



CREAMY COCONUT CHICKEN CURRY

⏱ 20 min. ⌚ 30 min. 🌿 easy 🍴 6 portions

INGREDIENTS

700 g cauliflower, cut into florets (approx. 4 cm)
 2 tsp olive oil
 1 brown onion (approx. 180 g), cut into quarters
 1 tsp garlic paste (see Tips)
 1½ tsp ginger paste (see Tips)
 1-2 fresh green chillies, trimmed and cut into halves (optional), plus extra sliced for garnishing
 90 g tandoori paste (see Tips)
 30 g tomato paste
 100 g water
 20 g almond meal (see Tips)
 500 g chicken thigh fillets, cut into pieces (approx. 3 cm)
 1 tsp salt
 90 g coconut cream
 6 sprigs fresh coriander, leaves only, torn into pieces, for garnishing

USEFUL ITEMS

ThermoServer or other large bowl

THERMOMIX PARTS

Varoma

Preparation

1. Place 350 g of the cauliflower into mixing bowl and chop **5 sec/↻/speed 5**. Transfer into Varoma dish and set aside.
2. Place remaining 350 g cauliflower into mixing bowl and chop **5 sec/↻/speed 5**. Transfer into Varoma dish and set aside. Clean and dry mixing bowl.
3. Place oil, onion, garlic paste, ginger paste and chillies into mixing bowl and chop **5 sec/speed 5**, then cook **5 min/100°C/speed 2**.
4. Add tandoori paste, tomato paste, water, almond meal, chicken and salt. Place Varoma into position, secure Varoma lid and steam **8 min/Varoma/↻/speed 1**.
5. Stir cauliflower with aid of spatula to ensure even cooking, then secure Varoma lid and steam for a further **4-6 min/Varoma/↻/speed 1**, until cooked to your liking. Remove Varoma and transfer cauliflower into a thermal serving bowl or other large bowl and cover to keep warm.
6. Add coconut cream to mixing bowl and cook **2 min/90°C/↻/speed 1**. Divide curry and cauliflower rice between serving bowls and garnish with fresh coriander and green chillies before serving.

TIP

- To make your own garlic paste, ginger paste and tandoori paste, please refer to the recipes on Cookidoo®.
- To make your own almond meal, before step 1, place 100-250 g almonds into mixing bowl and mill **8-10 sec/speed 7**. Use 20 g almond meal as required in recipe. Store remaining almond meal in a sealable storage container in the refrigerator for up to 4 days. Use leftover almond meal in cakes, muffins, pastry, crackers or as a coating for fish or chicken.