

Dish Name **Kori Ghassi**
To serve **4**
Preparation Time **45 Minutes**

Mangalorean Chicken Curry

“Kori” is chicken and “Ghassi” is curry. This dish comes from the coastal region of Mangalore in India.

Ingredients

For Kori Ghassi Masala Paste:

1 Teaspoon	Coconut Oil
10	Round Shallots
8-10	Cloves Garlic
1 Teaspoon	Ghee
1/4 Teaspoon	Fenugreek Seeds (anymore will make the curry bitter)
3/4 Teaspoon	Cumin Seeds
1 Teaspoon	Black Peppercorn
2 Tablespoon	Coriander Seeds
4	Kashmiri dry Chillies

For Curry:

1 Kg	Chicken pieces with Bone
500 gm	Chopped White Onion
2 Teaspoon	Rocksalt
2 Tablespoon	Garlic
1 Teaspoon	Turmeric
10 gm	Tamarind Paste
1 cup	Coconut Milk
1 Teaspoon	Ghee
2	Dry Whole Chillies
2 Stick	Cinnamon
1 Teaspoon	Mustard Seed
2	Cloves
2 Sprigs	Curry Leaves
1/2 Cup	Water

Preparation

Marinate the chicken with rocksalt and turmeric powder and leave aside for 30 minutes.

Kori Ghassi Paste

- Heat Oil in a Pan and sauté shallots & garlic until soft. Remove from pan and set aside.
- Same pan add dry chillies, fenugreek seed, cumin seed, coriander seeds and black pepper corns.
- Add ghee at the end.
- Grind all the ingredients together to make a paste when cool down.

Curry

- Add oil in a thick button pan.
- When Oil is hot add all the spices like cloves, cinnamon stick, mustard seeds, dry chillies and curry leaves.
- Add the onions.
- When a nice aroma builds up then add chopped garlic.
- Simmer until both garlic and onions become golden brown.
- Add the marinated chicken pieces and water.
- Now add the kori ghassi paste and tamarind.
- Cook until chicken is nearly cooked.
- Now add coconut milk cover the pan and simmer for another 15 minutes.
- At the end add chopped fresh coriander on top and serve it with hot basmati rice or naan bread.