



Recipe: Shah's Chicken Korma Sauce

Make this sauce in advance and cool.

Keep it in the fridge until you are ready to make a korma and add to **Shah's Basic Curry Sauce** at the same time you add the curry powder, ie 10 minutes before the end.

You might like to drizzle in a little extra cream just before serving.

Ingredients: ghee
1 tbsp desiccated coconut
1 tbsp desiccated almonds
12 sultanas
12 almonds sliced
½ tsp sugar
1 cup condensed milk
1 cup cream

Method:

1. Put a dessertspoon of ghee in a pan, add all the dry ingredients and fry for 5 minutes
2. Add the cream and the condensed milk and stir for 10 minutes on a low heat, being careful not to burn it
3. Cool and it will become a soft solid
4. Keep in the fridge

Please do not hesitate to consult with our Executive Chef!