



SCM Method™ CHICKEN TIKKA MASALA

AUTHENTIC BIR RECIPE

A classic British Indian Restaurant favourite with tender chicken tikka in a rich, creamy, spiced tomato sauce.

Made the Stevie's Curry Magic way!



PREP TIME
15 mins



COOK TIME
15 mins



TOTAL TIME
30 mins



SERVES
4



DIFFICULTY
Medium



SCM METHOD™
BIR techniques adapted for the home kitchen.

INGREDIENTS

FOR THE CURRY

- 2 tbsp vegetable oil
- 1 tsp garlic paste
- 1 tsp ginger paste
- 2 tbsp tomato paste
- 2 tsp SCM Mix Powder (see below)
- 250ml hot base gravy
- 50ml tomato passata
- 250g cooked chicken tikka
- 1 tbsp ground almonds
- 1 tsp coconut powder (optional)
- 2 tbsp single cream
- 1 small knob of butter
- Small squeeze of tomato ketchup
- Dash of white vinegar
- Fresh coriander to garnish
- Drizzle of cream (optional)
- Salt to taste
- Sugar to taste (about 1 tsp)



SCM MIX POWDER

- 2 tsp ground coriander
- 1 tsp ground cumin
- 1 tsp paprika
- ½ tsp turmeric
- ½ tsp mild chilli powder
- 1 tsp mild curry powder



BEFORE YOU BEGIN

This recipe follows the Stevie's Curry Magic (SCM) Method™. Before you start, make sure you have:

- ✓ 250g cooked Chicken Tikka – prepared using my SCM Chicken Tikka Marinade recipe.
- ✓ 250ml hot Base Gravy – reheated.
- ✓ SCM Mix Powder – your homemade curry house spice blend.

Preparing these in advance means you can enjoy an authentic BIR curry in around 15 minutes!

Visit: www.steviescurrymagic.com

METHOD

- 1 Heat the base gravy. If your base gravy has been refrigerated or frozen, reheat it until hot before you begin cooking. Using hot base gravy helps maintain the high cooking temperature needed to create a smooth, restaurant-style sauce.
- 2 Heat the vegetable oil in a wok or frying pan over a high heat until shimmering.
- 3 Add the garlic and ginger paste and fry for around 30 seconds, stirring continuously.
- 4 Add the tomato paste and cook for 1 minute until it darkens slightly and loses its raw flavour.
- 5 Stir in 2 teaspoons of SCM Mix Powder and cook for 20–30 seconds, taking care not to burn the spices.
- 6 Add a small ladle of the hot base gravy and stir well to form a smooth, thick sauce.
- 7 Gradually add the remaining hot base gravy, one ladle at a time, allowing the sauce to simmer between each addition until smooth and silky.
- 8 Stir in the tomato passata, ground almonds and optional coconut powder, then simmer for 2–3 minutes.
- 9 Add the cooked chicken tikka and stir gently until heated through.
Alternative: If you have not pre-cooked the chicken tikka, fry the marinated chicken in a little oil over a medium-high heat until cooked through. Set aside and add it at this step.
- 10 Stir in the single cream and a small knob of butter until fully incorporated.
- 11 Finish with a small squeeze of tomato ketchup and a dash of white vinegar, stirring well to balance the sweetness and acidity.
- 12 Taste the sauce and adjust the seasoning with salt and sugar if required.
- 13 Garnish with fresh coriander and a light drizzle of cream before serving with pilau rice and warm naan bread.

SEASONING GUIDE

Salt, Fat, Acid, Sweet & Heat

- SALT** Add a little at a time until flavours come alive.
- FAT** Butter or cream adds richness.
- ACID** Vinegar brightens and cuts through richness.
- SWEET** Ketchup & sugar balance acidity and enhance flavour.
- HEAT** Adjust with chilli powder or fresh chillies.

Always taste, then adjust.

A QUICK GUIDE

	MILD	MEDIUM	HOT
Salt	¼ tsp	½ tsp	¾ tsp
Sugar	½ tsp	1 tsp	1–1½ tsp
Ketchup	Small	Medium	Large squeeze
Vinegar	Few drops	½ tsp	1 tsp
Chilli Powder	¼ tsp	½ tsp	¾–1 tsp

Everyone's taste is different. Use this as a starting point and adjust to suit you and your family.

