

rare recipes
by
Reena Malhotra

CREAM CHICKEN



Ingredients :

(in order of requirement, during preparation)

- | | |
|--|---------------|
| <input type="checkbox"/> Butter Milk / Curd | 2 cups |
| <input type="checkbox"/> Salt | As per taste |
| <input type="checkbox"/> Chicken | 1 – small |
| <input type="checkbox"/> Butter / Pure Ghee | 2 Tablespoons |
| <input type="checkbox"/> Ginger – finely chopped | 2 Tablespoons |
| <input type="checkbox"/> Black Pepper Powder | 2 Teaspoons |
| <input type="checkbox"/> Fresh Cream | 2 cups |
| <input type="checkbox"/> Kastoori Methi – for garnishing | 1 Teaspoon |

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Method :

- Wash and clean the pieces of Chicken.
- Mix Salt in Buttermilk/ Curd.
- Marinate the Chicken pieces in the above mixture.
- Keep the marinade in a Refrigerator for 3-4 hours.
- Heat a Pan.
- Melt the Butter / Pure Ghee. (Pure Ghee enhances the taste)
- Add Ginger pieces.
(A generous quantity of Ginger, enhances the taste)
- Add Black Pepper Powder.
(A generous quantity of Black Pepper Powder, enhances the taste)
- Sauté for 2-3 minutes.
- Add the marinated pieces of Chicken into the Pan.
- Switch to low heat.
- Stir regularly, till all the pieces of Chicken get cooked and the Buttermilk dries.
- Add Fresh Cream to the Chicken.
- Stir regularly on low heat for 2-3 minutes.
- Add Kastoori Methi.
- Stir for a few seconds, till the Gravy thickens slightly.
- Transfer to a Serving Dish.
- Serve Hot - must.
- Enjoy!

Tip : *This dish is enjoyed best when served hot and consumed within 15-30 minutes of preparation.*

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