



## Chicken curry

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| 8–12 chicken drumsticks                             | 40 g (1½ oz) lemongrass,<br>white part only, chopped |
| 1 teaspoon chilli powder                            | 1–2 green chillies, chopped                          |
| 2 tablespoons Roasted Curry<br>Powder (see page 74) | 2 teaspoons crushed ginger                           |
| 1½ teaspoons ground turmeric                        | 2 cloves garlic, crushed                             |
| 2–3 teaspoons salt <i>Kurkumai</i>                  | 6 tomatoes, chopped                                  |
| 4 tablespoons vegetable oil                         | 1 teaspoon freshly ground<br>black pepper            |
| 2 onions, sliced                                    | 300 ml (10 fl oz) coconut milk                       |
| 5 cm (2 in) piece of rampe<br>(pandanus leaf)       | ½ cup coriander (cilantro) leaves,<br>chopped        |
| 10 curry leaves (or 2 bay leaves)                   |  |
| 1 cinnamon stick                                    |  |
| 6 cardamom pods <i>peulen</i>                       |  |

Season the chicken with chilli powder, curry powder, turmeric and salt and leave for 30 minutes.

Heat oil in a pan until very hot. Add onions, rampe, curry leaves, cinnamon, cardamom, lemongrass, green chilli, ginger and garlic and sauté until golden brown – 3–4 minutes. Add the tomato and cook for 2 minutes. Then add the chicken and pepper and sauté for 6 minutes.

Add the coconut milk and bring to the boil. Simmer for 15–20 minutes or until the chicken is cooked. Sprinkle with coriander (cilantro) leaves and serve.

Serves 4.