



Ⓣandoori clay oven

## Recipes

### Naan bread

1 tsp dried active yeast  
1 tsp sugar  
200g/7oz plain flour  
pinch black onion seeds  
¼ tsp salt  
½ tsp baking powder  
1 tbsp vegetable oil  
2 tbsp plain yoghurt  
2 tbsp milk

#### *Method*

In a small bowl, mix the yeast with one tablespoon of warm water. Stir in the sugar and leave it in a warm place for five minutes until the yeast is covered with froth.

Meanwhile, mix together the flour, onion seeds, salt and baking powder. Stir in the oil, yoghurt and milk, then stir in the activated yeast mixture.

To knead the dough, clench your hand into a fist, wet your knuckles with a little water, then press them repeatedly into the dough. Continue pressing and kneading until you have a soft, pliable dough. It should take about ten minutes.

Place the dough in a mixing bowl, cover it with cling film and leave it in a warm place to rise for 10-15 minutes.

Divide the dough into four balls and place on a floured surface or board. Roll each into a long oval shape about 0.5cm/¼in thick. Don't roll them out too thinly or they'll turn out like crisps.

Make sure your Tandoor is ready.

Stick these on to the clay walls of Tandoor. They are ready when they have puffed up a little. They should be soft and crumbly, not chewy. Serve fresh from the Tandoor..



Ⓣandoori clay oven

**Tandoori chicken leg** (Serves 4-5)

8 thighs or drumsticks

Wash, pat dry chicken thighs or drumsticks and make few incisions with knife.

Place the chicken legs in a big bowl

Add 2 tbsp of lemon juice

½ tsp chilli powder

Salt to taste

6 tbsp double cream

1 tbsp garlic paste

1 tsp ginger paste

1 tsp garam masala

You can also add few drops of red colour to give it take away looks

Above mixture should be mixed with chicken thoroughly and should be left in the fridge for at least 6 hours.

After cooking in Tandoor, sprinkle some chat masala / tandoori masala and lemon juice. Serve hot and enjoy.



Ⓣandoori clay oven

**Afghani Tangri kebabs** (Serves 4-5)

8 thighs or drumsticks

In this recipe, you will have to marinate chicken twice.

*1<sup>st</sup> marinade:*

3 tbsp lemon juice  
½ tsp salt or to taste  
½ tsp red chilli powder

*2<sup>nd</sup> marinade:*

5 tbsp natural yoghurt  
3 tbsp double cream  
40gms cheddar cheese – finely grated  
1 egg  
¾ tsp salt  
1tbsp cornflour  
2 tbsp garlic-ginger paste  
1 tbsp chopped coriander

Wash & pat dry chicken pieces. Make few incisions not too deep on each piece.

Marinate the pieces with 1<sup>st</sup> marinate and leave for 2 hours

Mix all ingredients in the 2<sup>nd</sup> marinade and put chicken pieces discarding lemon juice from the 1<sup>st</sup> marinade. You may marinate the chicken for 6 hours or overnight.

After cooking in Tandoor, sprinkle some chat masala / tandoori masala and lemon juice. Serve hot and enjoy



## ⓧandoori clay oven

### **Drums of heaven** (Serves 4-6)

12 chicken wings

2 tbsp soya sauce (dark)  
1 tbsp ginger-garlic paste  
½ tsp chilli paste or red chilli powder  
¼ tsp pepper & salt to taste  
Lemon twists & coriander to garnish

Marinate the chicken wings with above mixture and keep in the fridge for at least 6 hours.  
Use the Grill – place chicken wings on to the grill & cook / BBQ for 15 minutes (turn over once).  
Serve hot with chilli sauce

### **Seekh kebabs** (Serves 4)

*Succulent cocktail kebabs of lamb mince*

½ kg lamb mince  
1 tsp garlic paste  
1 tsp ginger paste  
2 tsp cashew nut paste  
1 tsp garam masala powder  
1 tbsp raw papaya paste  
2 tsp double cream, salt to taste

Dry masala (mix together) to sprinkle on top

1 tsp salt  
½ rock salt  
½ tsp roasted cumin powder  
¼ tsp red chilli powder

Wash the mince & put it in a strainer & gently press to squeeze out all the water.  
Mix all the ingredients to the mince & knead well. Keep aside for 1 hour.  
Heat the Tandoor with the skewers.



## ⓧandoori clay oven

Take a big ball of mince mixture & hold the hot skewer carefully in the other hand. Press the mince on to the hot skewer.

The mince will immediately stick to the hot skewer (if the skewers are cold, the mince will not stick)

Repeat with the left over mince with all the other skewers.

When cooked, gently remove the kebab from the skewers with the help of a cloth.

To serve kebabs, sprinkle some dry masala & lemon juice on the hot kebab.

### **Tandoori Fish**

Big whole cod / salmon

- 5 tbsp plain yogurt
- 2 tsp red chili powder
- 2 tsp ginger paste
- 2 tsp garlic paste
- 1 tsp garam masala
- 2 tsp cumin powder
- Salt to taste
- 6 tbsp olive oil

Clean the fish. Make deep cuts an inch apart all over the fish.

Mix beaten yogurt with all the other ingredients except garam masala.

Marinate the fish in this mixture for 4 hours in the refrigerator.

Take the fish out of the refrigerator 15 minutes prior to cooking.

Prepare the Tandoor & put the fish on the Grill for 5 minutes (turn over once during BBQ'ing)

Take out & brush with oil & sprinkle the garam masala on top of it.

BBQ again on the Grill for 10 minutes (turn over once)



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**Tandoori Cauliflower** (Serve 4-6)

1 medium sized cauliflower

3 tbsp plain yoghurt

2 tbsp double cream

1 tbsp olive oil

2 tbsp gram flour – roasted in a pan for 1 minute or till fragrant

½ tbsp ginger paste

2 tsp tandoori masala

½ tsp freshly crushed black pepper

½ tsp red chilli powder

¼ tsp turmeric powder

1 tsp salt (or to taste)

Boil 500 ml water with 1 tsp salt

Let the cauliflower be in the hot water for 3-4 minutes. Remove from water & keep aside.

Wipe cauliflower with clean kitchen towel and keep aside.

Mix together in the bowl all the ingredients of the marinade and rub / apply the mixture on to the cauliflower.

Keep aside for 1 hour.

Prepare the Tandoor and skewer the cauliflower carefully. BBQ the cauliflower till brown spec appear.

To serve, cut the whole cauliflower in to 4 pieces, sprinkle chaat masala, fresh coriander, onions & tomato slices.

More coming soon.....