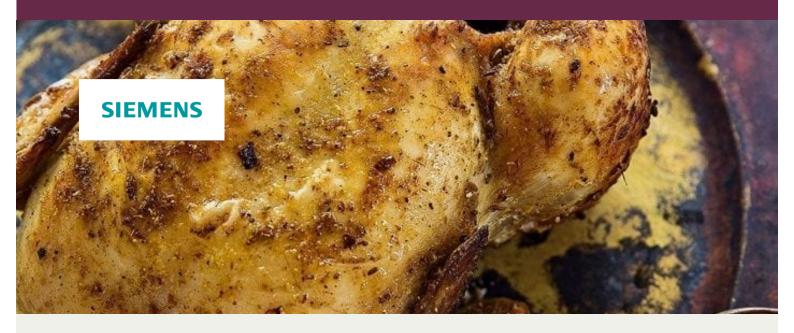
Awadhi style grilled chicken



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Yield	Type	Contains	Function	i	Temperature	i	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.