

# CHICKEN VINDALOO



Chicken Vindaloo is very famous, very spicy and unique in the world. This dish from Goa, full of aroma and taste, is so delicious that it has crossed borders and has become a very famous and world-renowned dish.

## Ingredients for 4 people

- 1,25 kg boneless chicken legs
- finely chopped medium onions
- 2 tablespoons of clarified butter (ghee)
- 4 teaspoons of red chili powder
- 2 medium potatoes, peeled and diced
- 2 spoons of white vinegar

## PER LA MARINATA:

- 4 red chillies
- 4 tablespoons of white vinegar
- 7 chiodi di garofano
- 15 peppercorns
- 1 Cinnamon stick of 5 cm
- 2 tablespoons of minced ginger
- 2 cloves of garlic
- 1 spoon of cumin seeds
- 2 teaspoons of turmeric
- 2 teaspoons of red chili powder
- 2 cucchiaini di sale

## PREPARATION:

- 1) Dip the red chillies in 4 tablespoons of white vinegar and leave to marinate for 30 minutes. At this point, put them in the mixer and add the cloves, peppercorns, cinnamon stick, ginger, garlic, chilli powder, cumin seeds and turmeric powder.
- 2) Chop until you get a smooth paste. If necessary, add a few teaspoons of water to chop better.
- 3) Prepare the chicken: remove the skin, cut it into bite-sized pieces, wash it and dry it with kitchen paper.
- 4) Dip the chicken in the marinade and let it rest in the fridge for a couple of hours (preferably overnight).
- 5) In the previous mixer, finely chop the two onions and add them to the marinade.
- 6) Preheat the oil in a large non-stick pan. Then add the peppercorns and cloves. When they start to sizzle, add the chicken, mix well and let the pulp change color.
- 7) Add the potatoes, chili powder, water and white vinegar.
- 8) Over medium-low heat, stir and cover with a lid. Cook for about an hour, stirring occasionally.
- 9) After an hour, check the potatoes: they should be cooked. Adjust the salt and other spices as needed.
- 10) Serve with basmati rice

**TIP:** If you like spicy food, you should try replacing the common chili powder in the recipe with extra hot chili, it is the right way to enjoy the Vindaloo Chicken !

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## INGREDIENT GUIDE:



3312 ITS COLOMBO  
Turmeric Powder  
100 gr.



0351 TRS  
Ground Cumin  
100 gr.



0348 TRS  
Dhania Powder  
100 gr.



0929 PAPRIKA  
Paprika Powder  
100 gr.



2169 ITS  
Jeera Whole  
100 gr.



0572 ITS  
Green Cardamom  
50 gr.



0942 TRS  
Cinnamon  
100 gr.



4171 ITS  
Cloves  
50 gr.



4170 ITS COLOMBO  
Black Pepper Coarse  
100 gr.



2169 ITS  
Jeera Whole  
100 gr.



1549 ITS COLOMBO  
Unroasted chili powder  
100 gr.



1427 ITS COLOMBO  
Cinnamon Sticks  
100 gr.



0668 TRS  
Ginger Powder  
100 gr.



0315 HEERA  
Butter Ghee  
500 gr.



1441 PATAK'S  
Vindaloo Paste  
300 gr.



3814 ITS  
CHILLI PICKLE  
300 gr.



3228 SATKAR  
Basmati Rice  
1 kg.



3336 ITS  
Basmati Rice  
1 kg.



3308 ITS  
Senape Oil  
200 ml.

## DRINKS SUGGESTIONS:



3619 KAMASUTRA  
Beer  
66 ml.



2609 KAMASUTRA  
Beer  
33 ml.



1714 KAMASUTRA  
Red Wine Shiraz  
750 ml.



1585 KAMASUTRA  
Red Cabernet  
Sauvignon  
750 ml.



1528 KAMASUTRA  
Sauvignon Blanc  
750 ml.



4039 DABUR REAL  
Green Mango Juice  
1 lt.



4038 DABUR REAL  
Masala Guava Juice  
1 lt.



4036 DABUR REAL  
Guava Juice  
1 lt.



4037 DABUR REAL  
Litchi Juice  
1 lt.



4035 DABUR REAL  
Mango Juice  
1 lt.