

Esslinger

TIKKA MASALA

Tikka Masala is an exciting fusion of flavours that will delight your senses! Tikka Masala first grabs you with its beautiful orange colour, then further captivates you with the well balanced yet intricate blend of spices. Composed with turmeric, cardamom, cumin, coriander, ginger, fennel, and cinnamon, this layered blend of spices is the perfect addition to all aspects of your menu.

Chicken Tikka Masala is one of the most popular dishes in Britain. It has been said that almost 18 tonnes of Tikka Masala is consumed in Britain each week.

To Serve 4 Main Courses:

Cut 3 chicken breasts into bite size (2.5 cm) pieces and coat with Tikka Masala spice blend.

Marinate the chicken for a few hours up to overnight in the refrigerator.



Once marinated, lightly fry 1 finely chopped onion and the add one 1/2 cup of plain yogurt.

Add the chicken and simmer for 20 minutes, until chicken is cooked.

To finish, add 1/2 cup of heavy cream and blend well.

Serve over a bed of rice or with Naan bread.

Tikka Masala 28-09605 450 g