

Mangalore Chicken Curry with Roce/ Coconut Milk (Kori Ghassi) and a Mom's triumphant moment.

A must for this express recipe is a can of coconut milk, ready browned onions available in most Asian stores or even Tesco in the UK. I also had the butcher deskin and chop the chicken up to curry size pieces, so I only spent time putting things together.

Ingredients:

Baby chickens: 2 or 1 large chicken(1.5kg), deskin and cut into curry size pieces
Garlic: 5 large flakes, chopped.
Ready browned onion: 1 cup
Kashmiri red chilly powder: 3 heaped tsps for a really hot curry, reduce amounts as per your liking (for all other chilli powders please use your discretion)
Coriander powder: 3 heaped tsps
Methi/ Fenugreek powder: 1/4 tsp
Cumin powder: 2 heaped tsps
Turmeric powder: 1/4 tsp
Tamarind extract: 1/2 tsp
Coconut milk: 1 can
Water: 1 cup or to desired consistency
Salt to taste
Ready browned onions: 1/2 cup
Coconut/ Sunflower oil: 1 tbsp

Method :

1. In a deep vessel pour a tbsp of oil add sliced garlic and fry till lightly brown. Add the ready browned onions and warm gently through. Take the vessel off the fire and add all the spice powders, fry gently for a few seconds till aromatic. Put the mixture into a small grinder add a 1/4 can of coconut milk, tamarind paste, and blitz for 30-60 seconds till a thick paste is formed.

2. Return the ground mixture to the same vessel, empty the coconut milk can, add 1/2 a cup of ready browned onions, a cup of water. Bring the mixture to boil, taste for salt, add the chicken. Close the lid and cook on medium heat till done. Adjust desired consistency of gravy by adding water, taste for seasoning, bring to a boil again if adding water, serve with Mangalore style roti's or boiled rice or anything you fancy.

<http://ticklemysenses.blogspot.co.uk/2012/06/quick-and-easy-kori-ghassi-mangalore.html>

Enjoy!