

# Kari Ayam

## **Kari Ayam means Chicken Curry**

Babas is the best meat curry powder anywhere, it is perfect for chicken curry.

Since it is sometimes quite difficult to get hold of all the ingredients that go into this recipe I have found that you can make a quick and easy approximation using just onions, potatoes, tomatoes and chicken and Babas meat curry powder.

The recipe given here is however a superior rendition of chicken curry to satisfy the most discriminating curry fans.

# Ingredients

## A Ingredients

1. Cooking Oil that can stand the heat (not olive oil) 1 cup.
2. Cinnamon 1 stick
3. Star Anise 2
4. Cloves 4
5. Cardamom seeds 3
6. Cumin seeds 1/2 tsp
7. Fennel seeds 1/2 tsp
8. Onion 1 sliced
9. Small stalks of fresh curry leaves 2.
- 10 Cloves of garlic 3 minced.  
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- 11 Ginger 1 small finger minced.  
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## B Ingredients

1. Chicken 500 gms
2. Potato 2 large in 2-3 cmd pieces
3. Tomato 2 large in 1/8 ths. (I use 6 and almost no water below)

## C Ingredients

1. Baba Meat Curry Powder 7 tbsp. I never use that much, no one I live with likes it that spicy.
2. Salt 1 tbsp
3. Water 4 cups ( As needed almost none with 6 tomatoes)

## D Ingredients

1. Cashew Nuts 14 blended in 200 mls of water to make a paste.

## Cooking Instructions

- 1 . Sauté ingredients A in high heat. 3 Minutes
- 2 . Add ingredients B, cover, mediumm high heat. 3 Minutes.
- 3 . Add ingredients C. cover, medium heat. 15 minutes.
- 4 . Add ingredients D, low heat. 3 minutes or until done.