

BEECH OVENS



SELECTED BY THE WORLD'S LEADING HOTELIERS

Tandoori Marinade

Name of dish:	Tandoori Marinade	
Cooking Temperature:	190°C	
Cooking method:	Baking	Preparation Time: 5mins
Number of portions:	2	Cooking Time: 5-7mins
		Time total: 10mins



Ingredients

Method

Item	Amount	UOM-Kg/ML/Each			
Natural Yogurt	500	G		1	Mix all ingredients together.
Cumin powder	1	Tablespoon		2	Marinate (chicken, lamb, fish) for a minimum 2 hours, preferably overnight.
Garam Massala	1	Tablespoon			
Coriander powder	1	Teaspoon		3	Skewer ingredients on skewers and cook.
Turmeric powder	1	Teaspoon			
Chilli Powder	1	Teaspoon			
Lemon Juice	1	Each			
Garlic - crushed	8	cloves			
Grated Ginger	50	G			
Red Food color (If preferred)		optional			