

SIEMENS

Awadhi style grilled chicken

Yield	Type	Contains	Function	Temperature	Time	Tray Level
4-6 servings	Savory	Poultry	circulated air grill + level 2 steam	220 degree Celsius	30 minutes	3

Ingredients

- 1 whole chicken without skin
- 2 tbsp fresh cream
- 1 tsp whole spices powder (cinnamon, green cardamom, black cardamom, nutmeg, black peppercorns)
- 1 tbsp chickpea flour
- 1 tbsp Kashmiri chili powder
- 1/4 tsp turmeric
- 1 tbsp fresh ginger garlic paste
- 2 drops kewra water/rose water (as per preference)
- To taste Salt

Procedure

1. Make small slits on the body of the chicken and keep it aside.
2. In a bowl, mix fresh cream with all the remaining ingredients and marinate the chicken uniformly with the paste.
3. Let the marinated chicken rest for 1 hour or overnight in the refrigerator.
4. Preheat the oven on hot air function grill at 220 degrees Celsius with level 2 steam. Brush the grill rack with oil.
5. Place the marinated chicken on the rack and cook for 20 minutes.
6. Let the chicken rest in the oven for 10 minutes after cooking.
7. Carve the chicken carefully and serve hot with choice condiments.