



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

Chicken Curry by David Pengelly

Serves 6-8

Ingredients

1 Tbsp. Sunflower oil
450g (1 lb.) Diced chicken breast or thigh meat
1 Onion, sliced
1 Eating apple, peeled, cored and diced
2 Tbsp. Curry powder
30g (1 oz.) Plain flour
1 Tbsp. Tomato puree
150ml Chicken stock
2 Tbsp. Mango chutney
1 Tbsp. Desiccated coconut
200ml Creamed coconut
1 Tbsp. sultanas

Method

- Heat the oil in a large pan and fry the chicken meat until browned, remove from the pan.
- Add the onion and apple to the pan and fry until soft.
- Stir in the curry powder and flour and cook for a couple of minutes.
- Stir in the tomato puree, mango chutney, coconut, coconut cream, sultanas and stock, return the chicken to the pan, bring to the boil and cover **AGA**: place into the simmer oven for approximately 1 hour, **Everhot**: place in the lower oven set at 110°C -120°C for approximately 1 hour.