

LANGHAM PLACE

MONGKOK, HONG KONG

WHAT YOU NEED

For Butter Chicken marinade

- 1kg chicken legs
- 2 tbsp garlic
- 1 tbsp garam masala
- 1 tbsp chilli powder
- 2 tbsp ginger chopped
- 2 tbsp lemon juice
- 2 tbsp vegetable oil
- Salt to taste
- 1 cup of yoghurt

To make sauce

- 1 tbsp chopped green chilli peppers
- 2 cups tomato paste
- 1 tbsp garam masala
- 1 tbsp chopped ginger
- 1 tbsp chopped garlic
- 1 tbsp chilli powder
- 1 cup of fresh milk
- 1 tbsp unsalted butter

Mint-yoghurt sauce

- 1 bunch fresh mint
- 1 bunch coriander
- 1 small tub of yoghurt

- Indian basmati rice



Chicken butter masala

With pilau rice, naan bread and
mint yoghurt sauce

HOW TO DO IT

For marinade: Mix all ingredients together in a large bowl, and place in a refrigerator for 2 hours to allow for the flavours to develop. Pre-heat oven to 200 degrees celsius. Place chicken on skewers and then into a baking dish, and cook for about 20 minutes or until almost cooked through. To make sauce: In a sauce pot, melt butter and stir in garam masala over medium heat. Add chopped ginger, chopped garlic, and green chilli peppers. Cook until soft then add in tomato paste, chilli powder, milk and salt. Bring to a boil then simmer over medium low heat. To make mint-yoghurt sauce: Blend all three ingredients together.

Add chicken, cook until chicken is cooked all the way through. Serve with mint-yoghurt sauce, naan bread and Indian basmati rice.