

MUDGEERABA SPICES
AND CURRY BLENDS

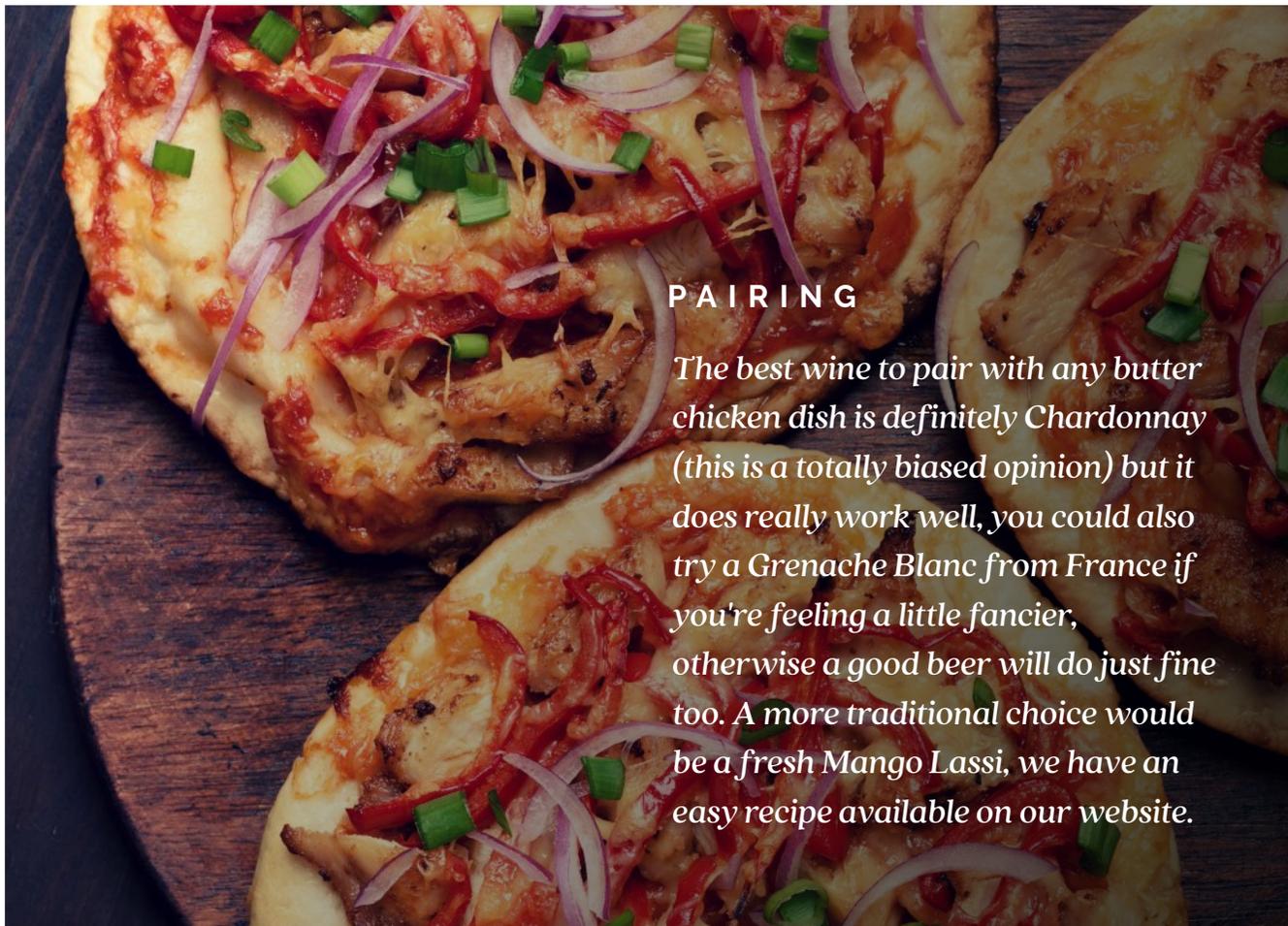
BUTTER
CHICKEN
CURRY SAUCE
RECIPES

MUDGEERABA SPICES
AND CURRY BLENDS

BUTTER
CHICKEN
CURRY SAUCE

FOR A QUICK CHICKEN CURRY, AS A
CONDIMENT FOR BURGERS, MUGGETS
& CHIPS, OR A PIZZA BASE





PAIRING

The best wine to pair with any butter chicken dish is definitely Chardonnay (this is a totally biased opinion) but it does really work well, you could also try a Grenache Blanc from France if you're feeling a little fancier, otherwise a good beer will do just fine too. A more traditional choice would be a fresh Mango Lassi, we have an easy recipe available on our website.

Since its beginning around 27 years ago, our Butter Chicken Masala Curry Blend has become so famous around Australia that we felt we had to come up with an idea to use it on other foods, not just limited to curry. That's when our Butter Chicken SAUCE became a reality from an idea that had been floating around in our heads for so long.

The secret to a really brilliant Butter chicken is in the sauce, by using extensive spices to deliver complexity and depth, adding onions and tomatoes adds sweet notes and coconut cream ensures a beautiful creamy and smooth finish. Now, with a Butter chicken sauce we get to enjoy all these wonderful flavours in so many more ways. We've created this recipe ebook to help you get started on broadening your Butter Chicken adventures.

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VAUGHN & LISA HENRY
CHIEF SAUCIER & CHILLI CHICK



Butter Chicken

Curry Tart

Serves 3-4

INGREDIENTS

- ↳ 2 tbs ghee/oil/butter
- ↳ 500g chicken thigh roughly diced
- ↳ 100ml Mudgeerba Spices Butter Chicken Sauce
- ↳ 12 tart cases (puff pastry in muffin trays also work a treat)
- ↳ 1/3 cup full cream
- ↳ 1 1/4 cup good cheese, grated (gouda works well) salt and pepper to season
- ↳ 1 cup of chopped red or green capsicum and sliced cherry tomatoes

1. Pre-heat oven on 180°C.
2. Pre-bake tart shells for 10 mins.
3. Add ghee/oil or butter to pan and add chicken to seal on high, stir well.
4. Lower the heat, add the Butter chicken curry sauce to the pan
5. Bring to the boil, then simmer until the meat is tender and the liquid has reduced.
6. Add any salt or pepper to season.
7. Allow to cool slightly before filling tart cases.
8. Top with grated cheese, cherry tomatoes and capsicum.
9. Bake for 10-15 mins or until cheese melts.

Butter Chicken

Poutine

Serves 4



INGREDIENTS

- ↳ 2 tbsp Ghee/Oil/Butter
- ↳ 500g of Chicken, roughly diced
- ↳ 100ml Butter Chicken Curry Sauce
- ↳ Frozen Chips – enough for 4 people
- ↳ 1 cup mozzarella cheese

1. Cook frozen chips/fries in oven as per packet directions.
2. In a frypan heat the Ghee/oil, add the Chicken and seal on high heat, stir well.
3. Lower the heat, add the Butter Chicken Curry Sauce to the pan.
4. Bring to the boil, then cook simmering until the meat is tender and the liquid has reduced. Add salt to taste.
5. Plate up the chips evenly into 4 bowls or plates and top with cooked butter chicken.
6. Add mozzarella cheese on the top of each plate and heat in oven or microwave until melted.
7. Suggested garnish- Chopped fresh chilli and coriander.

Butter Chicken *Pizza*



Serves 2

INGREDIENTS

- ↳ 2 tbsp Ghee/Oil/Butter
- ↳ 500g of Chicken, roughly diced
- ↳ 100ml Butter Chicken Curry Sauce
- ↳ 1 large naan bread (from any supermarket)
- ↳ 1 cup mozzarella cheese
- ↳ 1 mixed cup of chopped capsicum, spring onion and sliced fresh chilli

1. In a frypan heat the Ghee/oil, add the Chicken and seal on high heat, stir well.
2. Lower the heat, add the Butter Chicken Curry Sauce to the pan.
3. Bring to the boil, then cook simmering until the meat is tender and the liquid has reduced. Add salt to taste.
4. Spread cooked butter chicken across your naan bread and top all over with cheese.
5. Bake in a hot oven (200c) for approx 15mins.
6. Top with your cup of mixed capsicum, spring onion and chilli (adds a fresh spicy crunch to the pizza).

Butter Chicken



Schnitzel and Rice

Serves 3-4

INGREDIENTS

- ↳ 2 tbsp Ghee/Oil/Butter
- ↳ 100ml Butter Chicken Curry Sauce
- ↳ 12 Chicken Schnitzel tenderloin pieces
- ↳ 2 cups cooked basmati Rice
- ↳ 1/4 red onion sliced
- ↳ 1 small carrot sliced into thin strips
- ↳ 3-4 small pieces cauliflower chopped
- ↳ 8 green beans sliced into pieces (5cm)
- ↳ 1-2 tsp South Indian Vegetable Curry Blend
- ↳ 1 pinch ground turmeric powder

1. In a frypan heat the Ghee/oil, add the chicken schnitzel pieces and cook until golden-set aside.
2. In the same frypan, heat more oil and fry off curry blend, turmeric and vegetables until almost cooked.
3. Add the rice to the vegetables and mix through and set aside.
4. Lower the heat, add the Butter Chicken Curry Sauce to the pan.
5. Bring just to the boil, then cook simmering for a couple of minutes, add salt to taste.
6. Evenly lay cooked rice onto 4 plates and top with 3 chicken pieces each.
7. Gently pour the cooked butter chicken sauce over each plate.

Butter Chicken *Burger*



Serves 4

INGREDIENTS

- ↳ 2 tbsp Ghee/Oil/Butter
- ↳ 500g of Chicken, roughly diced
- ↳ 100ml Butter Chicken Curry Sauce
- ↳ 4 burger buns
- ↳ 1-2 cups coleslaw
- ↳ 1/2 cup raita yoghurt sauce

1. In a frypan heat the Ghee/oil, add the Chicken and seal on high heat, stir well.
2. Lower the heat, add the Butter Chicken Curry Sauce to the pan.
3. Bring to the boil, then cook simmering until the meat is tender and the liquid has reduced. Add salt to taste.
4. Warm your burger buns in a warm oven (160c) for 3 minutes.
5. Fill your burger buns with cooked butter chicken, top with coleslaw and raita.



**We hope you enjoyed
this free cookbook!**

*This is just a small sample of
recipes we have available.*

www.flavourandspice.com.au

