

Tikka Masala

Ingredients Chicken Thigh Skinless Boneless

Marinade

- 30g Mustard Oil
 - 30g Kashmiri Chilli Powder
 - 30g Ginger Garlic Paste
 - 15g Coriander Powder
 - 5g Cumin Powder
 - 3g Turmeric Powder
 - 3g Kasoori Methi
 - 3g Amchur Powder
 - 3g Black Salt
 - 5g Garam Masala
 - 12g Kosher Salt
 - 200g Hang Yoghurt
 - 15ml Indian Lemon Juice or 45% Lime 35% Lemon and 20% white/yellow Grapefruit juice
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Step by Step

- Mix the chicken with the garlic ginger paste, salt and lemon juice and let it marinade for 30 minutes.
 - Drain the juices released by the chicken.
 - Mix the remaining ingredients for the marinade in a large mixing bowl.
 - Add the chicken to the bowl and mix thoroughly.
 - Cover the bowl with cling film and let the chicken marinade in the fridge for a minimum of 4 hours, ideally overnight.
 - Remove the chicken from the bowl and skewer it.
 - Grill the chicken over charcoal until cooked and light charred around the edges.
 - Add the cooked chicken to the Butter Chicken Sauce.
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Makhni Sauce

Ingredients

- 30g Ghee
- 5g Cumin Seeds
- 400g Bombay Onions / Shallots, sliced
- 20g Peeled Garlic, chopped

- 20g Peeled Ginger, chopped
 - 5g Green Bird's Eye Chilli, chopped
 - 30g Kashmiri Chilli Powder
 - 15g Coriander Powder
 - 3g Turmeric Powder
 - 5pcs Whole Kashmiri Chilli
 - 12pcs Green Cardamom
 - 1000g Fresh Chopped San Marzano Tomatoes -
 - 50g Roasted Cashew Nuts
 - 50g Coriander Stems, roughly chopped
 - 3g Khoya
 - To Taste Salt
 - 100g Double Cream
 - 80g Salted Butter
 - 3g Kasoori Methi
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Step by Step

- Heat the oil and add the cumin seeds, fry them until they crackle.
 - Add the garlic, ginger, green chilli and the sliced onion. Lower to a medium heat and cook the onion mix until it starts going translucent.
 - Add the rest of the ingredients except the butter, kasoori methi, double cream and honey.
 - Cook the mixture on a low heat until the tomatoes are completely soft. Aproximately 30-40min.
 - Add the butter, cream, honey and kasoori methi and blend everything in a vitamix until smooth.
 - Add the grilled chicken to the sauce and adjust seasoning with salt and kasoori methi as needed
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