Streak cuts on chicken. In a mingling bowl, mixture gram flour, red chili powder, garlic paste, brown onion, chili paste, coriander powder, cumin, all spice, color, food, black pepper crushed, tamarind paste, few drops of kewra essence, vinegar, oil and salt to make batter. Now steep chicken in this batsman for 2 hours. Now residence chicken in pre frenzied oven on 160 c for 35 to 40 mint to roast. For rice: Yield a pan and put clarified butter with cloves, cinnamon batons, big cardamom and bay leaves and heat it till it crackle. Then insert garlic paste, salt, rice and water to boil. When rice is prepared add few drips of kewra essence put pinch of food color and cook it. Now plate it out rice in a dish and put chicken from highest and garnish with carved egg. Garnishing with brown onion on top of plate and serve hot.

1 Chicken, 1 Onion, Food color(brown) 2 pinch, 1 Coriander powder, 1 teaspoon Green chili paste, 1 tablespoon All spice powder, 1 teaspoon Cumin powder, 1 tablespoon Red chili paste, 1 tablespoon Black pepper crushed, 2 tablespoon Oil, Few drop Kewra essence, 1 tablespoon Garlic paste, 2 tablespoon Tamarind paste, 2 tablespoon Gram flour, 4 tablespoon Vinegar, Salt as required and for rice ½ kg rice, 6 Boil eggs, 3 to 4 Bay leaves, 4 to 5 Cloves, 3 to 4 Big cardamom, 1 teaspoon Whole cumin, 2 Cinnamon sticks, ½ cup onion, ½ cup Clarified butter, 2 tablespoon Garlic paste, Kewra essence few drops, 1 pinch Food color.