

Ingredients				
	Quantity:	Measure:	Ingredients:	Description:
	400	Grams	Chicken	For marinate
10		Nos.	Mint Leaves (Pudina)	For marinade
1/2		Teacup	Curds	For marinade
1		Small	Onion	For marinade -
1/2		Tablespoon	Ginger Paste	For marinade
1/2		Tablespoon	Garlic Paste	For marinade
1		Tablespoon	Chilly Paste (green)	For marinade
2		Tablespoon	Butter	For frying the c
1-1/2		Teacup	Rice, Basmati	
1/2		Tablespoon	Cooking Oil	
5		Nos.	Cashew Nuts	add
1/4		Teaspoon	Turmeric Powder	add
1/4		Teaspoon	Cinnamon Powder	add
1		Nos.	Bay Leaves (Tejpatta) (Dadd	Cinnamon L
1/2		Stalks	Cinnamon (Dalchini)	add
1/4		Teaspoon	Cardamom Powder	add
1/4		Teaspoon	Cloves (Lavang)	add powder
1		Nos.	Cardamoms (Elaichi)	add
1/4		Teacup	Onions	chopped add
1		Teaspoon	Chillies Green	chopped add

3	Nos.	Pepper Corns	Grind
A	Little	Aniseed (Suwa, Shopa)	Grind
1/2	Teaspoon	Kuskus - poppy seeds	Grind
1/2	Piece	Nutmeg (Jaiphal)	Grind
1	Pinch	Kesar (Saffron)	Sprinkle on rice
3/4	Teacup	Coconut Milk - Thick	add
1-3/4	Teacup	Water	add
	As Required	Salt	to taste add

Method

1.All ingredients used for marination, should be mixed with the chicken pieces and kept aside for an hour..

2. When the chicken is marinated, pour butter in a pan, and fry the chicken pieces with the ingredients. Continue cooking till the meat is cooked and the meat is dry. Remove and keep aside. .

Prepare the rice:

1..Wash the rice & drain any excess water and keep aside.

2 .In a pan heat oil and add cashew nuts, bay leaves, cinnamon and cardamom. When cashew nuts turn light brown add chopped onion and green chili and cook and onion turns golden in color. Now add rice and cook for 5 more minutes on medium heat.

Add dry powder, ground masala and the chicken and again cook for a minute then add coconut milk and water. Stir gently and taste the liquid in the vessel, for salt and other spices and add what is required and cook on high heat until the rice begins bubbling up for the first time.

Reduce heat and cook on medium flame until the rice is cooked.

Stir often and keep the vessel covered to retain the aroma.