

# Chicken Tandoori

*By Chef Ravin*

For 6 guests

## INGREDIENTS

Chicken leg / cut pieces	1 kg
Yogurt plain	10 g
Mustard oil	150 g
Chat Masala powder	20 g
Kasthuri Methi seed	10 g
Ginger & garlic paste	30 g
Cumin powder	25 g
Coriander powder	25 g
Garam masala powder	10 g
Chili powder	10 g
Fresh lemon juice	1 pc
Oil / salt / black pepper	

SIGNATURE

N<sup>o</sup> 56

Locally sourced,  
greatly savoured

## DIRECTIONS

1. In a mixing bowl, put all the ingredients.
2. Place the chicken in the bowl with the mixture.
3. Wrapped the chicken with the mixture, put in the fridge to marinate overnight.
4. On the next day, place the chicken on a baking tray, rub with all the sauces.
5. Cook in a pre-heated oven at 160c for 30 minutes.
6. Serve with rice / naan bread / chutney bread.



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