Pan of Bliss

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Spicy Chettinad Chicken Curry

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Prep Time 30 minutes minsCook Time 20 minutes minsTotal Time 50 minutes



Ingredients

- 1 kg Chicken
- 1/2 cup Grated coconut
- 3 nos. Onions
- 2 tbsps Ginger-garlic paste
- 4 nos. Tomatoes
- 10-15 nos. Dry red chillies
- ¼ tsp Black peppercorns
- ¾ tbsp Coriander seeds

Whole garam masalas

- 3 nos. Bay leaves
- 2 nos. Black cardamom
- 3 nos. Green cardamom
- 4 nos. Cloves
- 2 nos. Star anise
- 2 inches Cinnamon stick

Other masalas

- 8 nos. Black stone flower(dagad phool/kalpasi)
- 1 tbsp Fennel seeds
- ¼ tsp Cumin seeds
- ½ tsp Turmeric powder
- 2 tsps Chilli powder
- ¾ tsp Coriander powder
- 1 tsp Salt (or as per taste)
- 2 tbsps Chopped coriander leaves
- 30 nos. Curry leaves
- 2 tbsps Gingelly oil/sesame oil

Instructions

1. In a pan, pour 1 tbsp of gingelly oil. When the oil is hot, add ½ tbsp of fennel seeds. (The remaining fennel seeds can be used in the later stages of preparation).
2. Add cumin seeds, peppercorns, half of the whole garam masalas, red chillies, coriander seeds and black stone flower pieces.
3. For this Chettinad Chicken recipe, the Black stone flower or kalpasi is the star ingredient. It is vital for this preparation as the ingredient lends the dish its unique flavour.
4. Next, add generous amount of curry leaves to the oil. If you are adding more number of red chillies, reduce the amount of red chilli powder. If you have added more quantity of coriander seeds, you can skip the coriander powder. It is important to balance the spices when preparing this curry.

5. Next, add grated coconut and roast until it turns light golden brown.Keep stirring on low flame until the oil starts separating. Once the coconut and masalas turn light brown and crunchy, turn off the heat. Do not allow it to turn dark brown.Remove the masalas from the pan and let it cool at room temperature.
6. Transfer the cooled masalas into a mixer, pour little water and grind it into fine and smooth paste. Add more water if required.
7. Moving to the next step, in another larger deep pan, heat the remaining gingelly oil. Add the remaining fennel seeds, bay leaves, cardamom, cloves and sliced onions. Fry on low flame.
8. Add curry leaves and fry well till the onions turn translucent first and then light golden brown.Once the onions are sautéed and stirred, add ginger-garlic paste and fry for 2 more minutes till the raw smell goes away.
9. Next, add tomatoes to the mixture. Mix well and cook till they turn mushy.
10. Now add turmeric powder, coriander powder, chilli powder, salt and mix well. Remember to maintain the balance of coriander powder and chilli powder. Mix well for two minutes and add some boiled water once the raw smell leaves. Mix and cook well till the masalas blend.
11. Add chicken pieces and give it a good mix to blend it well. Do not add water immediately as chicken releases water while getting cooked. Add chopped coriander leaves.
12. Next, add the ground masala paste. Mix well till the chicken pieces get completely coated with the masalas.
13. Add very little quantity (1/2 to 3/4th glass) of boiled water.
14. Stir and close the pan with a lid. Cook for 20 minutes on medium flame. Once the chicken is cooked well, add shredded curry leaves and chopped coriander leaves. The last step is to pour 1 tsp of gingelly oil over the prepared chicken curry. Mix well.You can have it with white rice or with dosas for dinner or have it as a Sunday special with appams or parathas.If you are looking for something special and spicy, this recipe is the ultimate one!!

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Notes

Tips & Notes The Chettinad Chicken Curry appears darker if more black pepper is added. If you are making it for your children, you can adjust the spices and chilli powder to suit their tastes. Gingelly oil or sesame oil can give this recipe an authentic taste. However, you can opt for the oil of your choice.