

## CHICKEN CURRY

### INGREDIENTS

- 1 chicken (cut into pieces)
- ½ tsp. tumeric powder
- 1 tbs. Red chillies
- 1 tbs. Dhana
- 1 tbs. Jeeru
- 1 tbs. ginger & garlic
- 1 tbs. Lemon juice
- 1 onion (sliced)
- 1 tsp. whole jeero
- 4 pieces taj
- 4 pieces whole pepper
- 4 tomatoes (grated)
- 4 potatoes (sliced)
- salt to taste

### METHOD

Braise onion, whole jeeru, whole pepper and taj in 3 tbs. oil. Add in all other ingredients and cook. Then add 1 cup water and leave to cook until gravy is thick. Once cooked, add in dhania.

## METHOD

Rub butter into dry ingredients and make into soft dough.

Roll out dough, smear a little butter and fold over like flaky pastry.

Repeat once more.

Roll out into small rounds and prick with fork. Bake at 180 degrees for 5 minutes.

## SAUCE

- 1 tin Tomato & Onion Mix
- 2 tbs. oil
- 1 tsp. mixed herbs
- 1 tsp, crushed garlic
- ½ cup tomato sauce
- ½ cup chilli sauce
- 2 tbs. Mustard sauce
- 1 tsp. chilli powder

Mix altogether in pot and heat thoroughly.

Put a little sauce on each round with sliced mushroom, cubed peppers, cheese and bake for 10 minutes.

Optional : filling of your choice.