

## **TANDOORI SALMON**

<b>Ingredient</b>	<b>Quantity</b>	<b>Unit</b>
Salmon Fillet	500	Grams
Hung Curd	200	Grams
Mustard Oil	40	ml
Ginger Garlic Paste	50	Grams
Lemon Juice	20	ml
Cumin Powder	3	Grams
Degi Chilli Powder	8	Grams
Turmeric Powder	2	Grams
Garam Masala	6	Grams
Fenugreek Powder (Kasoori Methi)	5	Grams
Salt	To	Taste
Butter (For Basting)	50	Grams

### **Method:**

1. In a flat plate add the salmon and rub the salt onto it.
2. Add the powdered spices and mix them with the salmon.
3. In a separate tray, add the hung curd and mix till it forms a smooth mixture.
4. Now, add the lamb into the bowl and mix well.
5. Add the mustard oil and mix it.
6. Let it rest for at least 1 hour.
7. Place in a tray and cook in the oven at 200 Deg C for 3-4 minutes.
8. Take it out and put some butter over it and let it rest for 1 minute.
9. Put it back in the oven for another 2-10 minutes depending upon the desired doneness.
10. Serve hot.