

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.