



Ingredients

| Quantity | Measure | Ingredients | Description |
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Garnish

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Method

Cut the chicken into pieces and wash well.

Drain the water completely and keep it aside in a pan.

Add to it curds, Coconut milk, Eggs, Ginger and Garlic paste, Salt, Sha morich, Cumin powder, Cardamom powder Sweet itter (antor)and Rose water and keep it aside for the meat to marinate sometime.

Remove the chicken pieces from the marinade and Grill them and cook it over low heat.

After the pieces gets tender keep it in another container.

Keep the curd masala for later use.

Boil the chopped onions in a little water and then fry the boiled onion in hot oil..

Add the ginger and garlic paste from the Curd Mixture to the boiled onion in the heated pan..
Pour water and make a thick gravy.

Keep the gravy aside in a dish.

In a pan add butter and then the grilled chicken pieces.
Stir well

Pour the gravy with the left over marinade over the cooked chicken. Stir well.
Add tomato puree, Pour two drops each of sweet itter (antor) and rose water and simmer well.

Add salt according to taste. Stir and remove from fire.

Garnish with milk cream, chopped coriander leaves and chopped green chilles and serve hot.