

## Tandoori Spice Roasted Chicken Recipe

### Ingredients:

1 kg whole chicken (skins removed)  
Oil and melted butter, to baste  
2 tablespoons lemon juice  
1 tablespoon ginger-garlic paste\* (refer below)  
1 teaspoon salt  
1 teaspoon red chili powder

### Spiced Yogurt Marinade:

250 g thick yogurt  
1 tablespoon garam masala (available from Asian food stores)  
100 ml vegetable oil  
1/2 teaspoon ground cinnamon  
1/2 teaspoon red chili powder  
1 teaspoon salt  
Pinch of edible red coloring (optional)

### To serve:

1 1/2 teaspoons lime (calamansi) juice  
1 teaspoon chaat masala\* (refer below)

### Method:

Joint the chicken into 6 pieces. Make 3 or 4 deep incisions in each piece without cutting right through the flesh, then place in a shallow dish. Mix the lemon juice with the ginger-garlic paste, salt and chili powder. Spread all over the chicken and set aside for 20 minutes to allow the juices to drain. Meanwhile, mix together the ingredients for the spiced yogurt marinade. Drain the chicken, coat with the spiced yogurt mixture and set aside to marinate for 2 hours. Preheat the oven to 200 degrees Celsius. Put the chicken on a rack resting in a roasting tray and roast for 12-15 minutes. Take out of the oven and baste with the butter and oil mixture. Return the chicken to the oven and cook for a further 5-10 minutes or until it is cooked. Remove and rest on the rack for 5 minutes or so. Serve the chicken sprinkled with lime juice and chaat masala, and accompanied by a salad and mint chutney (refer Indian recipes).

### \*Ginger-garlic paste:

This is widely used in Indian recipes. To prepare, blend equal quantities of peeled garlic and ginger with 10% of the total weight in water, using a blender or mini-processor. The paste should be smooth and very fine. Store in a sealed container in the fridge. If you wish to keep the ginger-garlic paste for longer, add 5% vegetable oil and 2% lemon juice as you blend the paste; this improves the keeping quality and lightens the color of the paste. You can always freeze ginger-garlic paste in an ice-cube tray for future use.

### \*Chaat masala:

A beige powdered spice blend with a tangy flavor, which is used as a salad seasoning in Indian cuisine. It is a combination of mango powder, black salt, asafoetida and powdered dried mint. Chaat masala is widely available from Asian food stores.

Also known as **Tandoori Murg**, this famous dish is universally popular. Traditionally roasted in a tandoor in Indian kitchens, it is a simple recipe that can be cooked easily in a domestic oven or on the barbecue.