

Goan Coconut Chicken Xacuti Curry

REF:

Serves 4

Cuisine: Indian

Preparation Time: 15 Minutes

Cooking Time: 1 Hour

Ingredients:

2 tbsp	Vegetable Oil
1	Small cinnamon stick
10	Black peppercorns
5	Dried Kashmiri chillies, broken and seeds shaken out
1 tbsp	Coriander seeds
1 tsp	Fennel seeds
1 tsp	White poppy seeds
2	Onions, sliced
2.5cm	Piece of root ginger, peeled and chopped
7	Garlic cloves, chopped
4 tbsp	Desiccated coconut, soaked in warm water for 20 minutes
800g	Chicken legs and thighs, skinned
1 tsp	Ground turmeric
3	Tomatoes, finely chopped
Salt	
Nutmeg	Grated to serve

Method:

1. Heat half the oil in a frying pan over a high heat and add all the ingredients from the cinnamon to the poppy seeds. When they start to sizzle, add the onions and fry for 7-8 minutes until very soft and golden.
2. Add the ginger and garlic and fry for a minute or two.
3. Stir in the coconut and fry until toasted and brown, stirring continuously to prevent it burning.
4. Tip the whole mixture into a blender and add just enough water to cover it. Blitz into a fine purée and set aside.
5. Heat the remaining oil in the same pan (after wiping it) over a high heat, add the chicken pieces and fry until sealed and light brown.
6. Sprinkle in the salt and the turmeric and cook for a minute then pour in the purée from the blender.
7. Rinse out the blender with a little water and pour this in as well.

8. Add the tomatoes and bring to the boil then reduce the heat and simmer for 15-20 minutes or until the chicken is cooked through.
9. Season to taste and add the grated nutmeg to serve hot.

To Serve:

Chef's Notes: