

# Shahi Chicken Roast (Restaurant Style)

Chef Durjay Ghosh

## Ingredients

- Chicken Pieces
- Garlic
- Ginger
- Onion
- Refined Oil
- Curd
- Green Chili
- Red Chili Powder
- Cashew Nuts
- Salt
- Sugar
- Cardamom
- Desi Ghee
- Kewra Water
- Natural Kesari Food Color



## Method

Take few big pieces of chicken then mix them with salt & natural kesari (orange) food color. Now deep fry the chicken pieces up to 60% to 70% cooked. Now in a separate bowl mix & make the required masala for the item. Separately make the onion paste, ginger – garlic paste, green chili paste and with the help of mixer grinder and keep them in bowls separately. The masala is going to be a mixture of curd, cashew paste, salt and red chili powder. Prepare the beresta by finely chopping the onion and frying it red hot. Make sure the onions don't go over cooked. Keep the beresta aside. Now heat oil with green cardamom in a pan & pour the previously prepared onion paste. Add the ginger - garlic paste in the pan and fry it for some time till the raw smell goes off. Then add green chili paste and the previously made cashew - curd mixture in the pan and cook it for some time till the oil gets separated. Now add the partly cooked chicken pieces in the mixture on the pan. Pour warm water into it & let it cook in medium heat for about 10 minutes. Don't forget to check whether the chicken pieces are cooked or not after 5 minutes. By this time the entire masala stuff with chicken in it will get heavier. Then reduce the heat further. Check salt and analyze whether it's according to your taste or not. Then add in very little sugar in the masala. Sprinkle some cardamom - mace – cinnamon mixed powder. Add 2 table spoon of Desi ghee & 1/2 table spoon of kewra water. Spread some beresta (fried onion) on it. Your restaurant style Shahi Chicken Roast is ready to serve hot with naan / lachcha paratha or biryani. Enjoy Durga puja and don't forget to give your feedback. 🍴👍