
Epic Bite – Instant Chicken Gravy Premix

◆ Premix Ingredients

- 250–300 g Chicken (when cooking)
- 5–6 Cashews (powdered)
- 1 tbsp Fried Onion (powdered)
- 10 g Grated Coconut (dry roasted & powdered)
- 1 tbsp Coriander Powder
- ½ tbsp Onion Powder
- ¼ tsp Garlic Powder
- ¼ tsp Ginger Powder
- ¼ tsp Turmeric Powder
- ¼ tsp Black Pepper Powder
- ¼ tsp Cumin Seeds (dry roasted & powdered)
- ¼ tsp Coriander Seeds (dry roasted & powdered)
- 1 tbsp Red Chili Powder (adjust to taste)
- ¼ tsp Cornflour
- Salt to taste
- ½ tbsp + ¼ tbsp Garam Masala
- ½ tbsp Kitchen King Masala
- ½ tsp Black Salt
- ¼ tsp Kasuri Methi (crushed)
- ½ piece Cinnamon
- 2 Green Cardamoms
- 4 Black Peppercorns
- 1 Bay Leaf

◆ How to Make the Premix

1. Roast & Grind Base:

- Dry roast cashews, coconut, cumin seeds, coriander seeds, cinnamon, cardamom, peppercorns, and bay leaf until aromatic.
- Cool and grind into a fine powder.

2. Combine Powders:

- Mix with fried onion powder, coriander powder, onion powder, garlic powder, ginger powder, turmeric, chili powder, cornflour, garam masala, kitchen king masala, black salt, kasuri methi, and regular salt.

3. Store:

- Keep the premix in an airtight jar. Shelf life: 2–3 weeks at room temperature, longer if refrigerated.
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◆ Cooking Method (Using Premix)

1. Heat 2 tbsp oil or ghee in a pan.
 2. Add 250–300 g chicken pieces and sauté until lightly golden.
 3. Add 3–4 tbsp of the premix with ½ cup water (adjust consistency).
 4. Simmer for 10–12 minutes until chicken is cooked and gravy thickens.
 5. Garnish with fresh coriander leaves.
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✦ Epic Bite Tagline

“From jar to pan — rich, aromatic chicken gravy in minutes...”