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by Sujata Menon

Spicy Tandoori Fish Tikka



Ingredients

Rohu Fish- 500 grams (cut into small boneless pieces)
Ginger-garlic paste- 2tbsp
Turmeric powder
Coriander powder- 1tsp
Red chilli powder- 1/2 tso
Tandoori powder- 1tsp
Curd- 2tbsp
Lemon juice- 1tbsp
Besan or Bengal gram flour- 1tbsp
Olive Oil- 2tbsp
Salt- as per taste
Chaat masala- 1tsp
Green chillies- 4 (chopped)
Onion- 1 (chopped)

Preparation

1. Marinate the fish pieces with salt, turmeric and ginger garlic paste. Keep it aside for 10 minutes.
2. Add coriander powder, chilli powder and tandoori powder in the curd. Also add the besan to this mixture.
3. Now add the lemon juice and beat the curd mixture until it gains a uniform consistency.
4. Coat all sides of the marinated fish pieces with the tandoori masala and curd mixture.
5. Pre-heat the oven to 300 degrees and brush oil on the fish pieces.
6. Now club the fish pieces through 4 stakes and brush some more oil on them. Grill the fish pieces at 60 per cent power for 15 minutes.

Cooks Note

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