

Xacuti Chicken

Chicken in Chilli-Coconut Paste



Ingredients

8 chicken pieces on the bone skinless

Marinade

1 tsp turmeric powder

1 tsp salt (or to taste)

Xacuti paste

100g fresh coconut, fresh grated/desiccated

8 Kashmiri chillies, broken

2 tbsp coriander seeds

5cm stick of cassia bark, broken

1 tsp black peppercorns

1 tsp cumin seeds

1 tsp fennel seeds

4 cloves

2 star anise

1 tbsp poppy seeds

6 garlic cloves

Masala

2 tbsp vegetable oil

2 medium onions, finely sliced

½ tsp nutmeg powder

2 tsp tamarind paste

Method

Marinade

01 Marinade the chicken in salt and turmeric for 15-20 minutes.

Xacuti Paste

01 Heat a dry frying pan on a low heat and roast the coconut for 5-7 minutes until just brown. Remove and set aside.

02 Dry roast the chillies, coriander seeds, cassia bark, peppercorns, cumin seeds, fennel seeds, cloves and star anise in the same pan for 2 mins just till they release their aromatics.

03 Add the poppy seeds and roast for a further 1 minute.

04 Remove the spices and leave them to cool before grinding them to a powder in a spice grinder. Remove and set to one side.

05 Put the ginger and garlic into a blender with the toasted coconut and blend to a paste.

06 Add the ground spices with about 100ml of water to create a thick paste.

Masala

01 Heat oil in a pan and add sliced onions. Fry for 10 minutes once browned add the spice paste and fry for 5 minutes.

02 Stir in the chicken pieces and coat in the spice paste. Leave to cook on a low heat with the lid on the pan until the chicken pieces are tender (about 20-30 minutes).

03 Grate in the nutmeg and tamarind paste and leave for a further 5 minutes to cook.

04 Add some boiling water to create a little more gravy. Garnish with fresh coriander and whole red chillies.

Served with

This is a really fiery South Indian dish which I like to eat with some plain rice. Looks and tastes amazing and it could blow you away!



More on this recipe

<http://www.harighotra.co.uk/xacuti-chicken-recipe>