

JAMIE OLIVER S INDIAN BUTTER CHICKEN

The Recipe

<https://www.cuisinedaubery.com/recipe/indian-butter-chicken-jamie-oliver/>

Bring home a taste of India with this delicious and creamy delicious Indian recipe

Chef: Jamie Oliver

Servings: 6

Preparation Time: 30 Minutes

Cooking Time: 25 Minutes

Ready in: 10 H

Skill: Intermediaire Level

Cuisine: Indian Cuisine

Courses: Main Dish, Meat,

Ingredients

For 4 servings

*Marinade

3 Tablespoons Ginger Root (20 grams)

4 Garlic Cloves

1 Chile

4 Tablespoons Yogurt (60 grams)

4 Tablespoons Yogurt (60 grams) Thick yogurt like a Greek yogurt

2 teaspoons Chickpea Four (Gram flour) (10 grams)

2 teaspoons Chickpea Four (Gram flour) (10 grams) Otherwise, substitute with flour

1 teaspoon Paprika (3 grams)

1/2 teaspoon Chile Powder (1 gram)

1/2 teaspoon Garam Masala (1 gram)

1 teaspoon Coriander Powder (3 grams)

1 pinch of (powdered) Cinnamon

1 pinch of Saffron

1 pinch of Salt

*Chicken

1 lbs Chicken (450 grams)

1 lbs Chicken (450 grams) Chicken thighs

*Sauce

5 Green Cardamom

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1 Cinnamon Stick
4 Cloves
1 Onion
2 Tablespoons Ginger Root (15 grams)
2 Chiles
2/3 Cup Whipping Cream (150 grams)
2 Tablespoons Honey (32 grams)
1/2 teaspoon Fenugreek Powder (2 grams)
2 teaspoons Chile Powder (7 grams)
1/2 teaspoon Garam Masala (1 gram)
3 tablespoons of Tomato Purée
2 teaspoons Coriander Powder (8 grams)
2 Tablespoons Lemon Juice (25 grams)

For 2 servings

***Marinade**

2 Tablespoons Ginger Root (10 grams)
2 Garlic Cloves
1/2 Chile
2 Tablespoons Yogurt (30 grams)
2 Tablespoons Yogurt (30 grams) Thick yogurt like a Greek yogurt
1 teaspoon Chickpea Flour (Gram flour) (5 grams)
1 teaspoon Chickpea Flour (Gram flour) (5 grams) Otherwise, substitute with flour
1/2 teaspoon Paprika (1.5 grams)
1/2 teaspoon Chile Powder (0.5 gram)
1/2 teaspoon Garam Masala (0.5 gram)
1/2 teaspoon Coriander Powder (1.5 grams)
1 pinch of (powdered) Cinnamon
1 pinch of Saffron
1 pinch of Salt

***Chicken**

1/2lbs Chicken (225 grams)
1/2lbs Chicken (225 grams) Chicken thighs

***Sauce**

2.5 Green Cardamom
1/2 Cinnamon Stick
2 Cloves
1/2 Onion
1 Tablespoon Ginger Root (7.5 grams)
1 Chile
1/3 Cup Whipping Cream (75 grams)

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- 2 teaspoons Honey (16 grams)
- 1/2 teaspoon Fenugreek Powder (1 gram)
- 1 teaspoon Chile Powder (3.5 grams)
- 1/2 teaspoon Garam Masala (0.5 gram)
- 1 1/2 tablespoons of Tomato Purée
- 1 teaspoon Coriander Powder (4 grams)
- 2 teaspoons Lemon Juice (12.5 grams)

For 6 servings

*Marinade

- 1/3 Cup Ginger Root (30 grams)
- 6 Garlic Cloves
- 1 1/2 Chiles
- 1/3 Cup Yogurt (90 grams)
- 1/3 Cup Yogurt (90 grams) Thick yogurt like a Greek yogurt
- 1 Tablespoon Chickpea Flour (Gram flour) (15 grams)
- 1 Tablespoon Chickpea Flour (Gram flour) (15 grams) Otherwise, substitute with flour
- 1 teaspoon Paprika (4.5 grams)
- 1/2 teaspoon Chile Powder (1.5 grams)
- 1/2 teaspoon Garam Masala (1.5 grams)
- 1 teaspoon Coriander Powder (4.5 grams)
- 1 pinch of (powdered) Cinnamon
- 1 pinch of Saffron
- 1 pinch of Salt

*Chicken

- 1 1/2lbs Chicken (675 grams)
- 1 1/2lbs Chicken (675 grams) Chicken thighs

*Sauce

- 7.5 Green Cardamom
- 1 1/2 Cinnamon Sticks
- 6 Cloves
- 1 1/2 Onions
- 4 Tablespoons Ginger Root (22.5 grams)
- 3 Chiles
- 1 Cup Whipping Cream (225 grams)
- 2 Tablespoons Honey (48 grams)
- 1 teaspoon Fenugreek Powder (3 grams)
- 1 Tablespoon Chile Powder (10.5 grams)
- 1/2 teaspoon Garam Masala (1.5 grams)
- 4.5 tablespoons of Tomato Purée
- 1 Tablespoon Coriander Powder (12 grams)

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3 Tablespoons Lemon Juice (37.5 grams)

Steps

Agenda

Day 1:

- Preparing the marinade

Overnight

- The chicken marinates in the fridge

Day 2:

- Cooking the sauce and the chicken

Day 1: Marinade

1. Cut lengthwise the Chile (1) and remove the seeds
2. Place the Chile, the Garlic Cloves (4) and the Ginger Root (3 Tablespoons or 20 g) in a food processor and mince
3. Mix with the Yogurt (4 Tablespoons or 60 g) and the Chickpea Four (Gram flour) (2 teaspoons or 10 g). You may substitute Chickpea Four (Gram flour) with flour
4. Then, add in and mix : the Paprika (1 teaspoon or 3 g), the Chile Powder (1/2 teaspoon or 1 g), the Garam Masala (1/2 teaspoon or 1 g), the Coriander Powder (1 teaspoon or 3 g), the (powdered) Cinnamon (1 pinch), the Saffron (1 pinch) and the Salt (1 pinch)

Overnight: Marinating the chicken

5. Cut the Chicken (1 lbs or 450 g) into chunks, and stir with the marinade sauce
6. Cover with plastic wrap and refrigerate overnight

Day 2: The Sauce

7. Heat the Green Cardamom (5), the Cinnamon Stick (1) and the Cloves (4) with a splash of oil over medium heat
8. Dice the Onion (1) and add, cook for about 2 minutes...
9. Cut the Chiles (2) and remove the seeds
10. Add in the skillet Chiles and the Ginger Root (2 Tablespoons or 15 g) and cook for 2 minutes
11. Add in and cook for 2 minutes the Chile Powder (2 teaspoons or 7 g), the Garam Masala (1/2 teaspoon or 1 g), the Tomato Purée (3 tablespoons) and the Coriander Powder (2 teaspoons or 8 g)
12. Add in and cook for 2 minutes: the Whipping Cream (2/3 Cup or 150 g), the Honey (2 Tablespoons or 32 g), the Fenugreek Powder (1/2 teaspoon or 2 g) and the Lemon Juice (2 Tablespoons or 25 g)

Day 2: Cooking the chicken

13. Take the Chicken out of the fridge and skewer pieces of chicken. To purchase online, see [HERE](#)
14. Place the skewers on a plate that is heat resistant
15. Cook the skewer in a barbecue or in the oven (broiler)

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16. Once the chicken is fully cooked, remove the chicken from the skewers and stir in the sauce