

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)

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- 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 %

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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.