

GUINEA FOWL TIKKA WITH PEPPERS & MOZZARELLA SALAD

GUINEA FOWL MARINATED WITH TIKKA SPICES AND YOGHURT

SEASON: ALL | COURSE: STARTER | COMPLEXITY: EASY |
PREP TIME: 20-30 MINS | COOKING TIME: 7-10 | CATEGORY: NON VEG | SERVES: 4-6

INGREDIENTS

TO MARINADE THE GUINEA FOWL:

3 to 4 guinea fowl supremes

3cm of lemon grass (chopped)

1 tbsp ginger (chopped)

1 tbsp garlic (chopped)

1 tsp turmeric

1 tsp Kashmiri chilli

1 tbsp lemon juice

1 tsp sea salt

1 tbsp coriander (chopped)

2 tbsp full fat yoghurt

1 tbsp green chilli (chopped)

1 long Spanish red chilli (chopped)

1 tsp garam masala powder

TO MAKE THE SALAD:

Half each red, yellow and green peppers
(finely chopped)

1 red onion (chopped)

3 tbsp mozzarella (cubed)

2 tbsp truffle infused oil

1 tsp chaat masala

1 tsp lime juice

½ tsp sugar

STEPS

- Remove the skin from the guinea fowl, clean the supremes, and wash and pat dry. Set aside.
- Put all the ingredients into a food processor, and make a marinade paste
- Check the seasoning and marinate the guinea fowl for a couple of hours.
- In a 180°C pre-heated oven, roast the guinea fowl for 7 minutes, then rest before cutting it into strips.

TO MAKE THE PEPPER SALAD:

- Combine the truffle oil with the chaat masala, lime juice and sugar then marinade the peppers and onion in this mixture for a couple of hours.
- Before serving, add chopped mozzarella. It goes well with masala gin!