Chicken Curry Almond Rice-Free Ring

One small curry-chicken ring, about 3¼ cups (790 ml); 4 modest cold chicken-course portions · Active 35 min · Total 10 hr 30 min

Ingredients

- Unflavored powdered gelatin, 12 g (one standard 7 g envelope plus 5 g weighed from another), of specified setting strength
- ¼ cup cold drinking water (60 ml)
- 1 teaspoon neutral oil (5 ml), for curry
- 1 teaspoon mild curry powder (2 g), label-checked
- ½ cup pasteurized whole milk (120 ml)
- 1 cup thick plain pasteurized Greek-style yogurt (240 g), kept cold
- 2 tablespoons commercial mayonnaise (30 g)
- 9 oz fully cooked ready-to-eat plain chicken (250 g), already safely chilled, cut into ½-inch (1 cm) pieces
- ⅓ cup finely diced washed celery (40 g), dried and strings removed
- 2 tablespoons raisins (20 g), cut small if large
- ¼ cup commercially ready-to-eat slivered almonds (20 g), checked for hard fragments
- ⅛ teaspoon fine salt (0.75 g), or omit if chicken is salty
- ¼ teaspoon neutral oil (1.25 ml), for wiping mold

Set out

Small skillet or saucepan for curry, Separate small saucepan for gelatin, Mixing bowl and whisk, Knife and board, Scale and measuring jug, Metal ring mold of at least 1¼-liter capacity, Paper towel, Food thermometer, Cold platter, Refrigerator

Allergens

Milk, Egg, Tree nuts (almond). Check labels and substitutions.

Make it

1. Check cooked chicken’s ready-to-eat state and original deadline through tomorrow’s service; keep cold. Check mold capacity, dry and wipe with its ¼ teaspoon oil. Bloom gelatin over 60 ml cold water in its saucepan 5–10 minutes.

2. Warm 1 teaspoon oil and curry powder over low heat in the separate small pan 30 seconds, stirring without scorching. Add milk carefully and stir to disperse. Pour into the bloomed gelatin pan and warm gently while stirring until fully dissolved, about 120–140°F (50–60°C). Take off heat; do not boil.

3. Whisk yogurt and mayonnaise in the mixing bowl. Whisk 3 tablespoons cold dairy mixture into the warm curry-gelatin gradually. Once smooth and lukewarm, whisk that tempered mixture into the cold bowl with salt. Refrigerate 15–30 minutes until lightly thickened.

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4. Fold in cold chicken, dry celery, small raisins and ready-to-eat almonds. Spoon into ring with at least ½ inch (1.25 cm) headroom. Cover and refrigerate at 40°F (4°C) or below at least 8 hours until firm throughout. Allow 10½ hours total including cutting and preliminary chilling.

5. For unmolding, set a cold plate beside the refrigerator. Dip only the outside of the metal mold in warm, not hot, water, about 100°F (38°C), for 5–8 seconds without letting water touch food. Dry the outside, loosen just the upper edge with a clean fingertip and invert onto the plate. If stuck, repeat a brief dip rather than shaking violently. Refrigerate again immediately if not serving now. Divide into 4 modest cold chicken-course portions.

Gelatin starting strength

Use food-grade unflavored powdered gelatin with a manufacturer benchmark of 7 g for about 2 cups (500 ml) plain liquid. Weigh the stated grams: envelope sizes and powder density vary. A flavored dessert packet, collagen peptides, sheet gelatin or agar is not an equal substitute.

Cold service

This is an original retro-inspired recipe, not a recovered 1960s formula. Gelatin is animal-derived; the vegetable ingredients do not make the dish vegetarian. A reliable refrigerator and the stated earlier ingredient deadlines are essential.

Ingredient labels

Commercial mayonnaise commonly contains egg. Curry powder may contain mustard, wheat, celery or other allergens; disclose the actual label.

A useful detail

The liquid/dairy matrix contains 60 ml water +120 ml milk +240 g yogurt +30 g mayonnaise, then 250 g chicken, 40 g celery and 40 g dried fruit/nuts. Twelve grams gelatin supports roughly 790 ml of thick mixture. No rice or raw-poultry cooking is hidden in the method.

Keep it well

Keep covered at 40°F (4°C) or below and use within 2 days of assembly AND within 3 days of the poultry’s original cooking, or an earlier commercial opening/use-by deadline, whichever is sooner. The overnight set counts. Do not start with poultry too old to stay within its deadline through setting and service. Keep cumulative preparation/service below 2 hours, or 1 hour above 90°F (32°C); discard beyond those limits. Do not freeze the finished gel.