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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
