BIR CHICKEN TIKKA PASANDA

Creamy, Nutty & Mild

Few dishes capture the comforting indulgence of a British Indian restaurant quite like Chicken Tikka Pasanda. With its tender pieces of chicken tikka, silky sauce and delicate almond aroma, this much-loved mild curry offers a rich and satisfying experience without the heat. Made with pre-cooked chicken tikka and BIR base gravy, this version brings the familiar curry-house magic straight into your kitchen.

The secret is balance: ground almonds add depth and a subtle nuttiness, while cream creates a smooth, luxurious sauce with just a touch of sweetness.

Recipe Details:

Allow 10 minutes for preparation and 15 minutes for cooking. This easy, mild curry serves 2 and delivers a rich, creamy Pasanda sauce with a delicate almond flavour. Best enjoyed freshly cooked with pilau rice or naan bread.

INGREDIENTS

Chicken

- 200g pre-cooked chicken tikka

Pasanda Sauce

- 1 tbsp vegetable oil
- 1 tsp butter or ghee
- ½ tsp garlic and ginger paste
- ½ tsp ground coriander
- ¼ tsp ground cumin
- ¼ tsp turmeric
- ¼ tsp mild chilli powder
- 1 tbsp ground almonds
- 150ml BIR base gravy
- 2 tbsp single cream
- 1 tsp sugar
- 1 tbsp desiccated coconut
- A pinch of garam masala
- A pinch of salt, to taste

To Finish

- A little extra cream
- A few flaked almonds
- Fresh coriander, chopped (optional)

Cooking Method

1.Prepare the Chicken: Cut the pre-cooked chicken tikka into bite-sized pieces if necessary. Set aside while you prepare the sauce.

2.Build the Flavour: Heat the vegetable oil and butter or ghee in a frying pan over a medium heat. Add the garlic and ginger paste and fry for around 30 seconds, stirring continuously.

3.Add the Spices: Stir in the ground coriander, cumin, turmeric and mild chilli powder. Cook gently for 20–30 seconds, allowing the spices to release their aroma without burning, using a splash of water if needed.

4.Create the Pasanda Sauce: Add the ground almonds and stir well to combine. Pour in the BIR base gravy and bring to a gentle simmer. Allow the sauce to cook for a few minutes, stirring regularly.

5.Add the Creaminess: Stir in the desiccated coconut, cream and sugar. Continue simmering gently until the sauce becomes smooth, rich and creamy. Add a splash of base gravy or water if the sauce becomes too thick.

6.Heat the Chicken Through: Add the pre-cooked chicken tikka to the sauce. Stir gently and simmer for 3–5 minutes, until the chicken is piping hot throughout.

7.Finish the Dish: Stir in the garam masala and taste for seasoning. Adjust the salt or sweetness if needed. Finish with a little extra cream, flaked almonds and fresh coriander if desired.

8.Serve: Serve immediately with pilau rice, naan bread or your favourite curry-house accompaniments.

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Stevie's Curry Magic