



## Balti Chicken

Cooking time: 20 to 22 minutes

### Ingredients :

- 150ml Sour Cream
- 50g Almond Powder
- 5ml Pimento Powder
- 2 Crushed Bay Leaves
- 2.5ml Clove Powder
- 2.5ml Cinnamon
- 5ml Garam Masala
- 5 Cardamom Cloves
- 2 Chopped Ginger Nuts
- 2 Garlic Cloves
- 400g Tomato Preserve
- 30ml Tomato Pasta
- 5ml Salt
- 600g Sliced Chicken
- 15ml Olive Oil
- 2 Chopped Onion
- 1 Chopped Coriander Bouquet
- 100g Cream
- Coriander For Decoration

### Preparation :

Add sour cream, almond powder, pimento, bay leaves, cinnamon, garam masala, cardamom cloves, ginger, garlic, tomato, tomato pasta, salt and mix well. Add the chicken and mix. Set aside in the fridge for 1 hour. Heat up the *Chirurgical Stainless Steel* wok, add onions and fry for 3 to 4 minutes. Add coriander, cream and let it boiled. Keep on cooking for 7 to 8 minutes. Serve with basmati rice and decorate with fresh coriander.