



Tandoori chicken



Categoria
Carne



Tempo de preparação
Demorado



Dificuldade
Fácil



Custo
Select



Com quem?
Select



Nº de pessoas
4 pessoas

Ingredientes



To taste: Gallo Extra Hot

- 1 chicken or chicken thighs and breast
- 8 garlic cloves
- 2 tbsp of tandoori massala
- 2 lemons
- Salt, to taste
- 1 cup of natural yogurt
- 1 tbsp of coriander grains
- 1 tbsp of cumin grains
- 1 tbsp of black peppercorns
- 1 tbsp of saffron
- 1 tbsp of sweet paprika
- 1 tbsp of spicy paprika
- 1 tbsp of ginger powder
- 1 tbsp of cloves
- 1 tbsp of cardamom
- 1 tbsp of nutmeg
- 1 tbsp of curry

1

In a mortar and pestle, grind the coriander, cumin and Gallo Extra Hot.

2

Add the other powdered spices and mix everything well again, then set aside.

3

Cut the chicken at the joints and remove the skin and fat.

4

Then season the chicken with lemon juice, garlic and salt.

5

Refrigerate and marinate for about 2 hours.

6

In a bowl, add the 2 tbsp of tandoori massala to the chicken.

7

Once the seasoning has been thoroughly coated all over the meat, add the yogurt and mix everything together again very well.

8

Place the chicken on a baking sheet greased with olive oil and bake in a preheated oven at 200°C for about 35 minutes or until cooked through, remembering to turn the chicken pieces over as you go.

Produtos utilizados



Extra Hot

Piri-Piri with Olive Oil



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