has a prominent red color)
- 2 roma tomatoes , chopped
- 3 tbsp cashew nuts , soaked in water
- 1 tsp garam masala powder
- 1 Thai green chilli / serrano pepper , roughly chopped (you can skip this if it might get too hot)
- salt to taste
- ½ tsp sugar
- ⅓ cup heavy cream (or use half cream and half whole milk)
- 2 tbsp kasuri methi / dried fenugreek leaves

Method

- Cut the chicken breast into 1 inch pieces and marinate in garlic, ginger, cayenne, lime and salt for about 30 mins or so.
- Heat the butter and oil together and add the chicken pieces to it. Fry on each side for about 2 mins each, till the chicken appears to be mostly cooked. Drain and keep aside.
- To make the Makhani sauce, heat the 2 tbsp butter in the same pan that we fried the chicken, along with any leftover fat in it and add the onion, turmeric powder and kashmiri chilli powder to it. Saute till the onions are soft. Add the tomatoes, cashew nuts, garam masala

powder, green chilli and salt and saute till the tomatoes are soft and mushy.

- Switch off heat and let it cool down for a few minutes. Grind to a smooth puree in a blender.
- Bring this back to the pan and let it almost come to a boil. Add maybe a $\frac{1}{4}$ cup of water, if it is too thick. Add sugar and the chicken pieces to it. Cover and cook for a few minutes. Switch off the heat and add the heavy cream and sprinkle the kasuri methi over on top and mix well before serving.