

Mild, Medium, Hot, Hottest: The Ultimate Indian Curries List

Love curries but don't know where to start?

Discover some of the most popular curries out there, from the mild mannered to the completely hot headed...

MILD



Korma

Origin: Northern India and Pakistan
Commonly made with: Chicken
Core ingredients: Yoghurt, coconut milk and almonds
Flavour: Creamy and coconut-y with a sweet tang



Pasanda

Origin: Northern India and Pakistan
Commonly made with: Chicken or prawns
Core ingredients: Yoghurt marinade, coconut milk, almonds, peppercorns, garlic, cumin, onions
Flavour: Mild and fragrant



Starter: Papadum.

A thin, crispy flatbread great with sauces and dips as a starter.

MEDIUM



Tikka Masala

Origin: Debatable! Birmingham, Glasgow, or Punjab...
Commonly made with: Chicken
Core ingredients: Yogurt, cream, tomato, onion, garlic, ginger, chilli
Flavour: Creamy with a little kick of spice



Dhansak

Origin: Mumbai, India
Commonly made with: Mutton or Lamb
Core ingredients: Lentils, garlic, ginger, chilli, sugar and lemon
Flavour: Hot, sweet and sour all in one!



Side : Aloo Gobi.

Made up of cauliflower and potatoes in a curry sauce, it's tasty, filling, and a very popular side for vegetarians.

HOT



Jalfrezi

Origin: India
Commonly made with: Chicken
Core ingredients: Green peppers, green chillies, coriander and onions
Flavour: Nice and hot with a savoury kick



Madras

Origin: Chennai, Southern India
Commonly made with: Beef
Core ingredients: Tomato, coriander, cumin, turmeric, garam masala, chilli powder
Flavour: Fragrant and fiery



Alternative: Daal.

A lentil stew that serves as a great vegetarian main alternative.

HOTTEST



Vindaloo

Origin: Portugal and Goa, India
Commonly made with: Beef or lamb
Core ingredients: Wine, garlic, vinegar, sugar, chilli
Flavour: Aromatic and super-hot!



Phall

Origin: Birmingham, UK
Commonly made with: Chicken or lamb
Core ingredients: Ginger, fennel seed, dried chillies
Flavour: Savoury and as hot as you can get!



Drink: Fruit Lassi.

Blended yoghurt, water and fruit. Mango or Passionfruit are among popular flavours.

Why not try your own fresh curry by grabbing ingredients from your local convenience store today?

Sources

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