

Dak Bungalow

MURGI ROAST

BY CHEF ARUN MOHANRAJ
SAVOY, OOTY - IHCL SELECTIONS



Ingredients

2 CHICKEN BREAST WITH SKIN

2 CHICKEN LEG BONELESS

1 CUP YOGHURT

1 TBSP GINGER PASTE

2 TBSP GARLIC PASTE

½ TSP YELLOW MUSTARD POWDER

1 LEMON JUICE

2 TBSP MELTED BUTTER

1 TSP MILD CHILLI POWDER

1 TSP TURMERIC POWDER

1 TSP CUMIN POWDER

1 TSP CORIANDER POWDER

1 TSP CRUSHED BLACK PEPPER

1 TBSP OIL

SALT TO TASTE



Method

1. MIX ALL THE INGREDIENTS TOGETHER EXCEPT THE CHICKEN.
2. MARINATE THE CHICKEN PIECES WITH THIS SAUCE AND KEEP IT ASIDE FOR 1- 2 HOURS.
3. HEAT A GRIDDLE AND GRILL THE MARINATED CHICKEN ON MEDIUM FIRE, COVERED WITH A LID. WHILE GRILLING, BASTE BOTH SIDES OF THE CHICKEN WITH THE REMAINING MARINADE IN BETWEEN, TO INCREASE THE FLAVOUR.
4. WHEN THE CHICKEN IS WELL-COOKED AND BECOMES GOLDEN FROM OUTSIDE, REMOVE IT FROM THE GRIDDLE AND SERVE HOT!

