

Cape Malay chicken curry



THIS CURRY WILL TASTE EVEN MORE DELICIOUS THE NEXT DAY, SO MAKE IT FOR THE FAMILY A DAY IN ADVANCE!

INGREDIENTS

- 15 ml (1 Tbsp) finely chopped fresh **ginger**
- 15 **cardamom pods**, optional
- 5 ml (1 tsp) **coriander seeds**
- 5 ml (1 tsp) **fennel seeds**
- 8 ml (1½ tsp) **ground cumin**
- 5 ml (1 tsp) **garam masala**
- 1 ml (pinch) **ground turmeric**
- 45 ml (3 Tbsp) **cooking oil**
- 1 medium **onion**, finely chopped
- 1 can (410 g) chopped **tomatoes**
- 60 ml (¼ cup) **Spur Durky Sauce**
- 60 ml (¼ cup) **Spur Peri-Peri Sauce**
- 20 ml (4 tsp) brown **sugar**
- **Spur Seasoning Salt** and **Spur Meat Spice**, to taste
- 800 g mixed **chicken pieces**
- Fresh **coriander**, to garnish
- **Basmati rice**, to serve





METHOD

1. Combine ginger, cardamom, coriander and fennel in a pestle and mortar. Grind or mash together. Add cumin, garam masala and turmeric and mix well.
2. Heat oil in a large, heavy-based saucepan. Add onion and sauté until soft. Add ground spices and more oil if necessary. Fry for about 2 minutes.
3. Add tomatoes, **Spur Durky Sauce**, **Spur Peri-Peri Sauce**, sugar, **Spur Seasoning Salt** and **Spur Meat Spice**. Simmer for about 5 minutes.
4. Add chicken pieces and stir well. Reduce heat and simmer with lid on for about 20 minutes. Add the coriander and stir gently. Serve with basmati rice.