


## WATERMELON TANDOORI



0 made it | 0 reviews

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An intense, majestic and perfectly rounded morning tea with body, strength, colour and pungency, representative of Ceylon's finest.

- Sub Category Name  
Food  
Main Courses
- Recipe Source Name  
Dilmah Real High Tea Global Challenge 2015

### Ingredients

#### WATERMELON TANDOORI

##### Ingredients for Watermelon Marinade

- 200g Watermelon, cut into large chunks
- 200g Yoghurt
- 1 tsp. Turmeric
- 1 tsp. Coriander Powder
- 10g Garlic and ginger
- 1 tsp. Cumin
- 50g Mustard Oil
- 1 tsp. Methi Powder

##### Ingredients for Chicken And Pistachio Mince

- 200g Mince chicken



- 10ml Cream
- 40g Pistachios, crushed
- 1g Curry Leaves, chopped
- 100g Dried Apricots, chopped
- 100g Prunes, chopped
- 150g Breadcrumbs

### **Ingredients for Onion Marmalade**

- 150g Red Onion, sliced
- 20g Sugar
- 30g Unsalted Butter,
- 10ml Balsamic Vinegar
- 75ml Dry Red Wine
- Salt to taste
- 1g Cardamom Powder

### **Methods and Directions**

#### **WATERMELON TANDOORI**

- Marinate the watermelon pieces for 30 minutes.
- In a separate bowl mix together the chicken and pistachio mince ingredients.
- Steam the mixture and stuff into the top of the watermelon pieces.
- Serve with the onion marmalade made by cooking and reducing all ingredients together.
- You can also dress the dish in mint chutney.