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Chicken Ghee Roast With Rishi Sagar Desi Ghee

Chicken Ghee Roast is a rich and flavourful dish loved across many Indian homes, especially for its bold taste and aromatic spices. Slow-roasting chicken in Rishi Sagar Desi Ghee enhances the texture and gives the dish its signature aroma and deep colour. Perfect for weekend meals or special gatherings, this recipe brings together traditional spices and the richness of pure desi ghee for a satisfying cooking experience.



Ingredients

You only need simple spices and good-quality ghee to prepare this classic dish. Using pure desi ghee helps enhance the flavour and brings out the richness of the roasted masala.



Rishi Sagar Desi Ghee
3 Tablespoons



Chicken (Bone-In Or Boneless)
500g



Lemon Juice
1 Tablespoon



Turmeric Powder
1 Teaspoon



Red Chilli Powder
1 Teaspoon



Coriander Seeds
1 Tablespoon



Dried Red Chillies
5-6



Cumin Seeds
1 Teaspoons



Garlic Cloves
6-7



Small Piece Of Ginger
1



Tamarind Paste
1 Teaspoon



Curry Leaves
5-6

How To Make Roasted Chicken

Follow these simple steps to prepare Chicken Ghee Roast at home. Slow cooking and roasting in ghee allow the spices to release their full flavour and coat the chicken evenly.

01 Marinate The Chicken

Mix 2.2 kg chicken, curry cut with 3 tablespoons yoghurt, 0.5 teaspoons turmeric powder, and 1 teaspoons salt. Coat well and let it marinate for at least 60 minutes 60:00, or overnight in the fridge for best results.



02 Dry Roast The Spices

03 Blend The Masala

04 Fry The Masala In Ghee

05 Roast The Chicken

06 Finish And Serve

01 Marinate The Chicken

02 Dry Roast The Spices

In a dry pan, roast 10 pieces dried Kashmiri red chillies, 1 tablespoons coriander seeds, 1 teaspoons cumin seeds, 1 teaspoons black pepper, and 10 pieces dried Kashmiri red chillies on low heat until fragrant. Let them cool completely.

03 Blend The Masala

04 Fry The Masala In Ghee

05 Roast The Chicken

06 Finish And Serve



01 Marinate The Chicken

02 Dry Roast The Spices

03 Blend The Masala

Grind the roasted spices along with 10 pieces garlic cloves and 2 tablespoons tamarind pulp into a smooth, thick paste using a little water. Set aside.

04 Fry The Masala In Ghee

05 Roast The Chicken

06 Finish And Serve



01 Marinate The Chicken

02 Dry Roast The Spices

03 Blend The Masala

04 Fry The Masala In Ghee

Heat 4 tablespoons desi ghee in a heavy-bottomed pan. Add 10 pieces curry leaves and let them splutter. Add the ground masala paste and cook on medium-low heat, stirring continuously, until the ghee separates and the masala deepens in colour.

05 Roast The Chicken

06 Finish And Serve



01 Marinate The Chicken

02 Dry Roast The Spices

03 Blend The Masala

04 Fry The Masala In Ghee

05 Roast The Chicken

Add the marinated 2.2 pounds chicken, curry cut to the masala. Mix well to coat every piece. Add 1 teaspoons sugar and cook uncovered on medium heat, turning the pieces occasionally, until the chicken is fully cooked and well coated in the thick masala.

06 Finish And Serve



01 Marinate The Chicken

02 Dry Roast The Spices

03 Blend The Masala

04 Fry The Masala In Ghee

05 Roast The Chicken

Once the ghee floats on top and the masala clings beautifully to the chicken, take it off the heat. Serve hot with neer dosa, appam, or lachha paratha.

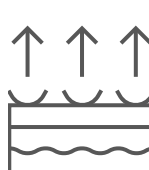


Why Cook Chicken In Desi Ghee?

Cooking chicken in desi ghee enhances flavour and improves the overall texture of the dish. The richness of ghee helps spices blend well while supporting digestion when used in moderate amounts.



Enhances
Spice Aroma



Improves
Texture



Supports
Digestion



Adds
Rich Flavour

The Tasty Result

Chicken Ghee Roast with Rishi Sagar Desi Ghee delivers bold flavour and traditional richness in every bite. The slow roasting process allows the spices to blend perfectly while the ghee adds depth, aroma, and a smooth texture to the dish. Enjoy this recipe for family meals or special occasions and prepare a comforting dish made with authentic taste. With the purity and consistent quality of Rishi Sagar Desi Ghee, every serving reflects rich flavour, careful preparation, and the warmth of traditional cooking.

