

BUTTER CHICKEN

Ingredients

Gram Masala Spices:

2 tablespoons coriander love

2 tablespoons cumin

2 pcs star anise

Teaspoon black pepper love

10 cardamom pods

4 small bay leaves

10 carnations

Cinnamon stick

Half a teaspoon of fenugreek

1 Nutmeg nut

Chicken seasoning:

1250 grams chicken breast

4 tablespoons of yoghurt

Teaspoon salt

Half a teaspoon of white pepper

1.5 tsp paprika

1 lemon juice

2 tablespoons olive oil

sauce:

100 grams butter

big onion

4 large garlic cloves

1 tablespoon fresh ginger (or powder)

10 grams cashew

2 teaspoons gram masala spice

Half a teaspoon of salt

2 tablespoons tomato molasses

2 large size tomatoes

Half a liter of water (or as needed)

300 ml cooking cream

Directions

To prepare the masala gram spices: In a frying pan, put coriander, cumin, star anise, black peppercorns, cardamom, bay leaves (if the leaves are large, put two leaves), cloves, cinnamon, fenugreek, nutmeg, then roast the spices. On the fire for about 4 minutes, and then we grind them well. To season the chicken: first we cut the chicken into large pieces, then put them in a bowl and add to them yogurt, salt, black pepper (or white pepper), sweet paprika (and for you use hot paprika), lemon juice, olive oil (and for you put vegetable oil), Then we mix the chicken pieces with the spices well, and then put them in the fridge for two hours (and you put them for more than two hours; Vegetarian ((I used vegetable oil for frying, because butter or olive oil burns), (Do not put the chicken pieces all but take them one by one, and you must not get drunk on them or look at the water in their surroundings, and fry each side for two or three minutes, but that means until they take color; And on a strong fire))).

To prepare the sauce: In a frying pan on the fire, put butter and leave it until it melts, then add onions (coarsely chopped), garlic (chopped or crushed), fresh ginger (meaning green ginger, and you put ginger powder if it is not available), (peeled and chopped green ginger). for small pieces)), cashew nuts (cashew ni), spice gram masala, salt, and then we roast them, Then we add tomato molasses to them and roast them with it, then add tomato pieces (peeled and chopped), and leave them until the ingredients stick together, then add water to them and leave them until boiling and the thickness of the mixture, and then we take the pan off the fire and leave the sauce aside until it cools a little, then we Grind the mixture, and then put the mixture on the fire and leave them a little until the mixture cohesion, then reduce the temperature and add the cooking cream (you can reduce the quantity or increase it according to desire) with continuous stirring of the mixture, and after adding the cream we add the fried chicken pieces and butter (80- 100 grams of butter, according to the quantity), close the pot and leave it for 5-10 minutes (on low heat), then it is ready to serve.

C H E F O M A R

Bon Apetit!