



Kori Gassi 650 G

Cooking Time _____

On2Cook: 7:40 mins Normal Cooking: 25 mins

Accessories: Pan Honeycomb (Non-Stick), Silicone Stirrer

Ingredients _____

- 30 g

Coconut Oil
- 3 g

Curry Leaves
- 10 g

Garlic
- 100 g

Onion
- 15 g

Raw Curry Paste
- 40 ml Water, 40 g Onion
- 5 ml Coconut oil
- 5 g Whole Red Chilli
- 40 g Fresh Coconut, 4 g Garlic
- 4 g Coriander Seed
- 2 g Whole Black Pepper
- 2 g Turmeric Powder
- 4 g Tamarind Pulp
- 4 g Kashmiri Red Chilli Powder
- 250 ml

Coconut Milk
- 250 g

Chicken Curry Cut

Step 1 0:00 secs

30 g Coconut Oil

I 0

M 0

Step 2 0:40 secs

3 g Curry Leaves

I 100

M 0

Step 3 0:20 secs

10 g Garlic

I 100

M 0

Step 4 1:00 min

100 g Onion

I 100

M 100

Step 5 0:50 secs

250 g Chicken Curry Cut

I 100

M 100

Step 6 0:50 secs

211 g Raw Curry Paste

I 60

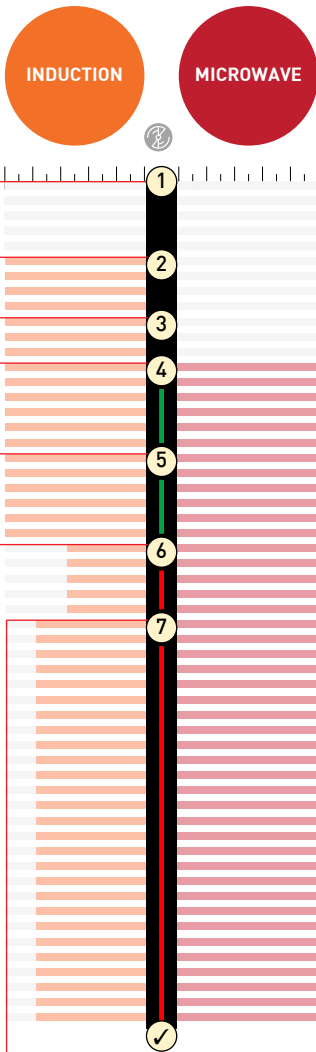
M 100

Step 7 4:00 mins

250 g Coconut Milk

I 80

M 100



Total Output:
650 G