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by ewfood

Chicken thigh marinated with cloves and pepper



Ingredients

Chicken thigh/breast 500g

Corn oil 50ml

Ginger Garlic Paste 10g

Melon Seed Powder 15g

Red Chilli Powder 5g

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Balsamic Vinegar 15ml

Black Salt 2g

Garam Masala Powder 2g

Clove Powder 2g

Pepper Powder 2g

Black Cardamom Powder 2g

Water 20ml

For Mint Coriander Chutney:

Coriander leaves 200g

Mint Leaves 50g

Green Chilli 5g

Ginger 5g

Lemon Juice 5ml

Yoghurt 10g

Salt 2g

Black Salt 2g

Roasted Cumin Powder 2g

Preparation

- 1 Prepare the chicken by cleaning the pieces, removing excess fat and making gashes on the flesh.
- 2 Make a paste with all the ingredients by stirring them into water and mixing thoroughly.
- 3 Check the seasoning and then apply it to the chicken.
- 4 Leave to rest for at least 6 hrs in advance and then cook skewered on hot charcoals or alternatively use a grill pan on a stove.
- 5 For the Chutney, make a fine paste of all the ingredients and refrigerate.
- 6 Serve the chicken hot, along with mint chutney and a salad of red onion, lime.

Cooks Note

Also known as Bhatti da Murg. Recipe for 4 persons.

Armani Ristorante, Taste of Dubai 2013

