



**ROSS-ON-WYE CHICKEN CURRY**

**serves 4-6**

When you're at the Farmer's Market, look out for KK Venture's stall selling all things culinary from the Indian sub-continent which they make themselves in Herefordshire.

**Ingredients**      4 Springfield free range chicken legs  
                         1 onion  
                         2 tbs oil  
                         2-3 tbs aubergine pickle  
                         2-3 tbs garlic pickle  
                         1 tbs flour  
                         400g tomatoes.  
                         300ml (½ pt) chicken stock  
                         2 tbs cream  
                         pepper and salt.

**Method**              Cut the chicken meat up into large cubes. Dice the onion. Heat a sauté pan and start cooking the onion. After 5 minutes start spooning in the aubergine and garlic pickles. Fry gently for a few minutes before adding the chicken.

Sauté the chicken for 5 minutes, then stir in the flour. Pour on the stock and bring the curry to a simmer and cook gently for 10 minutes. Dice the tomatoes and add to the pan. Pour in the cream and finish cooking the curry, about 5 minutes. Taste and season as needed.

Serve with steamed rice and some sliced cucumber mixed with yoghurt.