# Murgh Malai Tikka

eikon e1s

03:30

This recipe is available for:
- eikon® e1s

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

## PROFILE

| | Stage 1 | Stage 2 |
|---|---|---|
| 260 °C | 02:00 | 01:30 |
| Chilled 4°C | 100 % | 100 % |
| 1 Portion | 60 % | 0 % |
| From Raw | | |

## RECIPE

Ingredients

| | | |
|---|---|---|
| 300 | g | Chicken Thigh boneless |
| 2 | tsp | Black Pepper Powder |
| 2 | tbs | Ginger Garlic Paste |
| 1 | tbs | Lemon Juice |
| 0.5 | tbs | Salt |
| 2 | tbs | Hung Curd (Greek Yogurt) |
| 2 | tbs | Fresh Cream |
| 3 | tbs | Mozzarella Cheese grated |
| 2 | pcs | Cardamom (Elaichi) Pods/Seeds peeled and crushed |
| 4 | tbs | Coriander (Dhania) Leaves chopped |
| 2 | pcs | Green Chillies finely chopped |
| 2 | tbs | Cooking Oil |
| 1 | pinch | Salt to taste |

1. Food Preparation

Marinate the chicken with black pepper powder, ginger garlic paste, lemon juice and salt. Keep them in fridge for 30 minutes. Take a mixing bowl add thick yogurt, fresh cream, grated cheese, crushed cardamom, chopped coriander, chopped green chilli and oil. Mix it well. Coat the chicken with the yoghurt/cheese marinade and keep in chiller for at least 2 hours. Place them 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.