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# EXPERIMENT 5 PREPARATION OF TANDOORI CHICKEN

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## 5.0 OBJECTIVES

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After doing this experiment, you will be able to:

- state what are the ingredients used for the production of quality ready-to-eat Indian delicacy – tandoori chicken; and
- prepare tandoori chicken of Indian style.

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## 5.1 INTRODUCTION

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Tandoori chicken is a traditional Indian product prepared preferably in tandoor using tender broiler/desi chicken. It is traditionally cooked at high temperatures in an earthen oven (tandoor), but can also be prepared on a traditional grill. Chicken is marinated in curd and seasoned with spice mixture. It is traditionally moderately hot, but the heat is toned down to a mild taste level in most Western nations. A higher amount of turmeric, red chilly powder etc. produces a yellow-orange colour. In some modern recipes, both red and yellow food colourings are used. You have studied in theory part of this course about the production of tandoori chicken, now you will learn how this product can be prepared practically.

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## 5.2 EXPERIMENT

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### 5.2.1 Requirement

For preparation of tandoori chicken following ingredients and equipment are required:

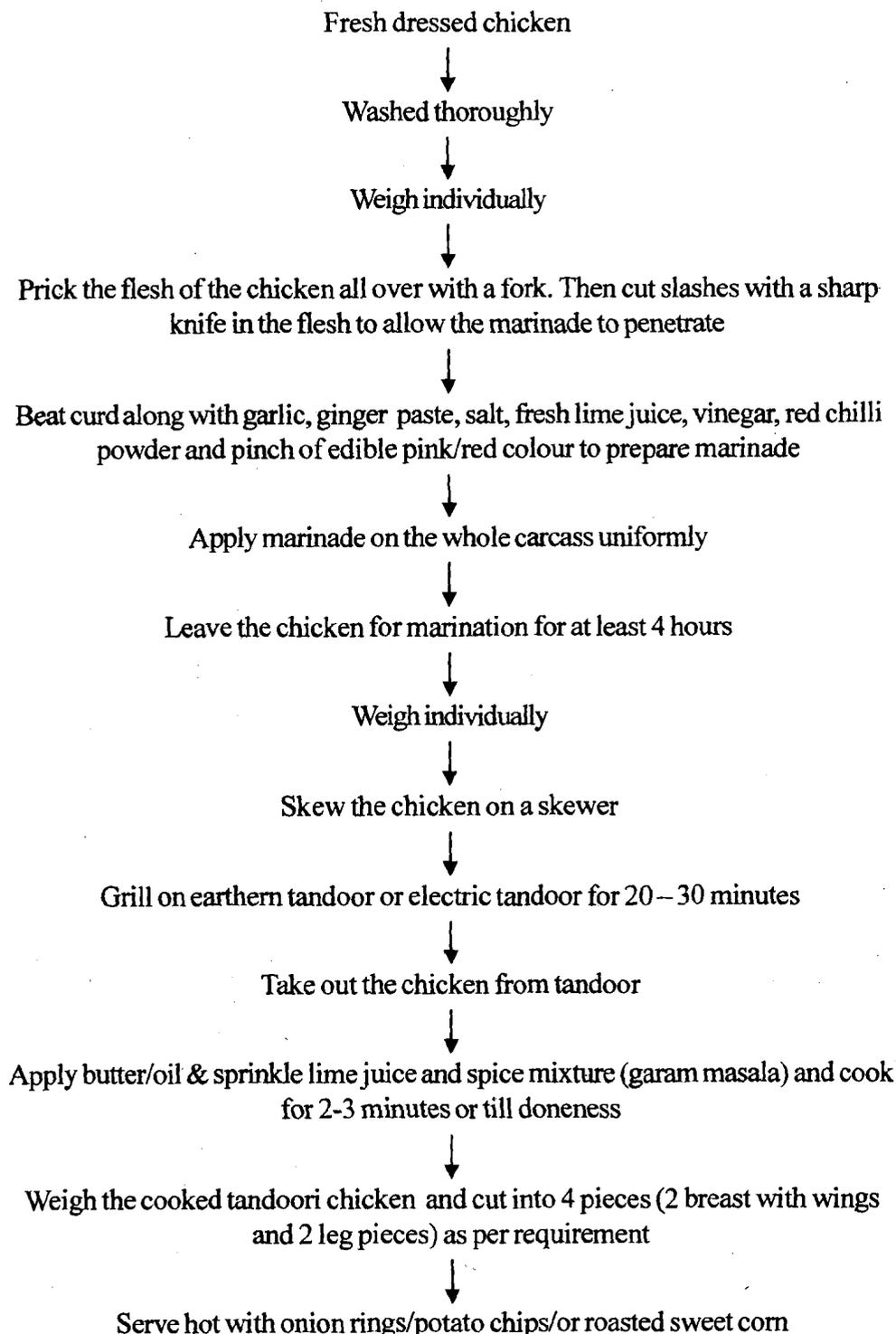
- 1) Broiler chicken – 750g to 1 kg dressed weight
- 2) Curd
- 3) Ginger – garlic paste (equal weight)
- 4) Lime juice / vinegar
- 5) Red chilli powder
- 6) Red colour (food grade)
- 7) Spice mixture (garam masala)
- 8) Butter or oil
- 9) Tandoor (earthen/ electrical)

## Recipe of tandoori chicken

## Preparation of Tandoori Chicken

Ingredients	Quantity
Dressed chicken(1)	800 gm
Curd	200gm
Salt	to taste (2 teaspoons)
ginger paste	1 tablespoon
Garlic paste	1 tablespoon
Lime juice	3 tablespoon
Red chilli powder	1 teaspoon
Spice mixture (garam masala)	2 teaspoon
Butter or oil	for brushing
Food grade red colour	a pinch for colouring

### 5.2.2 Procedure



### 5.2.3 Observation

- 1) Record the cooking loss of the tandoori chicken.

$$\% \text{ cooking loss} = \left( \frac{\text{Weight of raw product} - \text{weight of cooked product}}{\text{Weight of raw product}} \times 100 \right)$$

- 2) Perform sensory evaluation for following qualities:

- Colour
- Texture/juiciness
- Taste
- Flavour
- Overall acceptability

Score the product for these qualities according to following 9-point Hedonic scale:

Like extremely	9
Like very much	8
Like moderately	7
Like slightly	6
Neither like nor dislike	5
Dislike slightly	4
Dislike moderately	3
Dislike very much	2
Dislike extremely	1

**Comment on the overall quality of tandoori chicken and your suggestions for further improvements, if any.**