

If you're looking for the perfect appetiser to start your meal off right, how about some Ushna Delight? Executive Chef Amrish Sood of Ushna Restaurant provided this dish to help get things going. He says, "This is an Indian style of a cold cut of chicken – perfect to start with and to stimulate your appetite for the evening."



### Ingredients:

- One chicken breast
- 40g fresh coriander
- 20g fresh ginger
- 15g red capsicum
- 15g green capsicum
- 2g turmeric powder
- 10g ginger and garlic paste
- 10ml lemon juice
- 15g labneh and 40ml cream
- 2g green cardamom powder
- 2g white pepper powder
- 30g cucumber and 30g tomatoes
- 30g radicchio and 30g frisé lettuce

**Method:**

1. Wash chicken breast under running water and pat dry
2. Trim the chicken from all sides to make it an even shape
3. Make a small pocket from the top side of the chicken breast and marinate it with lemon juice, salt and ginger and garlic paste. Let it rest for an hour
4. Finely chop chicken breast trimmings and season with salt, turmeric, chopped ginger, coriander and red and green capsicum peppers
5. Stuff the marinated chicken breast with seasoned mince
6. Marinate the stuffed chicken breast with labneh, cream, green cardamom powder, white pepper, chopped coriander, fresh ginger and salt
7. Allow it to rest for another hour in the refrigerator
8. Skewer the marinated stuffed chicken breast and cook in a tandoor, basting with clarified butter. Otherwise bake in a preheated oven at home for 15 minutes
9. Cool chicken breast, slice evenly, season with lemon vinaigrette and serve with fresh tossed salad

**Check out our very own Tried and Tested review of this recipe below..**

This fancy starter was given to us by Executive Chef Amrish Sood of Ushna Restaurant and looked so amazing in the picture we were keen to see if we could replicate it.

