

Cronkbourne Club House Curry Night
16 October 2010 at 7.30p.m.

Starters

Papadams - accompanied with Bhushan's special mango chutney and medium hot mango pickle

Main Course

Chicken Chettinad — Chettinad is a region in southern Tamilnadu State in India where the Chettiars, the trader and mercantile community of the region originate. They have traded with south-east Asia for over a thousand years back in 1077AD and therefore this dish have some Chinese influence. One can see this influence in the use of star anise, a popular spice in Chinese cooking, in this curry dish. Boneless chicken cooked in the pot with onion, garlic, ginger, tomatoes, home made curry spices and to finish it off with coconut milk, lime juice, curry leaves, cardamoms and freshly chopped coriander leaves.

Side Dishes

Bombay Potato — I am quite certain about on thing.....if you stood on a street corner in Bombay (now Mumbai) and asked passers-by to describe Bombay Potato they would give you blank looks. I've never come across this dish either in Mumbai or whole of India. Yet every standard curry house has the dish on its menu and it is one of their most popular dishes! My recipe is very simple and at the same time tasty, boiled new potatoes simmered in home made special curry sauce with chopped tomatoes and garnished with finely chopped coriander and spring onion.

Served with:

Pullao Basmati rice — Plain boiled rice perfumed with bay leaves, cloves, cardamoms and then seasoned with roasted cumin powder, cinnamon powder and then mixed with saffron and ghee (concentrated butter)

Price £10.00 per person