

WESTON MILL POTTERY

TERRACOTTA TANDOORI COOKING POT

- Terracotta pre-dates most other forms of cookware and gives excellent results.
- Based on ancient principles of cooking in earthenware containers over a fire, this tandoori cooking pot has been developed for use in conventional ovens, a clay oven within an oven.
- Terracotta bricks are simple to use, easy to clean, and the food cooked in them tastes wonderful!
- What's more, in this health conscious age, the food is cooked naturally in its own juices, with no extra fats added.
- Terracotta clay is a porous material which, when soaked in water and then heated in the oven, provides a slow evaporation of steam from the pores, creating a steamy enclosed environment.
- The result is tender succulent meat, full of flavour.
- Once tried you will be converted forever.

INSTRUCTIONS FOR USE

- When using your tandoori pot for the first time, scrub and rinse it thoroughly in hot water to ensure that any clay residue is removed.
- For best results always soak the brick in cold water for 10 or 15 minutes, before placing your meat or poultry into it.
- (If using frozen meat or poultry please ensure that it is completely defrosted before cooking).
- It is simple to adapt recipes from Indian cookery books for use with this pot, although cooking time may vary.
- The recipe here will give an idea of timings, and quantities of ingredients may be varied according to your personal tastes to adapt marinades and masalas to your requirements.

TANDOORI CHICKEN CURRY

Ingredients: 3 lbs skinned chicken pieces, juice of a large lemon, 1 teaspoon of salt.

Marinade: 10 fl oz natural yoghurt, 2 garlic cloves peeled & chopped, 1 inch cube of fresh ginger peeled & chopped, 1 green chilli sliced & de-seeded, 1 peeled & sliced small onion, 2 teaspoons garam masala, 2 teaspoons tandoori masala.

PREPARATION & COOKING

- With a sharp knife make regular slits in the chicken pieces through to the bone & lightly rub in the lemon juice & salt.
- Cover & leave to stand for 20 min.
- Blend the remaining ingredients together using a food processor to create a smooth paste.
- Strain the paste into a large bowl.
- Add the chicken pieces & any juices & mix together quite thoroughly.
- Cover & refrigerate for at least 8 hours – to leave for 24 hours will improve the dish.
- Preheat the oven to gas mark 8 or 230 °C
- Place the chicken & marinade into the tandoori pot & cook for 1 hr 15 min.
- Then re-arrange the chicken pieces & cook without the lid for a further 20 min or until thoroughly cooked.
- To retain the flavour you may grill the chicken on a high heat for 3-4 min to seal the marinade into the chicken pieces.

Blends of spices to produce the masalas for curries do vary.

Freshly prepared ingredients do improve the quality of the dish & therefore recipes are included below.

GARAM MASALA

Ingredients: 2oz black peppercorns, 2oz coriander seeds, 1.5 oz cumin seeds, 2 tablespoons ground cinnamon (or stick), 20 peeled cardamom seeds, 1 teaspoon whole cloves, one quarter of a nutmeg.

Preparation: The whole seeds should be ground together and the other ingredients added & well mixed.
The powder should be stored in an airtight container.

CLEANING

- When cleaning your terracotta baker simply wash in hot water, adding only a small amount of washing liquid.
- For best results use a brush to remove any food residue.
- Rinse out in hot water and allow the baker to dry completely before replacing the lid and storing.
- It is now ready for re-use.

Terracotta has natural properties, which make it ideal for all types of kitchenware. Other items in this range include garlic cellar, salt pig, garlic baker, pestle & mortar, pizza baker, egg racks & chicken brick.

For further information on cooking in terracotta bakers and bricks,
and other terracotta products in our kitchenware range,
please visit our web site at www.wmpot.co.uk
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