

CHUTNEY TANDOORI CHICKEN – By Daraious



INGREDIENTS (for 1.5 kgs of Chicken)

1.5 kg	Whole Chicken
3 tbsp	KISSAN's Tandoori Masala powder (a bit of a short cut here)
1½ cup	Lemon/Lime Juice (I used RealLime)
2 tbsp	Oil (Mustard oil preferred) MUSTARD OIL – North American Rules (Reason for the External Use Warning)
1 tbsp	Ginger Paste
1½ tbsp	Garlic Paste
½ cup	Thick (pressed) Yogurt

1 tbsp	Kasuri Methi (powdered)
½ tbsp	Turmeric Powder
1½ tbsp	Roasted Cumin Powder
1.5 tsp	Coriander Powder
2 tbsp	Sambhar Powder (Homemade recipe)
2 Bunch	Coriander (large bunches)
2 Sprigs	Curry leaves
2 large	Onions
6 large	Green Chillies (use more if you like)
	Salt to taste.

The Marinade:

- Grind the onions, coriander, and green chillies in a blender using the lime/lemon choose to liquefy. Use a little water if needed.
- When the “chutney” is nicely ground into a granular paste, add in all the spices along with ginger and garlic.
- Dish the whole thing out into a bowl and blend in the Mustard oil and the yogurt.
- Cover and set aside.





Trenching and marinating the whole chicken:

Note: What I have explained below regarding marinating is just my own way of doing things. I was never a "text book" type of person and often did get into a bit of trouble in catering college.

- Trench and marinate the chicken as I have shown in the pictures below. Once done cover it up and leave in the fridge for at least 8 to 12 hours (minimum 3 hours).
- Put it into the air-fryer (you can use the oven) and let it cook at 325F for about 50 minutes turning the whole chicken over halfway.
- Let it cool for about 20 minutes before carving.

Pictures below...

Chicken on its back - starting at the front. Gently lift the skin and get your hand in there, gently separating the skin from the flesh as you go. Surprisingly your whole hand can get in there.



Lift up the skin and using a sharp carving knife make several long cuts in to the flesh of the breast on each side.



Similarly, several deep cuts on the other breast too. You are going to press the marinade into these trenches.



Now get your hand in deeper gently lifting the skin off the leg. Gentle is the key word. Try not to rip the skin.



Turn the chicken around (legs facing you) and lifting up the skin start making cuts into the fleshy part of the leg. Again try not to rip the skin with your knife.



Working from the legs side, raise the skin gently and start making trenches into each breast from this side.



Similar to what was done on the breasts, make trenches into the fleshy part on both sides of the back.



Chicken on its tummy - starting at the front, gently lift the skin off the back and get your hand in there, gently separating the skin from the flesh as you go. Surprisingly your whole hand can get in there.

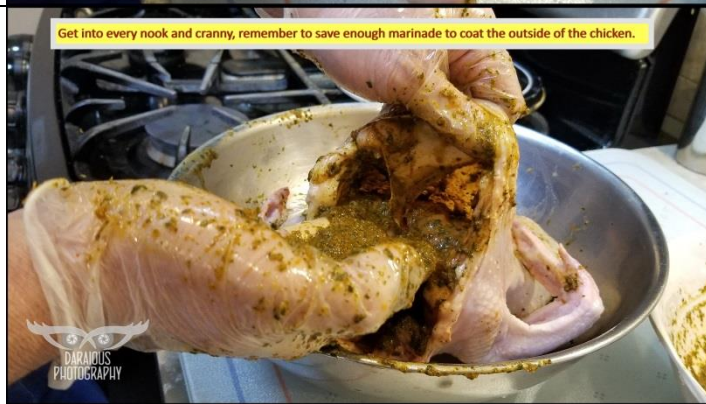




Now lifting up the skin start pouring the marinade into the inner cavity of the chicken, being sure to rub it in all over the hollow.



Lifting the skin up gently rub the marinade liberally into the flesh, making sure to get it deep into the trenches all over.



Get into every nook and cranny, remember to save enough marinade to coat the outside of the chicken.



Finally, insert the sprigs of curry leaves into the cavity.

