

Turkey Korma

Serves 18 adults
/ 25 children

Ingredients

1kg Bernard Matthews Diced Turkey Thigh
4tbsp vegetable oil
300g onion, finely chopped
3 cloves garlic, crushed
3 tbsp mild curry powder
400g can chopped tomatoes
100ml water
2 stock cubes
6g cornflour
225g thick plain yogurt
75g coconut cream
Seasoning to taste
Freshly chopped coriander (optional)



Method

1. Heat the oil in a large frying pan and fry the turkey in batches until cooked through. Remove and reserve.
2. Add the onion to the pan and fry until softened. Stir in the garlic and curry powder and fry gently for 2 minutes.
3. Add the tomatoes and water, crumble in the stock cubes and return the turkey to the pan. Cover and simmer gently for 30 minutes adding a little more water if the sauce becomes too thick.
4. Blend the cornflour with a little water, add to the pan with the yogurt and stir together and bring back to simmering point. Stir in the creamed coconut, and season if needed. Heat gently until the coconut melts.
5. Serve sprinkled with fresh coriander and accompany with boiled rice.

TIP for a little more spice add
1 tsp chilli powder.



For more information or help with menu planning, please contact the Bernard Matthews Foodservice team on:

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