

Butter 25g  
Butter/marge  
Chilli powder, ½ tsp  
Garlic, 5 cloves  
Ginger root 3g  
Green chilli 1 chopped  
Lemon juice 1 tsp  
Paprika, 1½ tsp  
Orange food colour, tiny bit  
Small chicken, chopped earp  
Soured cream 75g  
Yoghurt 75ml

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1. Gas 7
2. Slit the chicken, rub salt and sprinkle lemon juice.
3. Purée the chilli with the ginger and garlic.
4. Mix with the yoghurt, paprika, chilli powder and orange colouring if liked.
5. Mix with the chicken and marinate for 4-5 hours.
6. Remove the chicken portions and place on a baking tray for ±45-50 minutes, brushing with a little butter occasionally.
7. Melt the butter in a pan, add the marinade and soured cream and heat (not boil), 5 to 6 minutes.
8. Pour over the chicken to serve.