

Murgh Makhani (Butter Chicken)

Yield: 5 serves | **Prep:** 15 min | **Cook:** 30 min | **Source:** thestranger.online

Whilst most people assume that Tikka Masala and Butter Chicken are pretty much one and the same they are not, they have differing flavour profiles. Neither is a hot curry, but then again, they are both extremely popular throughout the world and both could be considered a gateway to Indian cooking.

Murgh Makhani was first created in India in 1948, whilst Tikka Masala was first created in the 1970s in Glasgow; it is fair to say that you couldn't get two more diametrically opposed ends of the culinary spectrum.

Ingredients

Marinade:

- 800 g boneless and skinless chicken thighs (cut into bite sized pieces)
- ½ cup plain yoghurt
- 1 ½ tsp garlic (minced)
- 1 tsp ginger (finely grated)
- 2 tsp Garam masala
- 1 tsp turmeric
- 1 tsp cumin (ground)
- 1 tsp chili powder
- 1 tsp salt

Sauce:

- 2 tbsp olive oil
- 2 tbsp ghee (or cheat and use 1 tbsp butter and 1 tbsp oil)
- 2 tbsp coriander leaves (chopped)
- 1 onion (finely sliced)
- 1 cup double cream
- 440 g tomatoes (chopped)
- 1 ½ tsp garlic (minced)
- 1 tsp ginger (finely grated)
- 1 tbsn sugar
- 1 ½ tsp cumin (ground)
- 1 ½ tsp garam masala
- 1 tsp coriander (ground)
- 1 tsp chili powder
- 1 Up to 1 tsp salt
- ½ tsp kasuri methi leaves (fenugreek)

Notes

Definition: Fond - refers to the little browned bits of food that are often stuck to the bottom of the pan, skillet or baking dish, especially after searing meat or poultry. These browned bits are pockets of flavour that you do not wish to waste.



Instructions

1. In a bowl combine the chicken along with all of the marinade ingredients, cover with a lid or cling film and leave to marinate for up to 1 hour, or overnight if time permits.
2. Heat the oil in a large skillet or pan over a medium high heat and add the chicken in batches of five or six pieces, being careful not to crowd the pan or the chicken will steam instead of fry.
3. Fry until charred for roughly 3 minutes on each side, then set aside and keep warm. The chicken shall finish cooking whilst in the sauce later on.
4. Heat the ghee in the same pan and fry the onions until they become translucent whilst at the same time scraping up any fond from the bottom of the pan.
5. Sauté the garlic and ginger for 1 minute, taking care not to burn the garlic, then add the ground coriander, cumin and garam masala. Briefly cook out for about 30 to 40 seconds until fragrant, while stirring occasionally.
6. Add the chopped tomatoes, chili powder and salt and allow the sauce to simmer for about 10 to 15 minutes, stirring occasionally until the sauce thickens and becomes more intense in its colour.
7. Remove the sauce from the heat and spoon the mixture into a blender, incorporating thoroughly until smooth. If required, add a little water to assist with the blending but only a tbsp at a time. If your blender isn't large enough for the whole mixture then work in 2 or 3 batches.
8. Pour the puréed sauce back into the pan and thoroughly stir in the cream, sugar and the crushed kasuri methi. Add the chicken along with any juices that will have gathered back into the pan and cook on a low to medium heat for a further 8 - 10 minutes. As the chicken cooks through the sauce will bubble and thicken.
9. Garnish with chopped coriander and serve immediately along with your choice of rice, naan bread or any other accompaniment.