

Chicken Kolhapuri

A curry from the region of Kolhapur, Maharashtra, it is known for its strong spicy taste.

Prep time – 15 minutes
Cooking time – 30-40 minutes
Serves 4

Ingredients:

12 pieces/ 800gms chicken on the bone, 3 finely chopped medium sized onions, ½ tsp turmeric powder, 2 tbsp ginger and garlic paste, 2 tbsp chopped coriander leaves, 1 tsp nutmeg powder, 3 tbsp oil, juice of ½ lemon (optional), (Kolhapuri Masala - 6-8 cloves, 1 blade of mace, 1 tbsp poppy seeds (optional), 1tbsp sesame seeds, 8-10 black peppercorns, 8-10 dried Kashmiri red chillies, ½ cup of desiccated coconut, 1 inch of cinnamon stick, 3-4 green cardamoms, 2 black cardamoms, 2 tsp cumin seeds, salt)

Method:

In a deep pan, add the coconut and dry roast for 3-4 minutes till it starts to turn light brown. Add the rest of the Kolhapuri masala spices and roast for a further 5-6 minutes. Remove the spices to a dish and leave to cool completely.

Next, add oil to the pan followed by the onions. Fry the onions till they start to turn golden brown.

Blend the roasted spices to a fine powder. Add 3-4 tbsp of this masala to the chicken along with some salt and coat well. A squeeze of lemon is an optional step at this stage. Set aside till it is needed.

Once the onions are golden brown, add the ginger and garlic paste and turmeric. Stir well. Add the chicken and toss to seal all over. Add the nutmeg powder, fresh coriander and a little bit of salt. Mix well. Add 1 cup of water to the pan and stir well. Cover to cook for 15-20 minutes or until chicken is tender. The curry is of a thinner consistency than other curries. Serve piping hot with steamed rice or rotis.