

Chicken Tikka

By Chef Surendra Rawat

Ingredients

Quantity

Chicken Thigh (Boneless)	1kg
Hung curd	150gm
Ginger garlic Paste	20gm
Red Chilli powder	8 gm
Cumin powder	5gm
Coriander powder	5gm
Kasoori Methi	5gm
Turmeric powder	12 gm
Garam Masala powder	8gm
Mustard oil	50ml
Lemon	4no
salt	as required
Chat masala Pwd	2gm



Traditional Method

1. Preparation of Chicken

Cut the boneless chicken thigh into thin slices or pieces, approximately 35 gm each. This will help the chicken cook faster and more evenly.

2. First Marination (Raw Marination)

In a large bowl, Add the chicken pieces, combine ginger garlic paste, half a quantity of red chili powder, salt, and lemon juice. Mix well. Cover and refrigerate for at least 1 hour.

3. Preparing Hot Mustard Oil

Heat the mustard oil in a small pan over low heat.

Once the oil is hot, add half the remaining red chili powder, cumin powder, coriander powder, kasoori methi, and garam masala powder.

Let the spices infuse into the hot oil for 2-3 minutes, stirring occasionally. Remove from heat and let it cool slightly.

4. Second Marination (Yogurt Marination)

In a separate large bowl, combine hung curd, hot mustard oil mixture, and remaining spices (if any). Mix well to create a smooth marinade.

Remove the chicken pieces from the first marinade and add them to the second marinade. Mix gently to coat. Cover and refrigerate for at least 3-4 hours or overnight.

Now, it's your turn! As a chef, I've shared my secrets with you, but now it's time for you to put your own twist on this classic recipe. How will you elevate it? Will you add a dash of cumin, a sprinkle of coriander, or a squeeze of fresh lime juice? The possibilities are endless!

5. Cooking in Tandoor

Preheat a traditional tandoor oven to 250-300°C.

Thread the marinated chicken pieces onto skewers.

Place the skewers in the tandoor and cook for 10-12 minutes, basting occasionally with oil.

Remove the skewers from the tandoor, taking care as the skewers will be extremely hot. Use tongs or oven mitts to handle the skewers.

6. Finishing Touches

Once the chicken tikka is cooked, please place it in a bowl.

Drizzle a small amount of ghee over the chicken tikka.

Sprinkle a pinch of chaat masala powder and chopped green cilantro over the chicken tikka.

This will add a perfect flavor and balance the smokiness of the tandoor.

7. Serve and Enjoy!

Serve the chicken tikka hot, garnished with sliced onion, mint chutney, and lemon wedge.

Tips from Chef Surendra Rawat:

- Adjust the amount of spices according to your taste preferences.
- Don't overcook the chicken tikka, as it can become dry and tough.

Note: If you don't have access to a traditional tandoor oven, you can cook the chicken in a conventional oven at 200°C for 10-12 minutes, or on a grill or grill pan until cooked through.