



## Butter Chicken



### Ingredients

#### For Tandoori Chicken:

- Hung curd 1 cup
- Garlic paste 1 tsp
- Ginger paste 1 tsp
- Red chilli powder 1 tsp
- Coriander powder ½ tsp
- Garam masala ½ tsp
- Black salt ½ tsp
- Salt to taste
- Fortune Kachi Ghani Mustard Oil 1 tbsp
- Boneless chicken 300 gram
- Fortune Soyabean Health Oil 1 tbsp
- A piece of charcoal + 3-4 cloves + 1 tbsp ghee

#### For Tomato puree:

- Tomatoes 7-8



- Water for blanching

### For Makhani Gravy:

- Fortune Soyabean Health Oil 1 tbsp
- Butter 1 tbsp
- Bay leaves 1–2
- Cinnamon 1 inch
- Cardamom 2–3
- Cloves 2–4
- Black peppercorns 4–6
- Garlic paste 1 tbsp
- Ginger paste 1 tbsp
- Freshly made tomato puree 1 cup
- Canned tomato puree ½ cup
- Green chilli paste ½ tbsp.
- Red chilli powder 1 tbsp
- Salt to taste
- Sugar 1 tsp
- Cashew paste 3 tbsp
- Cream 2 tbsp
- Garam masala 1 tsp
- Kasoori methi ½ tsp

### Steps

- In a bowl mix hung curd with garlic paste, ginger paste, red chilli powder, coriander powder, garam masala, black salt, salt to taste and Fortune Kachi Ghani Mustard Oil. Make sure to give it a mix.
- Make serrations on the boneless chicken and add to the marinade. Keep the chicken marinated for at least 1–2 hours in the refrigerator for the chicken to soak all the flavours and hold the marinade.
- On a grill pan on moderate heat, add oil and let it heat.
- Now grill the marinated chicken for around 7–8 minutes on both the sides.
- **Technique in focus #1:** Smoke the tandoori chicken using the Dhungar process
- Once the chicken is cooked smoke the chicken by placing a burning piece of coal in a steel, aluminium bowl or on a slice of onion, add 3–4 cloves and add some ghee on top. Cover to capture all the smoke inside and keep covered for 3–4 minutes. This will give the smoky tandoori flavour to the chicken without using a tandoor.
- Now shred the chicken into thin strips and keep aside.
- **Technique in focus #2:** Blanching technique to make fresh tomato puree
- Make a cross slit on tomatoes and boil a pot of water.
- Once the water has boiled drop in the slit tomatoes and let them sit in the boiling water for 3–4 minutes.



- Now remove the tomatoes and immediately dip them in ice cold water. This will enable you to remove the skin easily and wouldn't over cook the tomatoes to lose its flavour in the water.
- Now remove the skin and grind the tomatoes in a mixer grinder or food processor to make fresh tomato puree.
- **Technique in focus #3:** In a kadhai on medium flame first add oil and then butter. Adding of the oil increases the smoking point of the butter and helps the butter to not burn while cooking avoiding the bitter taste.
- **Technique in focus #3:** Remove spices once flavours are infused in the oil so that it's easier to blend the gravy.
- Now add in the whole spices, bay leaves, cinnamon, cardamom, cloves & black peppercorns. Let them release some aroma and remove the spices using a strainer or a sieve.
- Now add ginger paste, garlic paste and sauté for a minute. Add in the freshly made tomato puree and the canned puree and give it a stir. Cook for a couple of minutes.
- Now add in the green chilli paste, red chilli powder, adjust salt and add sugar and cook on a low flame for a good 15–18 minutes.
- **Technique in focus #4:** With the help of a hand blender blend the gravy until smooth consistency is obtained. Optionally you can also strain the gravy with the help of a strainer after blending the gravy. This will give the bitter chicken gravy a creamy and smooth texture.
- Now add in the cashew nut paste, stir and cook.
- Add the shredded tandoori chicken to the gravy and let the gravy simmer on a low flame.
- Lower the heat and add the fresh cream, garam masala and kasoori methi and cook for another 2 minutes.
- Garnish with some fresh cream and a sprig of fresh mint.
- Your butter chicken is ready to be served with Indian breads of your choice and rice.