

Chicken Korma

Ingredient	Quantity	Unit
Chicken (Curry Cut)	1000	Grams
Cashewnuts	400	Grams
Cream	450	ML
Butter Or Ghee	250	Grams
White Pepper Powder	40	Grams
Chopped Onion	250	Grams
Chopped Green Chillies	45	Grams
Chopped Ginger	45	Grams
Salt	50	Grams
Sunflower Oil	350	Grams
Milk	400	ML

Method:

1. Grind the cashewnut and milk into a fine paste.
2. Now in pan, heat the oil, add the chopped onion and sauté till translucent.
3. Add chopped ginger and green chillies and sauté it.
4. Add the salt and white pepper powder.
5. Add the chicken and cook till the the chicken cooks and the gravy releases its oil.
6. Finish with Cream and Butter