



# Chicken Malai Tikka

## Serving portion

- ▶ Total 250g
- ▶ Malai Chicken Tikka 200g
- ▶ Raita 50g

Info: Best served with fresh lime wedges and raita.

## Cooking cycle

Top Temp.	Bottom Temp.	Total Time
249°C	230°C	0.25
Microwave	Bef/After	Flex
0.25	Before	On

## Yakitori sauce



### Ingredients (7 portions)

- ▶ Chicken leg (skinless and boneless, cut into 6 pieces) 800g
- ▶ Yoghurt 70g
- ▶ Grated cheddar cheese 70g
- ▶ Coriander with stems 30g
- ▶ Ginger-garlic paste 50g
- ▶ Green chilli padi (thin slices) 8
- ▶ Ground nutmeg 2g
- ▶ Vegetable oil 20g
- ▶ Lime juice 60ml
- ▶ Salt 16g
- ▶ Crushed pepper 5g



### Process

1. Combine chicken, lime juice and garlic-ginger paste in a bowl and mix. Set aside for 30 minutes.
2. Combine all other ingredients in a separate bowl and mix with the chicken after 30 minutes.
3. Vacuum-pack the chicken marinade for at least 24 hours.
4. Bake the chicken pieces in the air-o-steam or air-o-convect at 250°C for 10 minutes (to enhance flavour and texture of the chicken, use skewer rack and the Vulcano Smoker).
5. Blast-chill in the air-o-chill and store in the Benefit-Line refrigerator.



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# Chicken Malai Tikka

## Raita



### Ingredients (4 portions)

- ▶ Carrot (cubed) 50g
- ▶ Cucumber (cubed) 50g
- ▶ Onion (finely cubed) 20g
- ▶ Yoghurt 100g
- ▶ Ginger-garlic paste 50g
- ▶ Coriander (chopped) 4g
- ▶ Mint (chopped) 4g
- ▶ Salt to taste
- ▶ Crushed pepper to taste



### Process

1. Combine all ingredients and store in the Benefit-Line refrigerator.



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