

Raan Roast



Ingredients:

- 2.5 kg - 3 Kg Raan (scored)
- 3 cups yogurt
- 2 tbsp coriander seeds
- 2 tbsp cumin seeds
- 2 tbsp fennel seeds
- 3 tbsp chili flakes
- 1 tbsp chili powder
- 2 tbsp Chatkhaar Moroccan Harissa
- 1 tsp turmeric powder
- ½ cup lemon juice
- 3 tbsp chaat masala
- 5 tbsp meat tenderizer
- 2 tbsp cream

Method:

- Marinate the raan with all the ingredients well and leave for about 48 hours in the refrigerator.
- Place the raan along with 2 cups water in a pot on a low heat and let it cook for 3-4 hours till it is nice, tender and the meat is falling off the bone.
- Preheat oven to 200 degrees.
- Place the raan along with all the juices in a baking tray in the oven for about 15-20 mins till the water dries out.