Pomì
O Così. O Pomì.

Red chicken korma - India



Preparation time: 120 min
Difficulty: Medium

Ingredients

- A pinch of salt:
- Cardamom: 1 tsp.
- Chili pepper: 1 tsp.
- Chopped fresh coriander: to garnish
- Cinnamon: 1 tsp.
- Cream: 2 cups
- Flour: 1 tsp.
- Garlic cloves: 2
- Ghee, clarified butter: 7 oz.
- Ginger: 1 small piece
- Ground coriander: 1 tsp.
- Milk: 0.6 cup
- Onions: 4
- Turmeric: 1 tsp.
- Whole chicken: 1 tsp.

Preparation

Boil a whole chicken for 30 minutes in a casserole dish with plenty of water.
Drain it, keeping part of the cooking water.
Once cooled, remove the bones and skin and cut the chicken into morsels.

In a large size pan heat the ghee over a medium flame.
Fry lightly the sliced onions in the butter until softened.
Add the chopped ginger, the chili pepper, turmeric, ground coriander, cinnamon, cardamom and cook for five minutes. Add the chicken, the **Strained tomatoes** and the chicken cooking water (about 0.6 cup).

In a bowl mix the milk with the flour and add it to the preparation above.
Boil it, stir and lower the flame, cook with lid for 15 minutes.
Add the cream and cook over a low flame for another 20 minutes.
When it is ready, serve warm with a sprinkling of fresh chopped coriander and steamed basmati rice.

Curiosity.
Korma literally means *braised*. This dish is typical of Northern India, particularly of the cuisine of the Moghul Empire which commissioned masterpieces like the Taj Mahal and spread Persian knowledge and flavors.

Korma can also be prepared with only vegetables.
Its ingredients are enhanced by the aromas of spices and left to marinate in a yogurt and cream sauce, which makes this dish particularly enjoyable.

For this recipe we used:

Passata 10 oz.

