

Ginger Chicken and Spiced Pumpkin Curry

Serves 4

For the Chicken

4 chicken breasts, skin on
4 tbsp tandoori paste
1 thumb ginger
200ml natural yoghurt

For the Curry

1kg pumpkin, peeled and cut into chunks
2 tbsp olive oil
1 garlic clove, finely sliced
1 red chilli, deseeded and finely chopped
500ml vegetable stock
200ml coconut milk
a handful of coriander leaves

For the Chicken

Peel the ginger and cut into matchsticks, push these under the chicken skin, lodge a few in between the breast and that little chicken fillet.

Mix the yoghurt and the tandoori spices, marinade the chicken in the mixture for 12 hours refrigerated.

Preheat the oven to 180°C, remove the chicken from the marinade, carefully wipe off the excess and place on a baking sheet. Roast for 35 minutes until the skin crisps and the chicken is perfectly cooked.

For the Curry Sauce

Spread the pumpkin pieces out onto a roasting tin and roast for 30 minutes in the preheated oven or until tender and golden brown.

Heat the olive oil in a large saucepan over a medium heat, sauté the garlic and leeks until softened. Add the pumpkin and chilli and pour in the stock, simmer for around 10 minutes. Remove from the heat and allow to cool slightly.

Transfer the mixture to a blender and blend until smooth. Pour into a clean saucepan, add the coconut milk and gently reheat.

To serve pour the curry sauce over the ginger tandoori chicken.