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## Mangloorean Curry

## Ingredients

1 chicken  
1 large onion  
3 tomatoes  
1tbsp. Ginger or garlic paste  
3 cloves  
1 tikki  
6peppercorns  
3 cardamam  
1 tbsp. stew powder  
1 tin. Coconut juice

## Preparation

- 1 Puree the onion, tomato and ginger or garlic paste
- 2 Boil the chicken with this mixture
- 3 Add cardamom, cloves, tikki, stew powder and peppercorns
- 4 when the chicken is almost cooked, lower the heat and add the coconut juice
- 5 Seperately bagar one onion sliced in ghee and add to the chicken

## Cooks Note

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