

Cashew Chicken Curry, India

MADE BY PHD STUDENT AMARTYA KARMAKAR

INGREDIENTS

TO MARINATE CHICKEN:

2 lbs chicken thighs
 4 tbsp onions, sliced
 4 tbsp plain yogurt
 2/3 c sour cream
 2/3 c fresh cream
 2 1/2 tsp turmeric powder
 1/2 tsp red chili powder
 1/2 tsp garam masala
 2 1/2 tsp salt
 1 tsp lime juice
 2 1/2 olive or mustard oil
 1 piece of charcoal
 3 1/2 tsp ghee or butter
 1 1/3 tsp cilantro

TO MAKE CURRY:

1/2 lb cubed potatoes
 1 1/3 c sliced onions
 2 tsp minced garlic
 1/3 c ginger paste
 1/2 c cashews
 1 tsp garam masala
 2 dried red chilies
 2 bay leaves
 1 tsp turmeric powder
 1 1/4 tbsp salt
 2 1/2 tsp sugar
 2 1/2 tsp coriander leaves
 2 green chilies, sliced

PREPARATION

1 Caramelize onions and mix it with the yogurt and sour cream and make a paste of it. Coat the chicken pieces with this paste; mix the remaining ingredients with the chicken and the paste. Smoke it with a piece of charcoal and some butter. Set aside for 45 minutes.

2 Fry onions, ginger and garlic in some olive oil/mustard oil in a pan until they are light brown in color. Take it out of the pan and blend it to a smooth paste.

3 Peel potatoes, cut them in half, and boil/fry them until they are soft. In the pan, lightly toast the cashews and blend them with some water.

4 In the same pan (where the onions, ginger, garlic have been fried and the cashews toasted), put oil and add the whole garam masala, dried red chilies, bay leaves. Wait for a minute (or until you can smell the spices) before adding in the onion, ginger, garlic blend. Fry it until the oil separates from the gravy (you will be able to see the oil floating over). Add the cashew blend.

5 After 2 minutes, add in the chicken (make sure to remove the piece of charcoal before putting in the chicken inside the pan). Cook till the chicken gets tender. It will take around 9 minutes on high heat or 15 minutes on medium heat.

6 Add the potatoes and cook the gravy for another 6-8 minutes on low heat. Add some fresh cream on top. Add salt and sugar according to preference. Garnish it with fresh coriander leaves.