

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)

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260 °C
 Chilled 4°C
 1 Portion
 From Raw

Stage 1

02:00
 100 %
 60 %

Stage 2

01:30
 100 %
 0 %

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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.