

**Cook with Palmira. A  
journey through cuisine!**

**Spring Festival 2021**

# Old Delhi-style Butter Chicken



## Ingredients

- 800g boneless and skinless chicken thighs, cut into bite-sized pieces
- coriander leaves, finely sliced red onion, sliced green or red chilli, naan bread or basmati rice, and chutney, to serve

### For the marinade

- 120g Greek yogurt
- thumb-sized piece ginger, grated
- 4-5 garlic cloves, crushed
- 1 tbsp vegetable oil
- 1 lemon, juiced
- 3 tsp mild chilli powder
- 1 tsp ground cumin
- ½ tsp garam masala
- ½ tsp turmeric

### For the sauce

- 1kg ripe vine or plum tomatoes
- thumb-sized piece ginger, peeled, half grated and half finely chopped
- 4 garlic cloves, crushed
- 4 green cardamom pods
- 2 cloves
- 1 bay leaf
- 1-2 tsp chilli powder
- 80g butter, diced
- 2 green chillies, cut lengthways

- 75ml [single cream](#), plus a drizzle to serve
- 5-6 dried [fenugreek](#) leaves, crushed between your fingers (optional)
- 1 tsp [garam masala](#)
- 1 tbsp [sugar](#)

For the spiced butter (optional)

- 3 tbsp ghee (see below) or butter
- 2 tsp [black mustard seeds](#)
- 1 [dried whole Kashmiri chilli](#)
- 6-8 dried curry leaves

## Cooking

- STEP 1

Mix all of the marinade ingredients together in a large mixing bowl with 1½ tsp salt. Add the chicken pieces and mix together until well-coated, then cover the bowl and chill for 1 hr or overnight in the fridge.

- STEP 2

Heat the oven to 240C/220C fan/gas 9. Transfer the chicken pieces to a large [baking tray](#) (discard any remaining marinade), and cook for 10-15 mins. Turn the pieces after 10 mins so they colour evenly on both sides. The chicken doesn't need to be completely cooked through at this point as it will cook for a few more mins in the sauce.

- STEP 3

Meanwhile, for the sauce, slice the tomatoes in half and put in a large pan in a single layer with 125ml water, the grated ginger, garlic, cardamom, cloves and bay leaf. Simmer, covered, until the tomatoes have completely disintegrated, about 20-25 mins. Remove the whole spices and blend the tomato mixture with a [stick blender](#), then pass it through a sieve to make a smooth purée. Return to a clean pan, add the chilli powder and simmer for 12-15 mins. It should slowly begin to thicken. When the sauce turns glossy, add the chicken pieces and any of the reserved roasting juices from the tray.

- STEP 4

Slowly stir in the butter, a couple of pieces at a time, and simmer for 6-8 mins until the chicken is cooked through. Add the chopped ginger, green chillies and cream, then simmer for a min or two longer, taking care that the sauce doesn't split. Stir in 1 tsp salt, fenugreek leaves, if using, and the garam masala, then check the seasoning, adjust if necessary, then add the sugar. In a separate pan, warm all the ingredients for the spiced butter, if using, until the seeds start to pop (see below). Spoon over the

curry, scatter with the coriander, onion, chilli, and a drizzle more cream, if using. Serve with naan, pilau rice and chutney.

### **OPTIONAL TOPPINGS**

*A tarka is oil or ghee infused with spices, used to finish dishes such as dhals and curries. Whole spices are toasted and infused into the ghee to season the final dish and add a richness. To garnish with the spiced butter, heat the ingredients together over a medium heat until the seeds start to sizzle and the curry leaves turn a darker green. Spoon over the top of the curry just before serving. This also is delicious over steamed vegetables or thick lentil soups.*

# Spicy Harissa Aubergine pie



## Ingredients

- 3 tbsp olive oil
- 2 aubergines, cut into chunks
- 2 red onions, finely sliced
- 2 large garlic cloves, crushed
- 2 tbsp rose harissa paste
- 1 tbsp ground coriander
- 400g can cherry tomatoes
- 250g pouch cooked puy lentils
- 100g pitted green olives
- 1 small bunch parsley, finely chopped
- 1.3kg sweet potatoes, peeled and cut into 3cm chunks
- 100g feta, crumbled



## Cooking

### • STEP 1

Heat 2 tbsp of the oil in a large frying pan over a medium heat. Fry the aubergines for 10-15 mins until golden and softened. Remove with a slotted spoon and set aside.

### • STEP 2

Fry the onions with the remaining oil for 7-10 mins or until softened. Add the garlic, 1 tbsp of the harissa and the coriander and cook for 1 min more. Return the aubergines to the pan with the tomatoes, lentils, olives

and a can of water. Bring to a simmer and cook for 10 mins. Season, then stir through the parsley.

- **STEP 3**

Cook the sweet potatoes in a large pan of boiling lightly salted water for 15 mins. Drain and leave to steam-dry, then mash and stir through the remaining harissa. Spoon the aubergine filling into a large baking dish, scatter over half the feta and spoon over the potatoes. Scatter the remaining feta over the pie.

- **STEP 4**

Heat the grill to its highest setting. Grill the pie for 7-10 mins or until the top is crisp and golden. *To freeze, leave to cool completely before portioning out into small freezerproof containers.*

# Chicken & Bacon Pasta



## Ingredients

2 tbsp olive oil

1 tbsp butter

1 onion, finely chopped

1 large garlic clove, finely grated

200ml double cream

100g mascarpone

75g parmesan, finely grated

1 chicken stock cube

2 cooked chicken breasts (about 210g), shredded

8 rashers cooked streaky bacon (about 25g), roughly chopped

300g tagliatelle

¼ small bunch of parsley, finely chopped

green salad, to serve

# Cooking

## STEP 1

Heat the oil and butter in a medium saucepan over a low heat and fry the onion for 10 mins, or until softened and translucent. Add the garlic and cook for 2 mins more. Add the cream, mascarpone, parmesan and stock cube. Give it a stir and add the cooked chicken and bacon to heat through.

## STEP 2

Meanwhile, cook the pasta following pack instructions. Reserve 100ml of the pasta water. Toss the pasta in the creamy sauce and enough of the reserved water to loosen. Season with black pepper. Top with the parsley and serve with a green salad.



# Vegan Lemon Cake



## Ingredients

- 100ml vegetable oil, plus extra for the tin
- 275g self-raising flour
- 200g golden caster sugar
- 1 tsp baking powder
- 1 lemon, zested, 1/2 juiced

For the icing

- 150g icing sugar
- ½ lemon, juiced

## Cooking

- STEP 1

Heat oven to 200C/180C fan/gas 6. Oil a 1lb loaf tin and line it with baking parchment. Mix the flour, sugar, baking powder and lemon zest in a bowl. Add the oil, lemon juice and 170ml cold water, then mix until smooth.



- STEP 2

Pour the mixture into the tin. Bake for 30 mins or until a skewer comes out clean. Cool in the tin for 10 mins, then remove and transfer the cake to a wire rack to cool fully.

- STEP 3

For the icing, sieve the icing sugar into a bowl. Mix in just enough lemon juice to make an icing thick enough to pour over the loaf (if you make the icing too thin, it will just run off the cake).