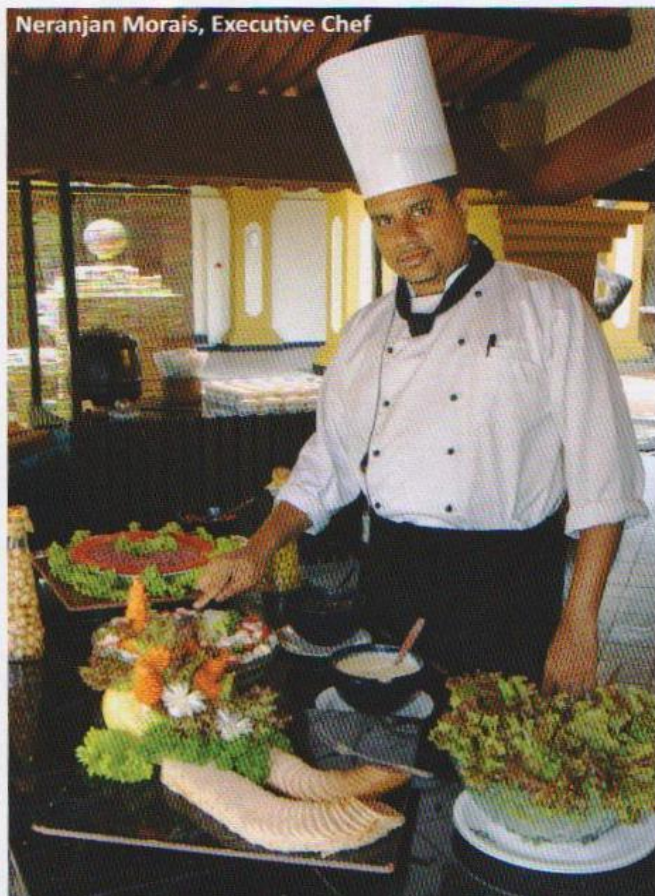


The Indian

Edge

Neranjan Morais, Executive Chef



The great thing about an Indian menu is that it can stretch itself beyond clichéd items like jalfrezi, kebabs or naan, and incorporate tantalizing twists that create a diverse spread. With everyday spices and ingredients that are readily available in your kitchen, Neranjan Morais, Executive Chef from the Grand Luxe Hotels (Madurai), shares with us a few mouthwatering dishes guaranteed to add fresh flavour to your meals.





ANARI MURGH TIKKA

Ingredients:

For the first marinate:

Boneless chicken (leg pieces) - 250 gm

Ginger garlic paste - 10 gm

Salt - 10 gm

Lemon juice - 5 ml

For the second marinate:

Hung curd - 100 gm

Kashmiri chili powder - 20 gm

Garam masala - 3 gm

Jeera powder - 5 gm

Black salt - 2 gm

Mustard oil - 5 ml

Pomegranate juice - 25 ml

Dry pomegranate seeds (crushed) - 20 gm

Method:

- Marinate the chicken with ginger garlic paste, salt and lemon juice. Keep aside for half an hour.
- Then, marinate the chicken again with all the other ingredients and keep it aside for an hour.
- Skewer the chicken and cook it over the Indian clay pot oven or in a normal charcoal grill, till it gets evenly cooked.
- Serve hot with mint chutney and onion salad.
- Apply some butter and sprinkle some chat masala, if necessary.

Note: To prepare hung curd, hang the usual curd in a cloth overnight.

MADURAI CLUB ROTI

Ingredients:

For sandwich:

Chapati – 3 nos
Tomatoes slices – 5
Cucumber slices – 5 no
Fried egg – 1
Grilled chicken ham slice – 1
Tandoori chicken (boneless) – 50 gm
Cheese slice – 1
Fresh lettuce – 10 gm
Chili powder – 1 pinch
Lemon juice – 10 ml
Sliced capsicum and onion – 15 gm
Chat masala – 1 pinch
Salt and pepper – to taste

Method:

- Place the lettuce, cucumber, tomatoes and cheese slice on a buttered chapati.
- Mix the tandoori chicken, chat masala, chili powder, lemon juice, onion, capsicum and salt for the next layer of filling.
- Place one more chapatti on top of the previously arranged ingredients and start arranging the grilled chicken ham, mixed tandoori chicken and fried egg.
- Cover it with the remaining chapati and cut into four.
- Serve accompanied by salads and potato chips.



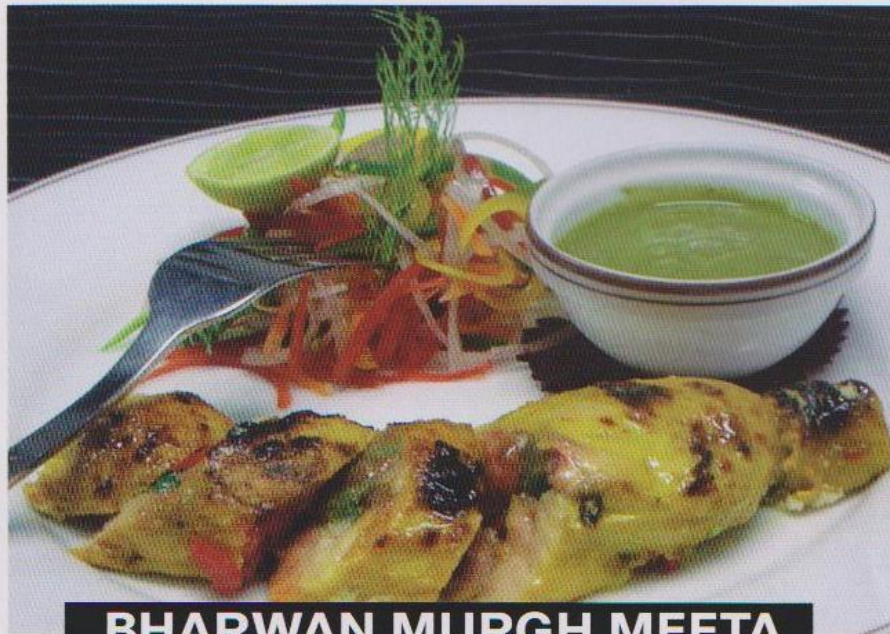
PINEAPPLE AND CARROT HALWA

Ingredients:

- Carrot – 200 gm
- Chopped pineapple – 50 gm
- Ghee – 30 gm
- Sugar – 150 gm
- Cashew nuts – 10 gm
- Sultanas – 3 gm
- Green cardamom powder – 1 gm
- Milk – 200 ml

Method:

- Cook the chopped pineapple with sugar syrup, strain it and keep it aside.
- Wash, peel and grate the carrots and sauté till the moisture evaporates.
- Once the mixture is dry, add the boiled milk to it and allow it to condense.
- Add sugar and sauté it well.
- Finally, add the green cardamom powder and fried cashew nuts and sultanas to it.
- Garnish with some nuts, caramelised sugar and pineapple.



BHARWAN MURGH MEETA

Ingredients:

To marinate:

- Chicken leg – 300 gm
- Ginger garlic paste – 30 gm
- Chili powder – 20 gm
- Lemon – 1
- Salt – 20 gm
- Jeera powder – 20 gm
- Garam masala powder – 10 gm
- Turmeric powder – 25 gm
- Methi powder – 10 gm
- Mustard oil – 25 ml
- Hung curd – 50 gm

For stuffing:

- Tutti fruity – 10 gm
- Cherry – 10 gm
- Cashew nuts – 10 gm
- Sultana – 10 gm
- Green chili – 5 gm
- Boiled potatoes – 30 gm
- Salt – 5 gm
- Chat masala – 5 gm

Method:

- Marinate the chicken with ginger, garlic paste, salt and lemon juice. Keep it aside for 15 minutes.
- Mix all the other ingredients together for the second marination.
- Chop all the stuffing ingredients together and mix it well with potato. Check the seasoning and stuff it into the chicken.
- Once the chicken is stuffed, apply the second marination on it and keep it for an hour.
- Finally, cook the chicken in the tandoori.
- Slice it and serve hot.
- Serve with mint chutney.