

Created by: Debra C, Argen

Baltic Sushi Bar Recipes - Heiligendamm, Germany

Chef Ferlyn Dias of the **Baltic Sushi Bar** at the [Grand Hotel Heiligendamm](#) in [Germany](#) shares a taste of Asian cuisine with his recipe for Murgh Tikka Masala.

The Baltic Sushi Bar opened in October 2007 and Asian Chef Ferlyn Dias expertly prepares sushi, sashimi, curry and other specialties. I had the great fortune of having dinner at this intimate restaurant in March 2008 and persuaded Chef Dias to share a taste of Asia with our readers. He graciously shares a tempting recipe for Murgh Tikka Masala.

Murgh Tikka Masala

Recipe for 1 Person

200

Grams (7 ounces)

Boneless Chicken, cubed

20

Grams (1 tablespoon + 1 teaspoon)

Red chili paste

100

Grams (3.5 ounces)

Hung yogurt (also known as chakka)

30

Grams (1 ounce)

Cream

75

Grams (2,6 ounces)

Butter

50

Grams (1.7 ounces)

Tomato paste

50

Grams (1.7 ounces)

Created by: Debra C, Argen

Cashew paste

10

Grams (2 teaspoons)

Garam masala powder

5

Grams (1 teaspoon)

Kastoori methi (dry fenugreek leaves)

25

ml (0.7 ounce)

Honey

50

Grams (1.7 ounces)

Ginger/garlic paste

5

Whole red chilies

200

Grams (7 ounces)

Tomatoes

Salt, to taste

Mustard oil, lemon juice



Method: Prepare marinade of yogurt, chili paste, salt, garam masala powder, Kastoor methi, mustard oil, and ginger/garlic paste, and lemon juice. Marinate the chicken cubes and cook until the chicken is halfway

Created by: Debra C, Argen

done in a tandoor oven. Remove the chicken tikka and set aside.

Boil the tomatoes with the whole red chilies and cashew paste and puree. Heat the butter in a pan; add the ginger/garlic paste and sauté. Add the tomato puree, garam masala powder, honey, cream, and salt. Add the chicken tikka to the sauce, heat through and serve hot. Garnish with cream and butter.

Read other articles on the in **Grand Hotel Heiligendamm** the **Destinations, Hotels and Resorts, Spas, Restaurants, Chefs' Recipes**, and **Adventures** sections.



Baltic Sushi Bar
Grand Hotel Heiligendamm
18209 Heiligendamm, Germany
Telephone: +49 38203 740 0
Fax: +49 38203 740 7474
Email: reservations@grandhotel-heiligendamm.de
www.GrandHotel-Heiligendamm.de

Read other articles on **Germany** in the [Destinations](#), [Hotels and Resorts](#), [Spas](#), [Restaurants](#), [Chefs' Recipes](#), and [Performances](#) sections.

For information on **Heiligendamm** and **Bad Doberan**, please visit the website, www.Bad-Doberan-Heiligendamm.de.

© May 2008. Luxury Experience. www.LuxuryExperience.com All rights reserved.