



ANAARKALI

THE CLASSIEST BUTTER CHICKEN ON EARTH

FREE SAMPLE RECIPE

We would like to share with you a recipe that we believe could help you understand the philosophy behind the very unique taste of the Anaarkali Butter Chicken. **Please note that this is only a sample recipe and NOT THE ORIGINAL RECIPE.**

Ingredients for first marinade

Saffola salt – 1tsp
Dabur Hommade ginger garlic paste – 3tbsp
RO water – 2tbsp

White pepper – 1/2tsp
Fresh green chillies (Without stem) – 45gms
Godrej boneless chicken – 600gms (2 packs weighing 300gms each)

Procedure

Wash the chicken well and make not so deep cuts on both sides of the fillet.
Wash the green chillies. On a weighing machine measure them to weigh 45gms. Cut them roughly and add 2tbsp water to it and blend in the mixer to make a paste of the chillies. Mix 1tbsp + 1/4tsp of this paste with the other ingredients together in the quantities mentioned above and rub the mixture into the chicken. Take care to cover the chicken completely including inside the cuts made on the fillet. Cover and refrigerate for an hour.

Ingredients for second marinade

Olive Oil/Refined Oil – 1tsp (Preferred olive oil)
Amul Cheese Spread – 3tbsp
Dabur Honey – 1tbsp
MDH Garam Masala – 1tbsp
Elaichi Powder – 1/4tsp

Britannia Cheddar Cheese Slices – 2
Kraft Parmesan Cheese Powder -1tbsp
Fresh Lemon Juice – 1tsp
Javitri Powder – 1/8tsp
Nestle Dahi – 150gms

Procedure

Mix all the above mentioned ingredients in the prescribed quantities together in a bowl and mix well to form a smooth paste. Take care to mix all the ingredients well, especially the cheese. Please ensure that when measuring javitri powder the quantity does not exceed 1/8tsp (would roughly be a pinch). More than this can cause the entire dish to be ruined. In a separate bowl marinate the chicken with the paste and store in the refrigerator overnight.

Ingredients for grilling the chicken

Cooking butter (unsalted)/ Lurpak unsalted butter – 2tbsp

Procedure

Pre-heat the oven at 250 degrees for around 10 minutes.
Place the chicken in the oven and grill at 250 degrees for 10 minutes.
Remove the chicken, baste (Coat) it with 2tbsp of Cooking butter (unsalted)/ Lurpak unsalted butter on both sides. Place the chicken back in the oven and grill for an additional 8 minutes. Take out the chicken and cut them into bite sized pieces. Cover and keep aside.

Ingredients for the gravy

1. Cooking butter (unsalted)/ Lurpak unsalted butter – 6tbsp
3. MDH Garam Masala – 1tbsp
5. MDH Deghi Mirch Powder – 1tbsp
7. Pinenuts – 1tsp (Crushed)
9. Fresh Green Chillies (Chopped) – 1tsp
11. Fresh Tomatoes – 750 gms (Blanched and pureed. RO water to be used)
13. Aquafina Water – ½ cup
15. Taj Mahal/Other brand Saffron – Few strands (Ground with a few sugar crystals)
17. Dabur Honey – 2tsp
19. Kasuri Methi – 1tbsp (Heaped)
21. MDH Garam Masala – 1/4tsp
23. Fresh Coriander Leaves – 1tsp
25. Fresh Coriander Leaves for garnish - 3tbsp

2. Dabur Hommade Ginger Garlic Paste – 2tbsp + 1tsp
4. White Pepper – 1/2tsp + 1/4tsp
6. Elaichi Powder – 1/4tsp
8. Javitri Powder – 1/8tsp
10. Green Chilli Paste – 1/4tsp (made earlier for the first marinade)
12. Dabur Hommade Tomato Puree – 100ml
14. Dry Basil Leaves – 1tsp
16. Salt – 1tsp + 1/4tsp
18. Sugar – 1tsp + 1/4tsp
20. Cooking butter (unsalted)/ Lurpak unsalted butter – 2tbsp
22. Grilled Chicken – 500gms (Grilled earlier and cut into bite sized chunks)
24. Amul Fresh Cream/President's Whipping Cream - 100 ml
26. Black Olives for garnish - 8nos

Quantities are in the order in which they will be added in the cooking

Procedure & Tips

Please add the ingredients in the same order as they appear in the 'Quantities are in the order in which they will be added in the cooking'. In the second stage when you add the ginger garlic paste to the butter, care should be taken to mix in the paste in the butter. As you add each ingredient, make sure you keep mixing in each ingredient in the masala. For blanching the tomatoes please try to use RO water. Blanching is essentially the process by which you remove the skin of the tomato. Make small cuts on one side of the tomatoes and place in boiling water for approximately 3 to 4 minutes. Remove and put in cold water for about a minute. Cut the eye of the tomatoes and de-skin the tomatoes. Cut into rough pieces and blend in the mixer to make a puree. Adding a few sugar crystals will help you crush the saffron strands easily. Please use only a few sugar crystals. When adding the cream, keep the flame on low heat and don't leave the dish on the flame too long after adding the cream. For best results please follow the instructions carefully and wherever possible use the brand names mentioned. This will produce the closest results. Garnish with fresh coriander and black olives and serve hot with Naans. *Bon Appétit!*

Note

This sample recipe is created by Padma Prasad and IB Saxena. You may use this recipe, as long as you make sure to give credit that it is a sample version of the Anaarkali Butter Chicken.