



Ranger Nick's Royal Korma

- 1 kg diced meat
- 2 tbsps oil
- 1 small tub of natural yoghurt (150g)
- 2.5cm chopped ginger
- 4 cloves chopped garlic
- 2 chopped onions
- 3 chopped red chillies
- 280ml water
- 150ml cream
- 3 tbsps fresh chopped mint

Cooking Method:

In a bowl, combine meat with yoghurt, ginger and garlic. Whilst the meat is marinating, heat oil in your cook pot and fry onions and chillies until soft. Add the packet of spices and fresh mint and mix through. Add the marinated meat and water. Stir, bring to the boil and let simmer for 1 hour. Add ground almonds, cashews and cream. Let simmer for another 5 minutes to thicken the sauce. Take off the heat and serve with rice.

- Cutting board
- Sharp knife
- Wooden spoon
- Measuring spoons
- Cook pot
- Bowl



Kormas are always rich, mild and creamy, but this one is extra special. It is a royal dish, perfect for a dinner party.

This classic dish offers a rich flavour sensation with a combination of various spices and will suit the majority of your friends and family. Feel free to increase the heat by using hotter varieties of chilli.