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OF TOWNSHIP & HOUSING
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OF LIFESTYLE
AND COMFORT SHOULD CHANGE
FOR THE BETTER”**

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Malaai Broccoli Tikka With Honey Reduction

Ingredients

Broccoli - 0.2 Kg
Cashewnut - 0.05 Kg
Cooking Cream - 0.05 Kg
Butter - 0.025 Kg
Oil - 0.02 Kg
Green Chilli - 0.01 Kg
Ginger - 0.01 Kg
Garlic - 0.01 Kg
Lemon - 0.05 Kg
Salt - 0.01 Kg

Preparation Method

• Start by blanching the broccoli florets in the boiling water.

- Soon followed by marinating it with ginger garlic paste.
- Add salt, lemon juice, cashewnut paste and green-chilli
- After having that mixed, add rich cooking cream for further marination
- Turn on the gas and place the claypot/non-stick pan and keep a medium flame
- Add some butter into and put in the marinated broccoli into it as you cook that until golden brown.
- Garnish with lacha onion and mint chutney
- May also considering garnishing with rosemary or coriander leaves.

Tip: This recipe can also be replicated with blanched cauliflower.



Pandiyan
Continental Chef de Cuisine
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