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Chicken Tikka





- eikon® e2s HP (2000W)
- eikon® e1s

Accessories:

e1s/e2s Full Size Cooking Tray 32Z4080 (Black), 32Z4100 (Red), 32Z4093 (Green), 32Z4101 (Blue)

1275 °C	Stage 1	Stage 2
Chilled 4°C	() 00:15	02:15
1 Portion	🛞 100 %	🛞 100 %
From Raw	患 100 %	& 0 %

Ingredients

Ingredients			1. Food Preparation	
240	g	Chicken Leg boneless	Cut the chicken into 6 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 1 hour. Make a marinade with curd, cumin powder, garam masala and fenugreek leaves. Squeeze the chicken to drain excess water and marinate it again with the curd mixture and chill again for at least 2 hours. Place them on the tray.	
20	ml	Lemon Juice		
5	g	Salt		
20	ml	Mustard Oil	2. Cooking Instruction	
10	g	Red Chilli Powder	Cook as per oven profile.	
100	g	Hung Curd	3. Food Serving Instruction Remove the cooked food from the tray and serve.	
2	g	Cumin Powder		
5	g	Garam Masala		
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.