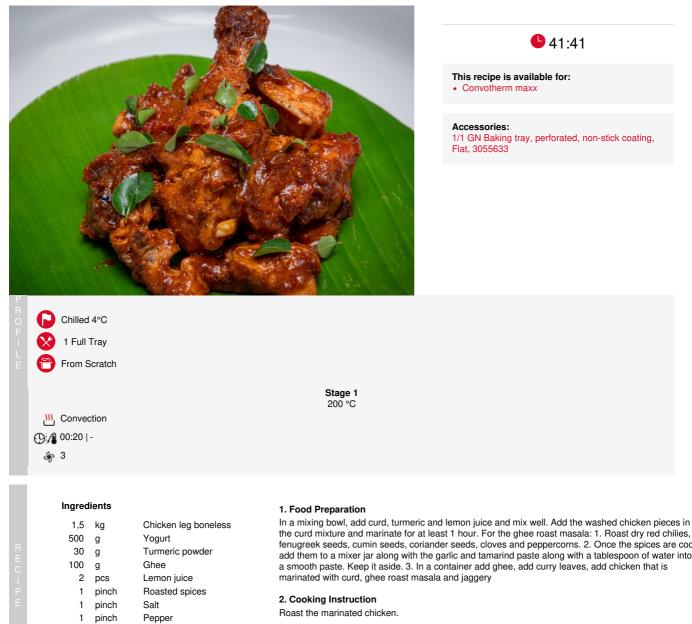


## **Chicken ghee roast**



Curry leaf

10

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the curd mixture and marinate for at least 1 hour. For the ghee roast masala: 1. Roast dry red chilies, 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

## 3. Food Serving Instruction Garnish with curry leaf.

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