



Cinnamon, star anise, cardamom and cloves in Malaysian cooking are always referred as '*empat sekawan*' which means four friends. I used these 4 spices to infuse the oil before adding other ingredients. The bay leaves can be replaced with curry leaves, which I most preferred if you can get them from your local shops.

**Norman Musa**

# 4-Spice Chicken Curry

Recipe by Norman Musa

Serves 2

## Ingredients

2 tablespoons vegetable oil  
5cm cinnamon stick  
1 star anise  
2 green cardamom pods, lightly bruised  
3 cloves  
1 banana shallot, finely chopped  
3 cloves of garlic, finely chopped  
3 cm ginger, finely chopped  
3 bay leaves  
1 tablespoon tamarind paste  
1 teaspoon fine sea salt  
½ teaspoon white sugar  
500g boneless chicken thighs, cut into small chunks  
100ml coconut milk  
2 tomatoes, cut in to 8  
3 sprigs of fresh coriander, finely chopped

## Ground Mixed Spices

½ teaspoon black or brown mustard seeds  
2 tablespoons ground coriander  
½ tablespoon ground cumin  
½ tablespoon ground fennel  
2 tsp mild chilli powder  
1 tsp ground turmeric

## METHOD

1. In a small bowl, mix well the ground spices with 100ml of water.
2. Heat up the oil in a medium and deep saucepan over a medium heat. Stir in the 4 spices and cook for 10 seconds until fragrant.
3. Add the shallot, garlic, ginger and bay leaves, and cook for 3-4 minutes until golden brown then add the ground spices mixture., tamarind, salt and sugar. Cook for 2-3 minutes until the oil separates.
4. Add the chicken and cook for 2 minutes then add coconut milk and 100ml of water and cook for further 2 minutes.
5. Next add the tomatoes and cook for 2 minutes until wilted. Transfer to a serving bowl and garnish with coriander. Serve with rice.

