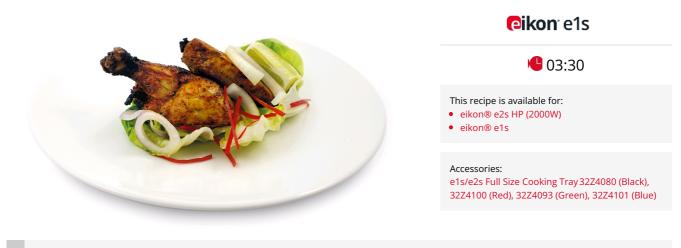


## Tandoori Chicken



	Stage 1	Stage 2
0 °C		Turn the Chicken
Chilled 4°C		Over
1 Portion	( <u>)</u> 01:45	( <b>)</b> 01:45
From Raw	🛞 100 %	🛞 100 %
<b>U</b>	📥 70 %	📥 70 %

## 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.

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.