Charmaine Solomon's Kashmiri Butter Chicken

Serves 6

1 Roasting chicken, jointed or 6 thighs or 750g fillets diced
3 Tbsp Charmaine Solomon's Tandoori Tikka Marinade
¼ Tsp saffron strands or pinch of powder
1 Tbsp ghee
1 Tbsp olive oil
1 Cup tomato puree (not paste)
1 Tbsp sugar
1 Tbsp finely shredded fresh ginger, optional
½ Cup cream or evaporated milk
¼ Cup chopped fresh coriander

Method

Rub chicken with marinade and set aside for 30 minutes.
Lightly toast the saffron strands in a dry pan for a minute, taking care not to burn them.
Place on a saucer and crush with the back of a spoon, and dissolve in a tablespoon of hot water.
Scrape excess marinade from chicken and reserve.
In a large frying pan heat the ghee and oil and fry the chicken until lightly browned. Stir together remaining marinade, tomato puree, sugar and dissolved saffron. Pour over the chicken. Scatter shredded ginger into the pan, cover and simmer until chicken is tender. Stir in cream and heat gently. Sprinkle with chopped coriander leaves before serving and saffron pilau

Saffron Pilau

550g Long grain rice
1 Tbsp kebab marinade
1 litre water
Pinch saffron powder
2 Tsp salt
2 Tbsp sultanas
Cooked green peas to garnish
3 Tbsp pinenuts, toasted

Method

If rice needs washing, wash and drain throughly. If using a rice cooker dissolve kebab marinade and saffron in a cup of hot water, then make up to one litre with cold water. Pour over rice, stir in salt and sultanas, switch on. the rice cooker will automatically cook the rice, then adjust temperature to keep the rice warm until you are ready for it.
If you are using a saucepan, make sure it has a well fitting lid. Bring it to the boil, then turn heat as low as possible and cook for fifteen minutes. Remove from heat, leave five minutes longer without uncovering. Uncover, allow steam to escape for a few minutes. Fluff rice grains with a fork and serve with a metal spoon. A wooden spoon would crush the grains. Scatter green peas and pinenuts over to garnish.