



Tandoori Chicken

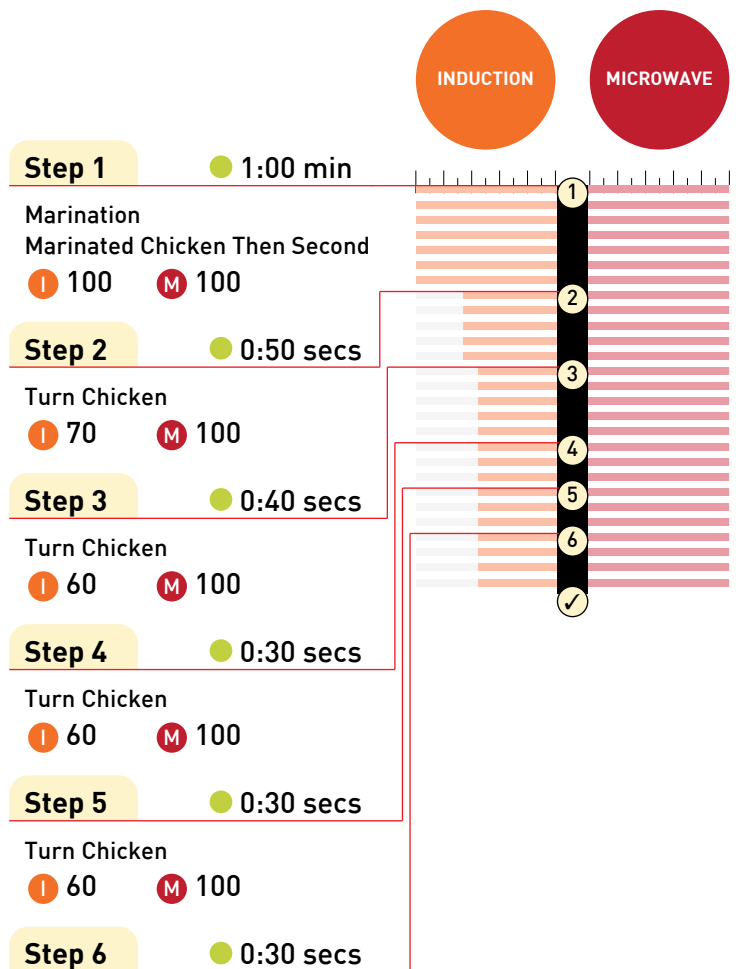
Cooking Time

On2Cook: 4:00 mins Normal Cooking: 15 mins

Accessories: Grill Pan

Ingredients

384 g	Marinated Chicken
	150 g Chicken Leg Whole
	150 g Chicken Breast Whole
	50 g Buttermilk, 5 g Lemon Juice
	4 g Kashmiri Red Chill
	20 g Ginger Garlic Paste
	5 g Mustard Oil
20 g	Ghee for Brushing
86 g	Second Marination
	60 g Hung Curd
	3 g Kashmiri Chilli Powder
	2 g Coriander Powder
	2 g Cumin Powder, 1 g Turmeric
	1 g Garam Masala, 1 g Kasuri Methi
	1 g Black Pepper, 5 g Salt
	5 g Mustard Oil, 5 g Roasted Besan
125 g	Garnish Liquid
	50 g Butter, 50 g Cream
	5 g Kashmiri Red Chilli Powder
	5 g Chaat Masala, 10 g Lemon Juice
	5 g Fresh Coriander



Total Output:
350 G