Posted on 17 September 2012

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Tandoori Murg Tikka

Ingredients

Chicken thigh bone less - 1kg
Salt to taste
Lemon juice - 40ml
Ginger garlic paste - 50g
Kashmiri chili powder - 15g
Green cardamom powder - 10g
Roasted cashew paste - 100g
Laban - 150g
Chopped ginger - 30g
Chopped green chili - 5g
Chopped coriander - 75g
Cream - 200g
Salt
Vegetable oil - 75ml
Lemon - 60ml
Clarified butter – 75ml

Preparation

1. Trim the extra fat from chicken thigh wash it under running water and pat dry them with dry dusters
2. Do the 1st marinating of chicken thigh in lemon juice, ginger garlic paste and salt. allow it to rest for 30 minutes
3. 2nd marinating of chicken thigh to be done in Kashmiri chilly powder , green cardamom powder, hung curd cashew nut paste, cream chopped ginger, green chili, coriander & vegetable oil. Seasoning to be adjusted with salt
4. Allow it to marinate for 3-4 hrs
5. Skewer the tikkas and cooked them in tandoor for 15-20mints .Baste the tikkas in between with clarified butter
6. Serve the tikkas hot seasoned with lemon juice and chaat masala.

Cooks Note

Tandoori Murg Tikka is inspired from Punjabi style spring chicken. In our version of tandoori murgh chicken tikka we do similar marinating of boneless chicken with subtle flavours; In case of non-availability of tandoor similar preparation can be done in a preheated oven at 200-250°C for 15-20 min; Tandoori Murg Tikka can be served as a starter or intermediate, it goes well with naan bread or partha; Mint chutney is a traditional accompaniment to tandoori murg tikka.