

## Stuffed Chicken in Almond Sauce Recipe

**Ingredients:** Serves 4

large pinch of saffron threads, pounded  
2 tablespoons hot milk  
4 chicken breast fillets, skinned  
50g whole milk yoghurt  
2.5cm piece root ginger, finely grated  
4 large garlic cloves, crushed to a pulp  
½ teaspoon salt  
½ teaspoon chili powder

**For the stuffing:**

25g mild Cheddar cheese, grated  
6 dried, ready-to-eat apricots, finely chopped  
15g raw cashew nuts, chopped  
½ teaspoon freshly grated nutmeg  
2 green chilies, finely chopped

**For the sauce:**

50g blanched almonds soaked for 15 minutes  
in 150ml boiling water  
50g unsalted butter  
1 tablespoon sunflower oil  
1 small onion, finely chopped  
2.5cm piece root ginger, roughly chopped  
4 large garlic cloves, roughly chopped  
½ teaspoon garam masala  
a pinch of freshly grated nutmeg  
small pinch of saffron threads, pounded and soaked in 1 tablespoon hot milk  
½ teaspoon salt  
150ml single cream  
1 tablespoon rose water  
toasted flaked almonds, to garnish

**Method:**

Soak the saffron in the hot milk for 5-7 minutes. Wrap each chicken breast loosely in cling film and flatten with a meat mallet or a rolling pin. Whisk the yoghurt until smooth and add the saffron milk followed by the ginger, garlic, salt and chili powder. Pour this marinade over the chicken and rub in gently. Cover and refrigerate for at least 2 hours. Mix all the ingredients for the stuffing. Lay the pieces of marinated chicken on a flat surface and place some stuffing on one side of each breast, dividing them equally among the four. Roll up the meat and tie it with a piece of string in a criss-cross fashion. In a heavy-based pan, melt 15g of the butter over a medium heat and place the stuffed chicken breasts side by side in a single layer. Cook until the underside is opaque (about 2 minutes); turn them over carefully and let the other side go opaque. Then, turn the heat right down, pour in any leftover marinade, cover and cook gently for 25 minutes, turning the breasts around the pan occasionally. Place half the remaining butter and the oil over a medium heat and sauté the onion, ginger and garlic for 3-4 minutes. Remove from the heat and cool slightly then puree them along with the almonds and the water in which they were soaked. Next, melt the last quantity of butter over a low heat and add the garam masala and nutmeg. Let them sizzle gently for 15-20 seconds and add the pureed ingredients and saffron milk. Add the salt and cream, then the chicken, along with all the cooking juices. Cover and simmer gently for 10-12

minutes, stirring once or twice. Remove from the heat and stir in the rose water. Serve garnished with the toasted almonds.

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