

by Chef Shankar Krishnamurthy



Recipes INDIAN CHICKEN CURRIES

Vol-2



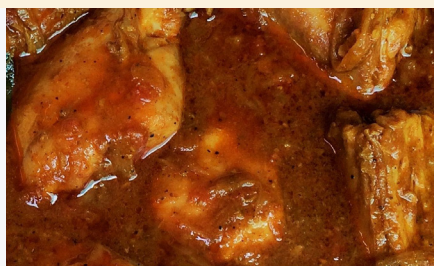
ASK
ACADEMY OF CULINARY ARTS

WHAT'S INSIDE...



MEET YOUR
PERSONAL **FOOD COACH**

ALL YOU WANT TO KNOW ABOUT
INDIAN CHICKEN CURRIES



CHICKEN KALA MASALA

MYSORE CHICKEN KORMA



MALABARI CHICKEN CURRY

CHICKEN VARUVAL



HYDERABADI CHICKEN MASALA



MEET YOUR PERSONAL FOOD COACH

Chef-par-excellence Shankar Krishnamurthy may have entered the industry by accident but every move he has made after that has endeared him to people who have relished his signature dishes. From Heads of States & Countries to High profile Industrialists, Matinee Idols to Royalty, Socialites to Corporate Giants, Mega Weddings to Pop Concerts, he has the distinction of catering to practically every segment besides the who's who of India. Over a career spanning 3 decades, Chef Shankar has become a brand to reckon with. His expertise includes Indian, Italian, Greek, Thai, Lebanese, Mexican, Chinese, Latin American, Japanese, British, Spanish, American amongst others. What sets him apart, is his ingenious signature twist to every recipe. From a 5-star chef to a serial restaurateur, he has won many hearts through their stomachs and he's here, as your personal Food Coach, to hand-hold you while you whip up his recipes.

Every recipe, every course featured in this Academy, are his indigenous creations with a twist of his own that has evolved over a period of time. He has spent years and years in pursuit of the magic that transforms food into a form of delectable art. ASK is the expression of his love for all things edible. Presenting Shankar Krishnamurthy's signature recipes that have made every foodie in India, sit up and lick their forks off. All these at throw away prices. This is his way of giving back to the foodverse which has given him everything he aspired for. And yeah, don't forget to check out his \$1 meal recipes in his master book. Endearing with a distinct attitude, he is every cooking enthusiast's dream coach. Taste your success with his seasoned ministrations.

Be ready to receive whatever you ASK for...

[Click here to Cook with Shankar](#)

All you want to know about Indian Chicken Curries

The flavor of every dish is majorly dependent on the basic ingredients that go into cooking it. Depending on the recipe, the ingredients are chosen by great chefs to enhance the taste, look and feel that go into the making. For instance, Ginger + Garlic are used in almost every Indian recipe for that distinct aroma and the flavor. Garam Masala has cardamom, cloves, cinnamon, shahjeera, bay leaf along with other spices, roasted to a certain degree of heat and ground, for the taste and aroma besides a host of health benefits. Similarly, cashew nuts are roasted and ground to a paste for thick delicious gravies. Curd or yoghurt serves the purpose of adding a distinct sour taste and lends thickness to the gravy. Curd is also used for marination of meats to tenderize and remove the raw smell of uncooked meats.

Caramelised onions enhance the garnish adding a tinge of sweetness to the taste. Mint and mace have their own fragrance and taste. We have compiled this comprehensive list of basic recipes that go into the making of Indian dishes to assist you in turning out mouthwatering, aroma filled, delicious dishes. If the aroma of your cooking doesn't travel to the neighbours inviting them to drop in, it means there is something missing. While there are ready to cook packaged stuff available in the market for you to pick, nothing can beat freshly ground home-made spices and herbs. So, unleash these magic basic recipes and cook on. Let's get started, then?

**Presenting 5 Signature recipes
straight from Chef Shankar's repertoire. Enjoy!**





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