



## KNORR KITCHEN ACADEMY PRESS RELEASE

At Knorr, we love inspiring people to approach the kitchen with confidence.

With the wisdom of the Knorr Chefs, including Marco Pierre White, the Knorr Kitchen Academy opened its doors once again to help 18 budding chefs further their culinary skillsets.

After the protégés spent the morning learning tips and techniques, Marco and the Knorr chefs chose a winner from the range of impressive dishes created - Crispy Chicken Curry cooked up by Debbie Davidson.

Here are Macro's thoughts on Debbie's dish:

“*Debbie's chicken curry was a real stand-out. She thought about the ratio of meat to liquid, and made a firm decision to cook the chicken on the bone, which is the best way of cooking a thigh or drumstick. Debbie took the Knorr product range and used it to maximum effect - I think she's a very clever cook and the dish speaks for itself.*”

See Debbie's Crispy Chicken Curry recipe and try it for yourself...

# KNORR CRISPY CHICKEN CURRY

## INGREDIENTS:

- 450g Diced Beef
- 4 chicken legs
- 1 tbsp sunflower oil
- 1 onion, chopped
- 3 cloves garlic, chopped
- 1 Knorr Curry Flavour Pot
- 1 Knorr Mixed Chillies Flavour Pot
- 1 Knorr Chicken Stock Cube
- 3 medium potatoes, peeled and chunkily diced
- 2 tomatoes, roughly chopped
- 100g/4oz dried apricots



*Fresh coriander leaves, to garnish  
Garlic & coriander naan bread, to serve*

## METHOD

- 1 Pull the skin from the chicken legs and spread out on a baking-parchment lined flat baking sheet. Mix together the marinade ingredients and rub a tsp of the mixture over the chicken skin. Rub the rest all over the chicken legs and leave both to marinate in the fridge for 30 minutes.
- 2 Heat a large casserole or deep frying pan with a lid. Add the oil, onion and garlic and fry gently until softened. Stir in the curry and chilli pots for a minute or two, while you boil the kettle to make up the stock cube to 300ml stock.
- 3 Add the chicken, potatoes, tomatoes and apricots. Pour over some of the hot stock (as much as is needed) and heat until simmering, then cover with a lid and cook for 45 mins until the chicken and potatoes are tender – check occasionally to stir and make sure the curry isn't getting too dry – if it is splash in a bit more of the stock.
- 4 Meanwhile heat oven to 200C/180C fan/gas 6 and top the chicken skin with another sheet of baking parchment, then another baking tray. Weigh down with something heavy and ovenproof, then put in the oven and check every 10 minutes, draining off any excess fat when necessary. Remove the top tins and paper and return to the oven to let the skin dry out and crisp up fully, while the curry finishes. Remove the chicken skin from the oven when it is golden brown and crisp.
- 5 Remove the lid from the curry and carry on simmering until the sauce is a good consistency. Serve the curry scattered with fresh coriander leaves, with the crispy chicken skin, broken into shards, herby raita, tomato and onion salad, carrot pickle and warm naan bread.