

**Ingredients**

	Quantity:	Measure:	Ingredients:	Description:
	1250	Grammes	Chicken	Wash and cut
1		Teacup	Coconut Desiccated	roast and grind
1.5		Tablespoon	Coriander/Dhania	roast and grind
1		Dessertspoon	Jeera/Cumin Seeds	roast and grind
1		Tablespoon	Kuskus - poppy seeds	roast and grind
1		Teaspoon	Turmeric Powder	roast and grind
6		Nos	Chillies Red Dry	roast and grind
2		Teaspoon	Aniseed (Suwa, Shopa)	roast and grind
ro		Teacup	Cooking Oil	heat the oil
2		Large	Onions	Chopped fine
6		Medium	Chillies Green	Chopped fine
1		Teaspoon	Nutmeg, Grated	add
3		Tablespoon	Coconut diced in bits	add
A		Little	Salt	to taste
3		Teacup	Water	
2		Tablespoon	Tamarind Pulp	

**Method**

Wash, clean and cut the chicken, . Apply salt and keep aside. In a flat griddle, on medium heat brown the grated coconut, and all the spices except the nutmeg, green chillies and diced

coconut. You will get a strong fragrance when the spices are done (approx. 3 -5 minutes..).

Remove from heat and grind this mixture of roasted spices to a paste in the blender/grinder.

Heat oil in a pan on medium heat and sauté all the ground spices along with the green chillies, and 1 large onion chopped fine. Add the chicken pieces, diced coconut, nutmeg and salt to taste along with the tamarind pulp. Lower the flame and add the water gradually, stir cooking, as you do so in an open pan.

After 15 minutes, raise the flame and shake the pan gently. The oil will rise to the top. Remove from fire.