

Fried Cashew Nut Paste Hyderabadi Dum ka Murgh

Ingredients

Chicken (Boneless).....	1 kg
Hung Curd.....	500 gms
Farmer Brand Fried Cashew nut paste.....	250 gms
Farmer Brands Sauteed onion Paste	125 gms
Oil.....	150 gms
Ghee.....	50 gms
Saffron.....	2 gms
Kewra.....	5 ml
Farmer Brands Garam Masala	2 gms
Salt to taste	
Green cardamom powder.....	2 gms
Mace Powder	1 gms
Cream.....	500 ml
Ginger garlic Paste.....	50 gms
Pepper corn.....	2 gms
Green Chilli.....	2 gms
Coriander Fresh.....	25 gms
Lemon Juice.....	30 ml

Preparation

- The Chicken – clean and cut into small pieces, marinate it with Ginger Garlic paste Salt & lemon and keep it for an hour.
- The Paste – Mix the Hung curd, Farmer Brand Fried Cashew nut paste & Farmer Brands Sauteed onion Paste in a blender and make a smooth paste.
- The Marinade - add all ingredients except the fresh coriander and mix well to make a smooth marinade. Add the Chicken and leave it in Marination for 6 hours.

Cooking

- Take a handi (with a lid) and put the chicken into it and seal the lid with some dough.
- Cook it on Dum on Very Slow heat, till chicken is tender (Approx 1 hour).

To Serve

- Transfer to a bowl & garnish with coriander, fried onion slice /fried cashew nuts.
- Serve it with Pilaf Rice or Indian bread.

