



MARINATED CHICKEN TIKKA MASALA ESPETADA (WITH DRIED APRICOTS) WITH CAPE OF GOOD HOPE RIEBEEKSRIVIER CHENIN BLANC

Recipes by Ilse van der Merwe

Chunky boneless chicken thighs are the most tender cut for these espetadas. The charred apricots add a welcome extra layer of soft texture and sweetness for a memorable curried espetada that will delight any crowd.

INGREDIENTS

(serves 6-8)

500 ml (2 cups) plain full cream yoghurt	30 ml (2 tablespoons) garam masala
60 ml (1/4 cup) fresh lemon juice	7,5 ml (1,5 teaspoons) salt
30 ml (2 tablespoons) tomato paste	2,5 ml (1/2 teaspoon) freshly ground black pepper
30 ml (2 tablespoons) vegetable oil	1,5 kg boneless skinless chicken thighs
a knob of fresh ginger, peeled & finely grated	250 g soft dried Turkish apricots
3 cloves garlic, peeled & finely grated	6-8 large or 12 medium sosatie sticks/skewers
10 ml (2 teaspoons) ground coriander	a handful fresh coriander leaves, to serve
10 ml (2 teaspoons) ground cumin	a few fresh lemon wedges, to serve
10 ml (2 teaspoons) ground turmeric	

METHOD

1. In a large glass/ceramic/plastic bowl, mix the yoghurt, lemon juice, tomato paste, oil, ginger, garlic, coriander, cumin, turmeric, garam masala, salt & pepper.
2. Add the boneless chicken thighs to the marinade (if the thighs are very large, cut them in half) and mix well to cover all over. Cover the bowl with a tight fitting lid or plastic wrap and leave to marinate in the fridge for at least 3 hours or up to 24 hours.
3. Bring the meat to room temperature by leaving it on the kitchen counter for an hour, and pre-heat your oven to 220 C (or get a fire ready to braai). Using clean hands, skewer the marinated thighs on your skewer sticks, folding them in half where necessary (don't leave longer strands overhanging), with a few apricots inbetween.
4. Roast in the oven at 220 C for about 25 minutes (place them on a rack fitted over a lined baking tray), or braai over medium hot coals, turning frequently to prevent burning. The apricots and marinade will blacken here and there - that's perfect. Cook until just done, then scatter with fresh coriander and serve hot.



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