

Recipe Name: Dum Murgh Kali Mirch Recipe - Chicken In Rich White Gravy

Diet Type: Non-Vegetarian

Course: Side Dish

Cuisine: Indian

Quantity:



Ingredients

Ingredient	Quantity
• 1 kg Boneless chicken	5
• 1 cup Curd (Dahi / Yogurt)	
• 2 teaspoons Garam masala powder	
• 1 tablespoon Ginger Garlic Paste	
• 12 Cashew nuts - ground to paste	
• 2 Onions - chopped	
• 2 inch Ginger - julienned	
• 5 cloves Garlic - julienned	
• 5 Green Chillies - slit (adjust)	
• 1 cup Fresh cream	
• 7 Whole Black Peppercorns - crushed (adjust)	
• 2 teaspoons Cumin powder (Jeera)	
• Coal - a few	
• 3 tablespoons Ghee	
• 3 tablespoons Coriander (Dhania) Leaves - chopped	
• Salt - to taste	

Preparation

- To prepare Dum Murgh Kali Mirch Recipe, cut chicken in cubes then marinate it with ginger garlic, half of the curd, Garam masala powder, and salt to taste.
- Set it aside for 2-3 hrs or overnight.
- When the ghee is hot, on medium flame, add chopped onions, green chillies to it and saute it till the onions are translucent and softened.
- Wait till the onions and green chillies are a bit cooled and then take a mixer and blend it to a thick paste, adding a few teaspoons of water only if required.
- We need a thick paste here.



- In the same kadai, heat a little more ghee and add the cubed boneless chicken to the kadai when the ghee is hot enough.
- Saute on a medium flame, keep it covered, till the chicken cubes are cooked well.
- Take out the chicken and keep it aside.
- Add another tablespoon of ghee to the kadai, when it is heated, add ginger garlic juliens to it.
- Then add the blended onions paste, cashew paste, cumins, curd and cook till the gravy comes together.
- Let it cook on medium-low flame for about 2 minutes or till the gravy seems a little absorbed and mixed very well with chicken.
- Now add garam masala and ground black pepper and fresh cream.
- Mix properly.
- Continue to cook on low flame.
- Take a small steel katori put heated coal on it and place the steel katori in the middle of the kadai and pour a teaspoon of ghee or oil on it and cover the kadai immediately.
- Let the smoke fill the kadai and flavour up the dish very well.
- Keep Dum Murgh Kali Mirch covered till all the dum or steam is settled.
- Turn off the flame and transfer to a serving dish.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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