WILL MEYRICK

SINGAPORE / SINGAPORE STREET FOOD

SINGAPORE CHICKEN KORMA

Singapore's Indian Muslim korma is yellow and mild: chicken simmered in coconut milk and yoghurt with turmeric, onion, curry leaves and ground cashews, finished with fried shallots and Chinese celery.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
4	25 min	45 min	1 h 10 min	Easy	Mild

INGREDIENTS

FOR THE CHICKEN

4 chicken legs, jointed
1 tsp ground turmeric
1 tsp salt
150 g plain yoghurt

FOR THE SAUCE

4 tbsp ghee or neutral oil
1 cinnamon stick
4 green cardamom pods
3 cloves

2 stems curry leaves
2 onions, finely sliced
5 garlic cloves, crushed
30 g ginger, grated

3 green chillies, slit
1 1/2 tbsp ground coriander
2 tsp ground fennel
1 tsp ground cumin
1 tsp ground white pepper

50 g cashews, soaked and ground with a little water
300 ml coconut milk
200 ml water

TO FINISH

Lime juice
Fried shallots
Chinese celery, leaves and thin stems

METHOD

MARINATE

1 Mix the chicken with the turmeric, salt and yoghurt and leave for 30 minutes.

START THE SAUCE

2 Heat the ghee in a wide pan over medium heat. Fry the cinnamon, cardamom, cloves and curry leaves for 1 minute.

3 Add the onions and cook for 8 minutes, until soft but not brown. Add the garlic, ginger and green chillies and cook for 2 minutes.

4 Stir in the ground spices with a splash of water and cook for 2 minutes.

SIMMER

5 Add the chicken with its marinade and turn for 5 minutes. Pour in the water, cover and simmer for 20 minutes.

6 Stir in the cashew paste and coconut milk. Simmer uncovered for 10 to 12 minutes, until the chicken is tender and the sauce is thick and yellow.

FINISH

7 Season with salt and a squeeze of lime. Top with fried shallots and Chinese celery and serve with rice or flatbread.

USEFUL SHORTCUTS FOR HOME COOKS

Keep the onions pale. Browned onions turn the sauce dark.

Almonds or desiccated coconut can replace the cashews.

For mutton korma, simmer 800 g of mutton for 1 1/2 hours before adding the cashew and coconut milk.

On the Zam Zam table there is also a plate of bright yellow curry, piled with fried shallots and fresh celery leaf. Will tastes it and calls it fantastic.He points out what makes it different from what you find in Indonesia: curry leaves, onion, a touch of Asian celery on top and a little bit more turmeric than usual.This is...