

Tahini Malai Wings

This stunning, must-try recipe is by Gurd Loyal from his book, ["Mother Tongue"](#).

Makes 10 Chicken Wings.

Ingredients

15 green cardamom pods
1 tbsp coriander seeds
1 tsp carom seeds
1 tsp white sesame seeds
8 garlic cloves
4" fresh ginger
2 green chillies
zest of 1 lime/lemon
juice of 1 lime/lemon
1½ smoked salt/sea salt
1 tsp ground black pepper
1 tsp ground turmeric
4 tsp white wine vinegar
1 tsp garam masala
50ml double cream
5 tbsp tahini
10 chicken wings
handful of fresh coriander

Method

– Roughly crush the cardamom pods in a pestle and mortar and then add them to a hot pan. Add the coriander seeds, carom seeds, and white sesame seeds. Turn off the heat and let them brown off. Add the toasted spices to a pestle and mortar and grind to a fine powder.

– Add the garlic, ginger, green chillies, lime juice, lime zest, salt, black pepper, turmeric, and white wine vinegar to a blender. Blitz until it forms a paste.

- In a large bowl, add the paste, ground toasted spices, garam masala, double cream, and tahini. Mix well.
- Slash each chicken wing a few times to break the skin. With your hands, smother the chicken wings in the marinade. Cover them and let them sit in the fridge for 3-4 hours if you can.
- Preheat the oven to 200°C / 180°C with a fan.
- Place the chicken wings onto a lined tray and cook them in the middle of the oven for 40-45 minutes.
- Once cooked, transfer to a serving dish and garnish with fresh coriander and a drizzle of tahini.