

SIEMENS

Butter Chicken Roulade

Yield	Type	Contains	Function	Temperature	Time	Tray Level
8 - 10 Pieces	Savory	Chicken	Full Steam plus	80 degrees Celsius	40 min	3

Ingredients

- Chicken breast – 4 pcs
- Salt – 2 tsp
- Butter – 4 tbsp
- Hung Curd – 2 tbsp
- Sugar – 1 tsp
- Lemon juice – 2 tsp
- Ginger Garlic paste – 2 tsp
- Kashmiri red chili powder
- Coriander powder
- Pepper powder
- Roasted Fenugreek leaves
- Roasted Cumin powder
- Finely Chopped Coriander
- Ghee – 2 tbsp
- Onions – 2
- Tomato – 2
- Whole spice mix powder
- Cashew paste

Procedure

1. Take cleaned chicken breasts cut into butterfly shape by slicing the chicken breast in between and flatten them using a meat tenderizer/ meat hammer to make an evenly flat breast piece.
2. Marinate the chicken with melted butter, salt, sugar, ginger garlic paste, lemon juice and all the powdered seasonings for an hour.
3. Take a square sheet of cling wrap and place the flattened chicken on top, place frozen herbed butter sticks in the center and roll the chicken breast tight along with the cling wrap making it like a round log by twisting the sides evenly and keeping it well intact.
4. Take a square sheet of aluminum foil and wrap along with the roll in the same roll shape by twisting the two sides, tuck the sides of the roll inwards.

5. Using the steam option, place the packed chicken roulades on a perforated tray on level three and steam. Remove after 40 mins and carefully remove the cling wrap and foil wrap and slice evenly into roundels.
6. To make a butter-based curry sauce, in a pan add ghee, finely chopped onions, finely chopped ginger and garlic and a slit of green chilly and sauté till dark golden-brown color then add chopped tomatoes and cook till the oil separates.
7. Add curd and cashew paste along with all the powdered seasonings and crushed fenugreek leaves and sauté for a couple of minutes then allow this mixture to cool.
8. In a blender add room temperature butter along with the cooked cooled mixture and make a fine paste.
9. On a plate smear the buttered curry sauce and place the chicken roundels on top, garnish with pickled/ seasoned onion rings and finely chopped coriander leaves on top.