

hyderabadi murgh korma



cooking the onion until dark golden-brown

preparation time: 15 minutes

plus 45 minutes marinating

cooking time: 1 hour 10 minutes

chilli rating: medium

difficulty level: easy

serves: 8-10 as part of an
indian meal

ingredients

2 cups plain whole-milk yoghurt
1 tsp fresh ginger, crushed
1 tsp garlic, crushed
½ tsp ground turmeric
1½ tbs sesame seeds, ground
8 blanched almonds, ground
salt, to taste
1 kg chicken thigh fillets, halved
or quartered (as desired)
1-inch cinnamon stick, broken
into small pieces
2 green cardamom pods
4 whole cloves
½ tsp black cumin seeds
½ cup vegetable oil and
melted unsalted butter,
combined
3 brown onions, thinly sliced
juice of 2 lemons

method

In a bowl combine the yoghurt, ginger, garlic, turmeric, sesame seeds, almonds and salt. Add the chicken and mix well. Cover and marinate in the refrigerator for 45 minutes.

Preheat the oven to 160–170 C.

In a spice grinder, grind the cinnamon, cardamom, cloves and cumin to a powder. Set aside.

In a large, heavy-based oven-proof dish, heat the oil and butter mixture over medium heat. Add the onion and cook, uncovered, stirring frequently, until dark golden-brown. Stir in the marinated chicken and mix well. Cover with a lid and place dish in the oven for about 40–45 minutes.

Remove from the oven and stir in the ground spices and lemon juice and mix well. Simmer for 2 minutes and serve immediately.

Ajoy's tips Click [hyderabadi murg korma](#) to find out more about the origins of this recipe which are all revealed in [Ajoy's Blog!](#)

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