

Chicken Korma Curry



Ingredients

2 Tablespoon Olive Oil
1 Large Onion, Diced
80 grams Sharwood's Korma paste
600 grams Chicken, Diced
400g Coconut Milk
100ml Double / Thickened cream
15g Cornflour

Method:

1. Heat 2 tbsp oil in a deep frying pan.
2. Gently fry 1 large diced onion until soft.
3. Stir in 80g Korma paste and 600g of diced chicken. Fry for 3-4 minutes whilst stirring until the chicken is sealed.
4. Add 400g of coconut milk and bring to the boil and gently simmer for 15 minutes until the

chicken is cooked through.

5. Add 100ml of double cream and 15g of cornflour and simmer for a further 2 minutes.
6. Serve with Sharwood's flame baked naans and mango chutney.