

Ingredients

Quantity:	Measure:	Ingredients:	Description:
1	Kilogram	Chicken	Cut in pieces
1, 1/2	Inch	Ginger	Make paste in Y
12	Flakes/Seeds/Cloves	Garlic	Make paste in Y
Half	Teacup	Curds	For Ginger Garl
2	Medium	Onions	Grate onions
2	Medium	Tomatoes	Chop fine cubes
2	Teaspoon	Chilly Powder, Red	Add to yogurt pa
Half	Teaspoon	Turmeric Powder	Add to yogurt pa
Half	Teacup	Coconut - Grated /Desiccated	Grind masala
8	Nos	Cloves (spice)	Grind masala
8	Nos	Pepper Corns	Grind masala
1, 1/2	Teaspoon	Coriander/Dhania	Grind masala
1	Inch	Cinnamon	Grind masala
Half	Teaspoon	Aniseed (Suwa, Shopa)	
10	Nos	Cashew Nuts	Grind masala
20	Maund	Almonds	Grind masala
3	Tablespoon	Ghee	For frying
1	Teaspoon	Cilantro (tender coriander leaves)	Garnish
1	Salt-Spoon	Salt	Add to taste

Method

1. Blend ginger, garlic, and yogurt to a fine paste.
2. Heat Ghee (clarified butter) or oil in a skillet and fry the grated onions until golden brown.
3. Add the yogurt paste to the grated onions and fry till brown. Add chili powder and turmeric. Fry, for two more minutes.
4. Add the tomatoes and fry for another 4-5 minutes.
5. Add chicken and salt. Cook under low flame for 40-45 minutes or till the chicken is cooked by covering the pan.
6. While the chicken is being cooked, blend/grind - coconut, cloves, pepper, coriander, cinnamon, fennel and nuts to a fine paste.
Add the above paste to the cooked chicken and bring to a boil. Garnish with fresh cilantro.