
Epic Bite – AROMATIC ZAFRANI CHICKEN

◆ Ingredients

Marination

- 1 kg Chicken (cut into pieces)
- ½ cup Curd
- 2 tbsp Ginger-Garlic-Chili Paste
- Salt to taste

Special Masala

- 10 g Green Cardamom (Elaichi)
- 5 g Black Cardamom (Badi Elaichi)
- 10 g Cinnamon
- 5 g Nutmeg (grated)
- 5 g Javitri (Mace)
- Small pinch of Kesar (Saffron)

Spice Mix

- 2 tsp Haldi (Turmeric)
 - 2 tsp Red Chili Powder
 - ½ tbsp Masala (generic spice blend)
 - ½ cup Birista (fried onions)
 - ½ tbsp Green Chili (chopped)
 - ⅓ cup Fresh Cream
 - ¼ tsp Kasuri Methi (crushed)
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◆ Method

Step 1: Marinate Chicken

1. Mix chicken with curd, ginger-garlic-chili paste, and salt.
2. Rest for **15–20 minutes** while preparing masala.

Step 2: Prepare Special Masala

1. Dry roast green cardamom, black cardamom, cinnamon, nutmeg, and javitri until aromatic.
2. Grind into a fine powder.
3. Soak saffron strands in 1 tbsp warm milk and keep aside.

Step 3: Cook Masala Base

1. Heat oil in a heavy pan.
2. Add birista (fried onions) and sauté briefly.
3. Add marinated chicken and sear until lightly golden.
4. Stir in the ground special masala, haldi, red chili powder, and generic masala blend.
5. Add chopped green chilies and cook until chicken is tender.

Step 4: Finish with Cream

1. Stir in fresh cream and kasuri methi.
2. Add saffron milk for aroma and color.
3. Simmer for 5 minutes until gravy thickens and oil separates.

Step 5: Serve

- Garnish with fresh coriander leaves.
- Serve hot with naan, paratha, or steamed rice.

✦ Epic Bite Tagline

“A royal blend of spice and cream — one epic bite of luxury...”

This recipe balances the **deep roasted spice mix** with the richness of curd and cream, giving you a Mughlai-style chicken curry that’s aromatic and indulgent.