

## Chicken ghee roast



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**This recipe is available for:**

- Convotherm 4
- Convotherm maxx pro

**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.