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Cape Malay chicken curry

180 ml butter
4 onions, chopped
80 ml garlic and ginger paste
80 ml curry powder
10 ml paprika
250 ml tomato purée
1.50 kg chicken breasts, cut into strips
80 ml chutney
15 ml sesame seeds
65 ml curry leaves
60 ml ground cumin
125 ml fresh coriander, chopped
salt and freshly ground black pepper to taste
water, if necessary

Heat frying pan, add butter and onions, and cook until transparent.

Add ginger, garlic, curry powder, paprika and tomato purée.

Cover and cook for 5 minutes.

Add chicken to garlic mixture and cook for 10 minutes.

Add chutney, sesame seeds, curry leaves and cumin, then cook for a further 4 minutes.

Add chopped coriander, salt and pepper.

Add a little water and cook for 20 minutes or until chicken is cooked through.

Serve with rice