

## Tandoori Chicken



**eikon® e1s**

**03:30**





This recipe is available for:

- eikon® e2s HP (2000W)
- eikon® e1s




Accessories:

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

PRO  
FI  
LE




-  260 °C
-  Chilled 4°C
-  1 Portion
-  From Raw

Stage 1

-  01:45
-  100 %
-  70 %

Stage 2

Turn the Chicken  
Over

-  01:45
-  100 %
-  70 %

RE  
CI  
PE

### Ingredients

90 g	Chicken Breast
90 g	Chicken Leg
35 g	Garlic Paste
5 g	Red Chilli Powder
5 g	Salt
10 ml	Lemon Juice
1 g	Carom Seeds
1 g	Cumin Seeds
2 g	Fennel Seeds
1 g	Coriander Seeds
1 g	Black Pepper crushed
10 ml	Mustard Oil

### 1. Food Preparation

Marinate the chicken with the garlic paste and chill for 1,5 hours. Mix all remaining ingredients together to a paste. Squeeze the chicken to drain excess water and marinate it with the paste. Place it on the tray.

### 2. Cooking Instruction

Cook as per oven profile.

### 3. Food Serving Instruction

Remove the cooked food from the tray and serve.