



# Spyced.

## Makhani

Strength: **mild**



Time to prepare: **45 – 50 minutes, plus marinating time**

Hob/oven time: **30 minutes**

Serves: **4**

## Recipe

You will need:

700 – 750g boneless skinless chicken thighs  
(OR 2 blocks of paneer or tofu, cubed)  
4 tbsp crushed garlic (approximately 10 cloves)  
2 tbsp finely chopped ginger  
1 tbsp vegetable oil  
1 tbsp lemon juice  
120g plain yogurt  
1 ½ tbsp sugar  
80g butter (or almond butter)  
200 ml double cream (or vegan alternative)  
Approx. 200ml passata  
2 tbsp ground almonds

Optional: A teaspoon of chilli powder or 2 fresh green chillies, chopped.

## How to cook

1. Preheat oven to 220° in a fan oven. Mix approximately 1/3 of the Spyced Makhani blend with the yogurt, vegetable oil, lemon juice and half the garlic and ginger.
2. Cut the chicken thighs in half, then smear the mixture all over it (or the paneer/ tofu/ prawns), cover and allow to marinate for at least 10 minutes in the fridge (the longer the better).
3. Cook the chicken, paneer or tofu for 12 minutes in the oven (5 minutes for prawns), turning once, then cut each piece in half again (keep the juices from the pan).
4. Put the passata, remaining garlic and ginger, bay leaf and the rest of the blend into a large deep-sided pan with a lid and simmer on the hob for 8 minutes, covering the pan partially with the lid.
5. Add the chicken and any juices and simmer on low for 8 minutes more, stirring often (4 minutes for prawns). Please ensure your chicken is cooked through, as this will depend on how rigorously you have simmered the curry.
6. Stir in the butter quickly, a small piece at a time, then add the sugar, ground almonds and cream, simmering for two more minutes (aim for a simmer rather than a boil to avoid the sauce splitting).
7. Season to taste and add more sugar if you like it sweet!

8. Serve with basmati or pilau rice to soak up all that lovely sauce (and maybe a garlic naan on the side too).

Like more Spyce? Add a teaspoon of chilli powder at stage 1 or two sliced green chillies at stage 4.