

MUMBAI

CHICKEN KEEMA PARATHA

Ingredients (for 4 persons)

- 1 whole chicken
- 1 dl sherry vinegar
- 50g fresh ginger, chopped
- 1 bird's eye chilli
- 4-5 leaves of fresh mint
- 1 bunch of young onions, chopped
- Juice of 2 lemons, sesame oil
- Spices: cumin powder, coriander seeds, Madras curry.

Preparation:

Marinate the chicken with the ginger, the chopped chilli, some sesame oil, the spices and the lemon juice overnight.

Sauté the onions in the sesame oil and add the chicken with its marinade.

Deglaze with the vinegar, cover with some water and add the leaves of fresh mint. Bring to a boil and let simmer for 1 h 30 until the meat falls off the bone so as to obtain very tender meat and a thick sauce.

Serve with warm Indian Paratha bread, rice, plain yogurt and mango chutney.

