

## Seasoning a Tandoor

It is necessary to season a traditional tandoori oven. The purpose of seasoning the Tandoors is to have a surface that neither will allow the Raw Dough to fall off nor will let the finished Nan to stick and eventually burn.

While seasoning the fresh clay, objective is to increase inside temperature gradually to make sure that clay does not crack. **This process will also enhance the life of Tandoor.**

### **How to do it:**

"Everyone has a different style of seasoning if they do. It is purely a personal choice. They can make a simple paste, commonly with yogurt and eggs, or they go all the way with many different things."

**Initially before firing a Tandoor, apply 2 coats of Masala/paste for curing purpose. This paste is made by using ground spinach (Palak), 250 grams of mustard oil (or any oil), 50 grams of jaggery, 5 – 6 eggs, 2 teaspoons of turmeric, and a pinch of salt. Mix this stuff thoroughly and apply it to the inner portion of the Tandoor. Let this paste dry for 2-3 hrs.**

**Again, repeat the process and let it dry (for 4-5 hrs.) Thereafter fire the Tandoor on slow gas and close the top opening with the lid provided to you. Allow heat to generate inside the oven for at least 2 hrs. Increase heat slowly and gradually.**

**After the Tandoor attains its' required temperature, it is then ready for baking & serving delicious tandoori dishes.**

Once the temperature of the Tandoor is optimum, a naan stuck to the walls won't fall off. Each component of the seasoning plays a different role. The spinach is used for binding purposes while the salt adds flavor to the naan. The blend of mustard oil and jaggery helps to provide a shiny finish to the inner walls of the Tandoor. The first lot of naans that come out of the Tandoor after the curing process are comparatively darker with a heavy mustard oil flavor.

**The process of Masala application is required every month (recommended), which results in carbon free naan/Tandoori roti's. .**

**Finally, safe and gentle handling will always increase the life of a Tandoor and saves you money over the years.**

**Best of luck!**