

# murgh kali mirch



## ingredients

- 1 kg chicken thigh fillets, cut into 1-inch pieces
- ½ cup buttermilk
- ⅔ cup vegetable oil and melted butter, combined
- 1 tbs whole black peppercorns
- 1-inch cinnamon stick
- 3 green cardamoms, cracked
- 3 cloves
- 1 tsp powdered asafoetida
- 5 onions, chopped
- 18 fresh curry leaves
- 1 tbs black peppercorns, crushed
- 2½ tbs fresh ginger, crushed
- 2½ tbs garlic, crushed
- 3–4 tsp chilli powder
- 2½ tbs coriander seeds, ground
- 4 tsp ground turmeric
- salt, to taste
- 8 tomatoes, chopped
- 1 tbs vegetable oil, extra
- 1 tbs black peppercorns, ground, extra
- 1 tbs garlic flakes or 2 garlic cloves, crushed, extra
- 1 cup fresh coriander leaves, chopped

## method

In a bowl, combine the chicken and buttermilk and mix well. Place in the refrigerator to marinate whilst preparing the sauce.

In a large, heavy-based saucepan, heat oil and butter mixture over medium heat. Add whole peppercorns, cinnamon, cardamom and cloves, and cook until fragrant. Then immediately stir in asafoetida, add onions and 8 of the curry leaves and the crushed pepper. Cook onions, uncovered, stirring often, until dark golden-brown. Stir in ginger and garlic, and cook for 1 minute. Add chili, coriander, turmeric, and salt, and stir for 1 minute. Add tomatoes and cook, uncovered, stirring often, until tomatoes soften and sauce thickens slightly.

Stir in chicken mixture and cook, stirring often, until chicken is cooked through.

Mix oil with pepper, garlic and remaining curry leaves.

Just before serving, add pepper mixture and coriander and mix well. Serve immediately with basmati rice.