



## TANDOORI BOX

*Enjoy a selection of Aktar's signature Tandoori style marinated meats; perfect for a family BBQ this summer.*

### **AFGHANI LAMB (D)**

*Wiltshire lamb cutlets in a sweet date & sultana marinade, spiced with toasted black cumin, green and black cardamom*

### **MAAS KE SOOLEY**

*Fillets of beef marinated in raw papaya, garlic, smoked ghee, Kashmiri chilli, black cardamom & nutmeg*

### **ADRAKI MURGH (D)**

*Cotswold white drumsticks marinated in Kashmiri chilli, fresh and dry ginger, toasted cumin & coriander*

### **TULSI MURGH (D)**

*Chicken thigh in an herby marinade of fresh basil, coriander, fenugreek & green chilli*

### **ACHARI MURGH (D)**

*Chicken wings marinated in yoghurt, North indian pickling spices, Kashmiri chilli & garam masala*

### **SERVED WITH**

#### **SAMOSAS (G)(V)**

*16 large Punjabi Potato & Pea Samosas*

#### **NAAN (G)(V)**

*Unleavened flatbread cooked in a tandoor*

#### **CHUTNEY (D)(V)**

*Mint raitha*



## TANDOORI BBQ TIPS

*The tandoori box is comprised of raw ingredients, the following notes are meant to be a guide as you will still need to make sure the items are cooked through or to your liking.*

*Sadly, as we are not there with you, there's absolutely no way for us to provide an accurate guide as everyone will be cooking on different equipment etc.*

*If you are using your oven, I'd recommend that you turn your grill on high when finishing.*

**AFGHANI LAMB (D)** *Cook evenly for a total of around 1-2 minutes on each side*

**MAAS KE SOOLEY** *This item works really well skewered, cook for 2 minutes on each side.*

**ADRAKI MURGH (D)** *Cook evenly on all sides for 10 minutes, ensure juices run clear*

**TULSI MURGH (D)** *Cook evenly on oth sides for 3 minutes*

**ACHARI MURGH (D)** *Cook evenly on oth sides for 3 minutes*

### SERVED WITH

**SAMOSAS (G)(V)** *Best cooked by shallow frying until crisp and golden*

**NAAN (G)(V)** *Warm through either in the oven or (best way) wrap in a damp clean cloth and microwave until warmed through*