
WILLS COOK-OFFS

CHICKEN 65

Try it - Enjoy it - Share it

Wilson Fernandez





Chicken 65...

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Chicken 65 is one of those popular Indian dish that most people from sub-continent have fell in love with. It is my family favourite. Especially, both my daughters.

It's a recipe, that I first tasted in Kerala and later indulged in Bengaluru, Pune, Belagavi, Mumbai and found there is lots of variants in Chicken 65. It's enjoyed as a starter or a side dish along with the main meal. It makes a great bite with chilled beer.

Among all the Chicken 65, Hyderabad version Chicken 65 is my favourite. Why? My memories go to RR Restaurant (Andhra Style), Bengaluru. The blend of aromatic spices glazes the succulent and juicy deep-fried chicken, the crispy curry leaves, chillies and the finger licking dressing that coats the chicken is yummiest and second to none.

I love it and is a yummy snack. So, here is my version of Chicken 65, that you would enjoy and would keep you indulged forever





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Marinating Ingredients:

- ½ kg chicken breast* – bite-sized chunks
- 3 tsp Kashmiri chilli powder
- 1 tsp pepper powder
- ½ tsp turmeric powder
- 10 cloves of garlic – paste
- Thumb size ginger – paste
- 1 tbsp lime juice
- ½ cup yogurt
- Salt to taste
- 1 tbsp corn flour
- ½ tbsp rice flour
- Vegetable oil for frying

***Cauliflower for vegetarians - floret size**



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Chicken 65 Ingredients (coating gravy)

- 1 tsp cumin (jeera)
- 4 green chillies – slitted
- 3 sprig curry leaves
- 2 big cloves garlic – diced
- 2 tsp Kashmiri chilli powder
- ½ cup yogurt
- 1 tbsp corn flour
- Salt to taste
- Vegetable oil for frying

Serving options

- Spanish onion cuts | Lime cuts/wedges
- Tomato sauce | Ketchup | Mayo (optional)



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Preparation | Method

1. Cut chicken breast to bite-sized chunks/diced and keep aside
2. In a bowl, add diced chicken, turmeric, black salt, chilli powder, ginger-garlic paste, salt, lime juice, yogurt and mix well. Keep it to marinate for at least 2 hours (longer the better)



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3. Whilst the chicken gets marinated, prepare the chicken 65 gravy ready. I prefer to do it just 10 minutes before you plan to fry the chicken (*or multi-task*)
4. Get the curry leaf and green chillies deep fried and keep aside for garnishing
5. Have the corn flour mixed in yogurt and whisk it to a creamy consistency form. Keep aside



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6. Use a medium depth pan and place it on low-medium heat. When hot, add oil and temper the cumin seeds, curry leaves, garlic, and add chilli powder together with little salt. Add yogurt mix and mix well. Simmer over low heat and continually stir. It thickens, if need to add warm water to reach right consistency. Check seasoning. The Chicken 65 gravy is ready



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7. Whilst the gravy is getting ready, prepare for frying the chicken. Add corn and rice flour to the marinated chicken and mix well

8. Add oil in a frying pan and get the chicken fried $\frac{3}{4}$ ways on medium-high heat. Drain off excess oil and toss the chicken straight into the gravy pan and toss it to get the fried chicken coated well



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9. Garnish Chicken 65 with fried curry leaves and green chillies, onion and lime/lemon cuts or wedges. Serve immediately



SERVING TIPS:

- **SERVE CHICKEN 65 HOT/WARM AND IS A GREAT STARTER BEFORE A MEAL. RECOMMEND PREPARING INSTANTLY JUST BEFORE SERVING**
- **CHICKEN 65 CAN BE SERVED AS A SIDE DISH TOO ALONG WITH A MAIN MEAL (REPLACE CHICKEN WITH CAULIFLOWER FOR VEGETARIANS)**
- **CHICKEN 65 CAN BE A SNACK AND COMPLIMENTS WELL WITH ANY BEVERAGES, BEER, WINE, OR SPIRITS**

DO TRY AND ENJOY!!!



Wilson Fernandez 10-AUG-2020