

ZAIQA

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MOTHER BASE GRAVY (RESTAURANT STYLE)

We all go to restaurants and order different gravies and in no time it's on our table and I always used to wonder if we can do this at homeOff course we can ,and can make different gravies in no time and reason in is restaurants they have mother base gravy which they use commonly in all gravies ,if we make that home ,we can for sure win the hearts of each member of our family .

Best part of this mother base gravy is that you can divide it into smaller portions and freeze it ,(label it.) and can used later and I am very happy to share the recipe of mother base gravy (restaurant style) with you all

INGREDIENTS

- ✿ Cashew n - 100 gms melon seeds - 100 gms Soak together in warm water for 30 minutes and make fine paste.
- ✿ Finely chopped onions - 1 kg
- ✿ Oil - 1/2 cup Ginger garlic paste –
- ✿ 4 tbsp Tomato paste - 1/2 kg (blanch the tomato ,remove the skin and mark it into paste.)cardamom - 5 cloves - 5 cinnamon - 1 inch
- ✿ Chilli powder - 2 tbsp
- ✿ Coriander powder - 1 tbsp
- ✿ Cumin powder - 1 tsp
- ✿ Turmeric powder - ½ tsp
- ✿ Dry fenugreek or kasuri methi - 1 tsp
- ✿ Cardamon powder - ½ tsp
- ✿ Red colour - 1/4 tsp

METHOD

In a non stick pan add oil, add cardamom, cloves & cinnamon sauté for a minute add chopped onions , sauté till golden brown. Add ginger garlic paste , sauté till the raw smell goes then add tomato paste , cook in slow flame and keep stirring to avoid burning, (this step is very important). Add cashew & melon paste, and add chili powder, coriander powder , turmeric powder ,cumin powder ,cardamom powder and dry fenugreek and red colour and cook for another few minutes and the base gravy is ready .

cool the gravy and can be stored in boxes. Given below are the gravy options that you can make with this mother gravy Vegetarians – You can substitute chicken with paneer or cauliflower or mixed vegetables.

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BUTTER CHICKEN

In a pan, add (oil 2-3 tbsp), add 1 -2 cups base mother gravy, sauté add cooked chicken pieces (grilled with butter chicken masala or red chilli pwd, haldi, garam masala), sauté chicken pieces well in the base mother gravy, add 2-3 tbsp of tomato ketchup, 1/2 tsp kasoori methi powder, 1 tbsp butter chicken masala, 1 tsp garam masala, salt to taste and 1/4 cup cream simmer for 5 mins and serve

HYDERABADI CHICKEN

In a pan, add (oil 2-3 tbsp), add mix of (dried chillies whole, saunf, zeera, mustard seeds), chopped garlic 2 tsp, fry well add 1 -2 cups base mother gravy, sauté add cooked chicken pieces (grilled with butter chicken masala or red chilli pwd, haldi, garam masala), sauté chicken pieces well in the base mother gravy, add 2-3 tbsp of tomato ketchup, pepper powder, zeera powder, salt to taste, little ghee and sauté well on high flame for 2-3 mins and serve

CHICKEN TIKKA MASALA

In a pan, add (oil 2-3 tbsp), chopped garlic 2 tsp, 2-3 tbsp of tomato ketchup, elaichi powder abt ½ tsp, add 1 -2 cups base mother gravy, sauté add cooked chicken pieces (grilled with any tandoori tikka masala or red chilli pwd, haldi, garam masala), sauté chicken pieces well in the base gravy, add 2-3 tbsp of grated boiled egg, 1 tsp rose water, salt to taste and serve

Other Variations – Chicken masala – Add chopped capsicum is added in chicken tikka masala along with little tandoori masala.

Dopiaza gravy – Same process as hyderabadi gravy but sauté 1 cup sliced onions are added in the end along with green chillies.

Dhabba Style - Give a tempering with zeera and red chillies, with alot of emphasis of frying/sautéing the masala, addition of grated paneer and dhabba masala, and top with butter before serving.

Achari Chicken – same process as dhabba style add 2 tsp achari masala