

Stonebaked Chicken Curry

1 onion, finely chopped
2.5 cm piece fresh root ginger, peeled and grated or pressed in garlic press
115 g green beans, trimmed and cut into 2.5 cm lengths
6 skinless boneless chicken (about 550 g total weight), cut into bite-size pieces
2 tablespoons sunflower oil
2 cloves garlic, pressed
2-3 tbsp or half a jar of curry paste (Patak's range very good, tikka masala works especially well)
1 chilli, finely chopped (optional)
200 ml chicken stock
150 ml double cream
2 teaspoons tomato purée (concentrated)
Salt, to taste
40 g ground almonds
Coriander leaves to garnish and natural yoghurt if wished

- Mix oil, garlic, curry paste, chilli, ginger, stock, cream, tomato puree, salt and pepper in square or rectangular stoneware baker. Mix to create an even sauce.
- Finely chop onion. Trim and cut green beans into 2.5 cm lengths. Cut chicken into bite-size pieces. Put into stoneware baker and mix with sauce.
- Bake in hot oven (200 degrees) for 40-50 minutes depending on size of chicken
- Remove from oven and stir in almonds. Garnish with chopped coriander and yoghurt