

All pilsners are great accompaniments to spicy food, as the hop bitterness cuts through spice and cleanses the palate. The three hops in Speight's Triple Hop Pilsner provide the classic pilsner citrus notes and hop sharpness, making it the perfect accompaniment for spicy, creamy flavours like Al's creamy chicken curry. Pacifico is also an exceptionally drinkable lager that pairs very well with fish and chicken dishes and is great for cutting through spicy or rich food.

Al's creamy
chicken
curry



classic
PILSNER STYLE
citrus **HOP** notes
cuts through
SPICE
& creaminess



CRISP
& REFRESHING
authentic
MEXICAN
cuts through
SPICE
& creaminess

madetomatch.co.nz

made —TO— MATCH

This is my 'go to' chicken curry, (adapted slightly) but passed on to me from my friend Sanjay's mum, Puspa. Puspa cooks some of the most delicious authentic Indian food you will find anywhere. Don't be put off by the long list of ingredients, they are mostly spices and essentially this is a one-pot dish. With a Speight's Triple Hop Pilsner-riding shotgun, you simply have a terrific eating experience ahead. This is what I would describe as a near perfect match.

Method

Place a large saucepan on medium heat. Add oil, cloves, cinnamon stick and cardamom pods and fry for 1 minute. Reduce the heat to low and add the onion. Cook for a few minutes until translucent. Stir through the ginger, fresh chilli, garlic, garam masala, ground coriander, ground cumin, turmeric, chilli powder and cook for approx 2 minutes.

Add chicken pieces, chicken stock, cut potatoes, coconut cream and stir together. Bring up to a gentle simmer and place a lid over the saucepan. Cook for 40 minutes on low heat, stirring occasionally. Add the frozen peas at the 30 minute mark.

Remove curry from the heat and cool. Season to taste, then hold or refrigerate until required.

Ingredients

- 2 Tbl Canola Oil
- 5 Whole Cloves
- 1/2 Cinnamon Stick
- 3 Cardamom Pods
- 1 1/2 Cup Onion (diced)
- 1 Tbl Ginger (peeled and minced)
- 1 Tbl Fresh Chilli (minced)
- 1 tsp Garlic (minced)
- 1 tsp Garam Masala

- 2 tsp Ground Coriander
- 2 tsp Ground Cumin
- 1 tsp Turmeric Powder
- 1/2 tsp Chilli Powder
- 1 Whole Chicken (cut into chunky pieces, bone in)

- 1 Cup Chicken Stock
- 6 Gourmet Potatoes (halved)
- 1 Can Coconut Cream (425 gm)
- 1 Cup Frozen Peas
- Flakey Sea Salt

Serves 6.

Ingredients

- Chicken Curry
- Roti Bread
- Basmati Rice (cooked)
- 1 tsp Garam Masala
- 1/2 Cup Coriander leaves (rough chopped)
- 2 Limes

Method

Preheat oven to 130 degrees.

Reheat your chicken curry on the stovetop until piping hot.

Place roti bread into your warm oven to heat through.

Spoon rice into your serving bowls. Ladle over generous amounts of curry and finish with a pinch of garam masala powder, some chopped coriander leaves and a healthy squeeze of lime juice.

Cheers!

cheers.org.nz