

Tamarind enhanced Murgh Malai kebab



*The
Perfect Meal*

Episode 4

Chef Manjunath Mural
- The Song of India -

Ingredients:

200 gm	Chicken leg boneless
50 gm	Cheese
100 ml	Cream
15 gm	Tamarind paste
2	Green chillies-(chopped)
pinch	Nutmeg powder
½ inch	Ginger (chopped)
Salt to taste	
¼ tsp	Garam masala powder
½	Egg
2 tsp	Butter

Method:

- 1) Cut chicken in to 2 inch pieces.
- 2) for marination: grate the cheese in bowl add the cream and egg, mix it well to form a smooth consistency. Now also add the ginger, green chillies, tamarind, nutmeg powder, garam masala powder, salt and mix it well.
- 3) Finally add the chicken pieces and keep it aside for 1 hour.
- 4) Pre-heat the oven at 180 c put marinated chicken pieces in the oven cook it for 9-10min minutes.
- 5) Serve hot with the garbanzo salad and garlic enhanced mushroom spinach.