

Using Karimix Korma Curry Paste

KORMA CURRY

SERVES: 2-4 as a main course

INGREDIENTS:

60g **Karimix Korma Curry Paste**
½ onion diced
650g chicken or meat, cubed
275ml coconut milk
2 tbsp vegetable oil
2 tsp soy sauce
4 curry leaves (optional)
Salt to taste



METHOD:

1. Heat oil in a saucepan until hot.
2. Add onions, **Karimix Korma Curry Paste**. Fry for 10 minutes.
3. Add chicken or meat and stir until the cubes are well coated in the paste. Stir well for 10 minutes.
4. Add coconut milk & curry leaves. Stir well & bring to a boil. Reduce to a simmer.
5. Add soy sauce. Stir well. Add salt to taste.
6. Cover & simmer very gently for 1/2 hour. Stir occasionally.
7. Garnish with coriander and serve hot with rice.



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