Posted on 26 February 2013

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
Red Chilli Paste 5g
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