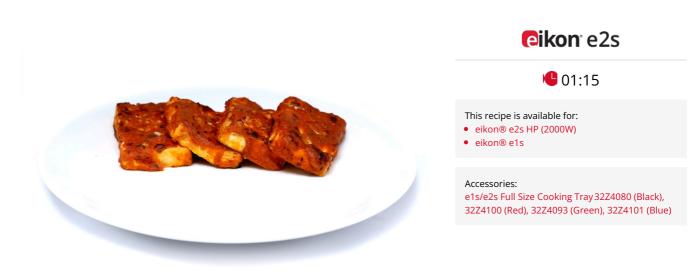


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Paneer Tikka



1 275 °C	Stage 1		
Chilled 4°C	() 01:15		
4 Pieces	🛞 100 %		
音 From Raw	الله 40 %		
Ingredients		1. Food Preparation	

0			1. FOOD FTEPALATION	
200	g	Paneer	Cut the paneer into 4 equal pieces and marinate with ginger garlic paste, lemon juice, salt,	
5	g	Ginger Garlic Paste	mustard oil and red chilli powder and chill for 30 min. Make a marinade with curd, cumin powder,	
20	ml	Lemon Juice	garam masala and fenugreek leaves. Marinate the paneer again with the curd mixture and chill again for at least 1 hour. Place them on the tray.	
5	g	Salt	again for at least 1 hour. Flace them on the tray.	
20	ml	Mustard Oil	2. Cooking Instruction	
10	g	Red Chilli Powder	Cook as per oven profile.	
100	g	Hung Curd	2 Food Conving Instruction	
2	g	Cumin Powder	3. Food Serving Instruction	
5	g	Garam Masala	Remove the cooked food from the tray and serve.	
2	g	Fenugreek Leaf dried&chrushed		

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.