

Butter chicken (murgh makhani) with Joyita

Serving Size : 3-4

Ingredients:

FOR FIRST MARINADE

Chicken	800 grams
Lemon juice	2 tablespoon
Kashmiri red chilli powder	1 teaspoon
Salt	to taste

FOR SECOND MARINADE

Yogurt	1 cup (about 4-5 tbsp)
Salt	to taste
Garlic paste	1/2 teaspoon
Garam masala powder	1/2 teaspoon
Kashmiri red chilli powder	1 teaspoon
Ginger paste	2 tablespoons
Lemon juice	2 tablespoons
Mustard oil	2 tablespoons

FOR MAKHNI GRAVY

Butter	50 grams
Ginger paste	1 tablespoon
Green chillies, chopped	1-2 (how hot you like)
One medium onion	Boiled and made paste
Salt	to taste
Dry fenugreek leaves (kasuri methi)	1/2 teaspoon
Whole garam masala (cardamom, cinamom, cloves, pepper corn bay leaf)	1 tablespoon
Garlic paste	1/2 tablespoon
Tomato puree	150-200 grams (4-6tbsp)
Garam masala powder	1 teaspoon
Honey	2 tablespoons
Cream	1 cup

Preparation

Make incisions with a sharp knife on breast and leg pieces of the chicken.

Apply a mixture of the first marinade i.e. Kashmiri red chilli powder, lemon juice and salt to the chicken and set aside for half an hour.

Now add all ingredients from the second marinade into a bowl, i.e., add yoghurt (thick without water), Kashmiri red chilli powder, salt, ginger-garlic paste, lemon juice, garam masala powder and mustard oil.

Apply this marinade to the chicken pieces and refrigerate for three to four hours for best result. We can keep for ½ hour and prepare in class.

Put the chicken onto a skewer and cook in a moderately hot tandoor or a preheated oven (200°C) for 15 to 20 minutes or until almost done. Baste it with butter turn around and cook for another 10 minutes. This will depend on how far it is cooked. If cooked then this is only to give color. Remove and set aside.

Heat butter in a pan. Add the whole garam masala, i.e, green cardamoms, cloves, peppercorns, bay leaf and cinnamon. Sauté for two minutes, add ginger-garlic paste, boiled onion paste and chopped green chillies. Cook for few minutes. Oil will leave from the mixture when it is done.

Add tomato puree, Kashmiri red chilli powder, garam masala powder, salt and saute till oil leaves on top. Add 1-2 cups of water depending on the consistency required. Bring to a boil. Reduce heat and simmer for ten minutes. Add sugar or honey and powdered kasoori methi.

Add cooked tandoori chicken pieces. Simmer for five minutes and then add fresh cream.

Serve hot with rice (plain or zeera), naan or parantha.

Recipe Tip

The chicken can be marinated and kept overnight to make the chicken very juicy and tasty.

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