



CAPE MALAY CHICKEN CURRY

HEAT LEVEL 🔥🔥🔥🔥

Experience the richness of our Cape Malay Chicken Curry - a flavorful and aromatic dish that combines tender chicken with a blend of Cape Malay spices for a satisfying and exotic taste.

45 Mins

4 Servings

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
3 ml (½ tsp) Spur Lemon & Peri Peri Spice
20 ml (4 tsp) brown sugar
2 ml (¼ tsp) Spur Classic Biltong Spice
800 g mixed chicken pieces
Fresh coriander, to garnish
Basmati rice, to serve
Salt to taste

VARIATIONS

None

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 Lemon & Peri Peri Spice and Spur Classic Biltong 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.

