Shahi Chicken Korma Recipe

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Bengal's **'Badshahi Mizaj'** (royal demeanour) is reflected in its many dishes, ranging from its unique Biryani to its delectable Rizala. Bengal's close association with Lucknow finds fruition in its many delicacies. The Korma, like many other dishes, is a heartfelt ode to the culinary traditions of the Mughals and a celebration of their finesse and mastery over their cuisine.

With the help of Sunrise Shahi Garam Masala, you can effortlessly recreate this classic Mughlai dish in your own kitchen. Our shahi korma recipe, designed to be simple yet impressive, is sure to create a lasting impression on your loved ones and allow you to share the taste of royalty with confidence.

Sunrise Fact Check: The term korma is derived from the Turkic word qavirma, which is a frying process. The korma was exclusively created here in India, and this particular recipe is for white gravy with minimal spices. The white colour of the gravy is why it is referred to as a 'Shahi Korma.'

Let's Get Started

Ingredients

Chicken - 500gms
Cashew Nuts - 1 cup
Green Chillies - 3-4 pcs
Chopped Fresh Coriander - ¼ Cup
Peeled Ginger - 1 inch long
Garlic Cloves - 8-10 pcs
Dahi - 100gms
Oil - 2 tbsp
Ghee - 1 tbsp
Curd - 2-3 tbsp
Bay Leaves - 2 pcs
Mace - 1 blade
Cinnamon - 1 inch
Cardamom - 2-3 pcs
Cloves - 3-4 pcs
Black Peppercorns - 8-10 pcs
Sliced Onion - 1 cup
Sunrise Kasuri Methi - 1 tsp
Sunrise Shahi Garam Masala - 1 tsp
Fresh Cream - 2 tbsp
Water
Salt
Sugar

The Prep

The Marinade

- Grind the peeled ginger and the cloves of garlic into a smooth paste.
- Marinade the Chicken with the ginger garlic paste and 2-3 tbsp of beaten curd and leave it for 30 minutes to an hour.

Sunrise tip: Don't add any salt to the chicken at this point.

The Shahi Paste

In a mixer grinder, grind the cashew nuts, green chillies, and a bit of water to a smooth paste.

The Cook

- Heat oil and the ghee in a pan and add all the whole spices to it.
- Once the oil gets fragrant, add in your onions.
- Add in your chicken marinade once the onions turn translucent.
- Fry the chicken marinade on high heat until the raw flavour of the curd and the ginger-garlic paste disappears.
- Put your stove to the lowest setting and add in shahi paste.
- Cover and cook until you observe the oil separate. The chicken will take about 15 minutes to cook, depending on the size of your pieces.
- You can increase the gravy to your liking by adding hot water.
- Add the kasuri methi along with 1 tsp of Sunrise Shahi Garam Masala
- Give the mixture a minute on the stove, and you're done
- Garnish with fresh cream and chopped coriander leaves

Sunrise tip: You can add some Sunrise white pepper powder for extra heat.

Sunrise Taste Check

This simple yet delicious shahi white chicken korma has the richness and opulence of Nawabi cooking. Bring your favourite shahi chicken korma recipe to life with Sunrise Shahi Garam Masala Powder.