



Japanese Indian Curry Fusion

NIBBLEDISH CONTRIBUTOR

Ingredients

- Chicken thighs 750gr (cut in mouthpiece size)
- 100 gr butter
- 1 tsp Cumin seeds
- 1 clove of garlic, finely chopped
- 1 tsp ginger
- 3 medium onions, finely chopped
- 1 grated carrot
- 1 potato (chopped mouthpiece size)
- 5 tbs Curry
- 200ml Yogurt
- 500ml Chicken Bouillon
- 1 bayleaf
- a bit of salt
- 1 tsp garam massala
- optional: honey and grated apple
- cooked rice!

Instructions

This is my number one favorite curry. It's based on a Japanese curry with frying lots of onions in butter for a long time, but uses yogurt instead of flour to get it torotoro.

Serves 4-5

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1. Melt butter in a large pot, then fry cumin seeds on a low flame.
 2. Add the chopped garlic and ginger, stir well until the flavour comes out.
 3. Add the finely chopped onions under medium flame, stir constantly until onions are soft and translucent, then turn down heat to low flame and keep stirring constantly until onions turn caramel brown. This may take 20 to 30 minutes and it is the most essential part. Be careful that not to burn onions or garlic!
 4. Add the grated carrots and stir well for another 3 or 4 minutes
 5. Add the chicken and stir until the meat surface turns white.
 6. Put in the curry powder and mix.
 7. Add the yoghurt.
 8. Add the chicken bouillon and cook at medium heat for another 20 minutes.
 9. Meanwhile fry the potatoe pieces in seperate pan.
 10. Add the bayleaf to the curry pot cook another 10-15min.
 11. Add potatoes
 12. Add Galam Massala and a bit of salt.
 13. Taste and if it's too spicy add a bit honey and half of a grated apple
 14. Finally turn off flame, cover the pot and let it sit for half an hour.