Café Essence

Recipe

PAHADIMURGH

Ingredients - 4 Servings

2 Onions , chopped
4 cloves Garlic , chopped
1 inch Ginger
2 tablespoon Coriander (Dhania) Seeds
1 inch Cinnamon Stick (Dalchini)
2 Cloves (Laung)
1 teaspoon Fennel seeds (Saunf)
1 teaspoon Whole Black Peppercorns
1 Green Chilli , chopped

500 grams Chicken , with bone
1/2 cup Curd (Dahi / Yogurt) , whisked
1/4 cup Milk
1 teaspoon Turmeric powder (Haldi)
2 Cardamom (Elaichi) Pods/Seeds
1 Black cardamom (Badi Elaichi)
2 sprig Coriander (Dhania) Leaves , chopped
Salt , to taste
Oil
To grind

Directions

Heat a kadai with oil. Once the oil is hot, add cloves, cinnamon stick, cloves and allow it to fry for few seconds.
Add coriander seeds, fennel seeds, garlic, ginger and saute till they soften. Add onions and saute till the onions turn translucent and become brown.

Allow it to cool down and grind the onion mixture to a smooth paste by adding little water ina mixer grinder.

Heat the same kadai with little oil, add chicken pieces, turmeric powder, salt and fry till the chicken turn golden brown and crispy.

Take the chicken out, and in the same oil, add black cardamom, green cardamom and allow it the aroma to release for few seconds.

Add onion mixture and cook for about 4 to 5 minutes.

After 4 to 5 minutes, add chicken pieces, whisked curd, milk and mix well. Check for salt and cook the pahadi chicken curry on medium heat.

You can add some water to adjust the consistency of the chicken curry.

Cover and cook the Pahadi Chicken Curry in medium heat for about 10 minutes. Add coriander leaves at the end, give it a mix and serve hot.

Serve the Pahadi Chicken Curry Recipe along with Butter Garlic Naan, Pickled Onions (Pyaz Kachumber) and Jeera Rice for a weekday meal with your family.

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RESORTS