



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 |

Step 1 ● 1:00 min

Marination
Marinated Chicken Then Second

I 100 M 100

Step 2 ● 0:50 secs

Turn Chicken

I 70 M 100

Step 3 ● 0:40 secs

Turn Chicken

I 60 M 100

Step 4 ● 0:30 secs

Turn Chicken

I 60 M 100

Step 5 ● 0:30 secs

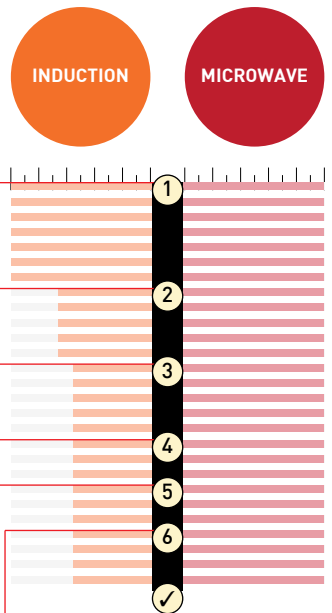
Turn Chicken

I 60 M 100

Step 6 ● 0:30 secs

Turn Chicken

I 60 M 100



Total Output:
350 G