



Non-Spicy Mozzarella Curry

● 4 serving

Ingredients

Ingredients	Amount(g · cc)		
Mozzarella Cheese	150g	Garlic (finely chopped)	10g
Chicken Thigh (bite-size)	300g	Ginger (finely chopped)	5g
[A]Plain Yogurt	2 tbsp	Whole Tomato	250g
[A]Salt	2 pinches	Powder Spices ※see right	
[A]Grated Garlic	10g		2 tsp cumin powder, 2 tsp coriander powder, 1 tsp paprika powder, 1/2 tsp turmeric powder
Butter	20g		
Onion (finely chopped)	130g		
		[B]Water	200cc
		[B]Consomme Granules	1 tsp
		[B]Salt	1/2 tsp

Instructions

- 1 Marinate the chicken thigh with the ingredients mentioned in [A] for more than 3 hours (for a night, if possible)
- 2 Heat the butter, garlic and ginger in a frying pan; Once the butter melts, add the onions; Stir-fry them over medium-high heat for about 10 minutes. ※ During the process, add water(about 2 tbsp) several times and stir-fry them until them turn sticky
- 3 Crush the tomatoes; Add them to the pan; Let the water in the tomatoes evaporate
- 4 Lower the heat to low; Add the powder spices; Stir-fry them for about 2 minutes(be careful not to burn them) ; Meanwhile, add in the chicken; Add [B]; Once it boils, lower the heat to low, and leave it to simmer for about 10 minutes; Taste it, and adjust the taste with salt(not included in the ingredient list) if needed
- 5 Pour the curry onto the plate; Tear up some mozzarella cheese with your hands; Sprinkle them on top (About the photo, we gently mixed the curry and cheese on the plate before we shot. As its shape tends to collapse easily, you can tear the cheese into larger pieces or have your customers mix them up before they eat)