

Chicken ghee roast



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This recipe is available for:

- Convotherm mini

Accessories:

- 1/1 GN Baking tray, perforated, non-stick coating, Flat, 3055633

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- Chilled 4°C
- 1 Full Tray
- From Scratch

Stage 1
200 °C

- Convection
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Ingredients

1,5	kg	Chicken leg boneless
500	g	Yogurt
30	g	Turmeric powder
100	g	Ghee
2	pcs	Lemon juice
1	pinch	Roasted spices
1	pinch	Salt
1	pinch	Pepper
10	g	Curry leaf

1. Food Preparation

In a mixing bowl, add curd, turmeric and lemon juice and mix well. Add the washed chicken pieces in the curd mixture and marinate for at least 1 hour. For the ghee roast masala: 1. Roast dry red chillies, fenugreek seeds, cumin seeds, coriander seeds, cloves and peppercorns. 2. Once the spices are cool, add them to a mixer jar along with the garlic and tamarind paste along with a tablespoon of water into a smooth paste. Keep it aside. 3. In a container add ghee, add curry leaves, add chicken that is marinated with curd, ghee roast masala and jaggery

2. Cooking Instruction

Roast the marinated chicken.

3. Food Serving Instruction

Garnish with curry leaf.