

Taste of Africa

- a safari full of flavour -

Cape Malay Chicken Curry with Apricots and Saffron

A wonderful easy-to-make potjie with a great saffron smell!

For 6 persons you will need:

- 1.5 kg chicken pieces or 900 g chicken fillets
- 2 large chopped onions
- 2 tbsp (30 ml) olive oil
- Salt
- Black pepper
- 2 green peppers, seeded and sliced
- 50 g dried apricots (soaked)
- 1 cinnamon stick
- 2-3 cloves of garlic, crushed
- 1 tsp ground fresh ginger
- 2 crushed seeds or ½ tsp (2.5 ml) ground cardamom
- 1 tin whole tomatoes with juice
- ½ g saffron, powdered in a mortar
- 2.5 dl (250 ml) hot water
- 1 tbsp (15 ml) majzena flour
- 100 g almond slivers (optional)

Good to know:

When cooking whole pieces of chicken, the best thing is to carefully "lift" the content of the potjie with a wooden spoon from the side and in towards the middle. Do not stir - the chicken will fall apart!

Do like this:

Soak the apricots in hot water for 30-60 min. Cut the chicken fillets in strips. If you use a whole chicken, divide it, remove the skin, rinse and let the water run off. Season the chicken with salt and black pepper. Heat the oil in the potjie and braise onions, pepper, garlic, ginger, cardamom, and cinnamon until golden brown and aromatic. Add the chicken and fry on low heat. Add the tomatoes with their juice. Let it simmer with the lid on. It takes ca 45 minutes for chicken pieces and ca 15 minutes for fillets. In the meantime, pour 250 ml boiling water over the saffron (powdered in a mortar). Leave it for 15-30 minutes. Add the warm saffron liquid, apricots without the water and majzena flour.

Stir very carefully so the chicken pieces do not fall apart! Cook for a few more minutes until the chicken is done and the apricots are soft. Add salt and pepper to taste and spread almond slivers on top before serving. This curry is not very spicy but if you want to make it milder (e.g. for children) one can add 200-300 ml cream!

Enjoy with M^{rs} Ball's chutney, ground coconut, sliced bananas and sambal (finely chopped raw red onions and tomatoes, spirit vinegar and sugar to taste). The sambal can also have shreds of fresh basil over it.