

Jodhpuri Murg/Chicken

Umaid Bhawan Palace recipe

Serves: 4

Time: 30 minutes

Dish:

- 2 chicken breasts
- 2 tbsp. oil (vegetable or if available ghee)
- 3 cardamom pods, slightly crushed
- 1-3 bay leaves
- 5-6 black peppercorns, slightly crushed
- 4 large onions, roughly cut or sliced
- 2 tbsp. ginger garlic paste (see below recipe)
- ½ tbsp. chili powder
- 2 tbsp. coriander powder
- ½ tsp. turmeric powder
- ½ tsp. garam masala
- 4 tbsp. plain yogurt (or more), lightly beaten
- Kosher salt to taste
- 2 Tbs. cashew nut paste
- 1 tbsp. kasuri methi (fenugreek seeds)
- Coriander leaves for garnish



Photograph: Henri T. de Hahn

Ginger-garlic paste

- 4 ounces garlic, chopped
- 4 ounces fresh ginger root, chopped
- 1 Tbs. olive oil, or as needed

1. In a food processor, combine the garlic and ginger. Pulse to blend, adding small amounts of olive oil to facilitate the blending, until it makes a smooth paste. Refrigerate or freeze.

Cashew paste

- 2 cups cashews at room temperature
 - ¾ cup water to make a thick paste (or less)
1. In a food processor add cashews and grind to powder
 2. Slowly add water and grind to a fine paste.
 3. Store in an airtight container and use as desired.

1. Heat 1 tbsp. oil (ghee) in a saucepan. Add the cardamom, bays and peppercorn and fry till the aroma emerges.
2. Add the onions and cook till the onions become tender.
3. Add the ginger-garlic paste along with the garam masala powders and fry for a couple of minutes.
4. Add turmeric, coriander powder, chili, and salt
5. Add chicken (raw chunks) to the skillet and cook on low flame for a couple of minutes
6. Add +/- ½ cup hot water
7. Add plain yogurt to the cooked garam masala and continue to cook on low flame till the chicken becomes tender and well cooked. Cook with a lid.
8. Add more hot water if necessary. Sauce needs to be liquid (to coat rice) yet velvety!
9. Add cashew paste
10. Finally sprinkle with the kasoori methi (fenugreek) and serve hot with roti, naan, roasted potatoes (HdeH) or rice!!!