Domaine de Vedilhan Viognier 2019

Languedoc. Ripe, round, spicy and a touch aromatic, honeysuckle and apricots. Lovely with Thai food or a curry.

Sales price £8.50 Not Rated Yet

Discount

ManufacturerBOUTINOT WINE

Description

This star Viognier is a peachy, pear fruit flavoured friendly, lush, fleshy white with a gentle twist of spice. Brilliant effort from the French in a New World style. Far, far cheaper than it tastes! Give it a go with some Thai food.

13.5%

screwtop

no oak

vegan

Narinder's Chicken curry

Slice 2 onions into half moons and then heat a couple of couple of table spoons of vegetable oil (or ghee if you prefer) in a large pan. Throw in a large teaspoon of cumin seeds and when you smell the fragrance coming off throw in the onions. You want to get them as soft as possible to cook them gently over a low heat for around 20 minutes until they go brown, stir occasionally to stop them catching. In the meantime grate around a teaspoon of ginger and garlic and finely chop a couple of hot green chillies (less or more depending on how you like it). Chop up 800kg of boneless chicken thighs into bite size chunks.

When the onions are done throw in the ginger, garlic, chilli and a teaspoon of salt and cook until the raw smell disappears. If it starts to catch add a little water. Add a teaspoon each of turmeric, ground cumin, ground coriander and garam masala and cook for a couple of minutes. Add half a large jar of passata and cook for 3-4 minutes then add the chicken. Stir until all the chicken is coloured outside –if you have any dried fenugreek leaves now id the time to add them - turn the heat down and simmer for around 20 minutes until the chicken is cooked and the sauce is reduced. Check the seasoning (add more salt, cumin, coriander or garam masala if necessary) and stir a large bunch of chopped coriander.
Serve with basmati rice and extra fresh green chillies. Makes a big pot so you can always freeze half!