



# Chi Ghee Roast

Cooking Time \_\_\_\_\_

On2Cook: 8:50 mins    Normal Cooking: 30 mins

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

Ingredients \_\_\_\_\_

- |        |                                       |
|--------|---------------------------------------|
| 20 g   | Ghee                                  |
| 3 g    | Curry Leaves                          |
| 5 g    | Garlic                                |
| 50 g   | Onion                                 |
| 100 g  | Base Masala                           |
|        | 40 g Cashew, 4 g Whole Red Chilli     |
|        | 6 g Kashmiri Red Chilli Powder        |
|        | 50 ml Water                           |
| 334 g  | Marinated Chicken                     |
|        | 250 g Chicken, 60 g Yoghurt           |
|        | 3 g Black Pepper Powder, 3 g Salt     |
|        | 3 g Red Chilli Powder                 |
|        | 3 g Kashmiri Red Chilli Powder        |
|        | 2 g Turmeric Powder                   |
|        | 10 g Ginger Garlic Green Chilli Paste |
| 16 g   | Ghee Roast Masala                     |
|        | 3 g Coriander Seed, 3 g Cumin Seeds   |
|        | 3 g Poppy Seeds                       |
|        | 2 g Fenugreek Seeds                   |
|        | 2 g Mustard Seed                      |
| 82 g   | Coconut Milk Mix                      |
|        | 60 ml Coconut Milk                    |
|        | 15 g Tamarind Pulp, 4 g Jaggery       |
|        | 3 g Salt                              |
| 100 ml | Water                                 |

## Step 1 0:00 secs

20 g Ghee  
I 0 M 0

## Step 2 0:40 secs

3 g Curry Leaves  
I 100 M 0

## Step 3 0:20 secs

5 g Garlic  
I 100 M 0

## Step 4 0:50 secs

50 g Onion  
I 100 M 100

## Step 5 1:00 min

100 g Basa Masala  
I 60 M 100

## Step 6 3:00 mins

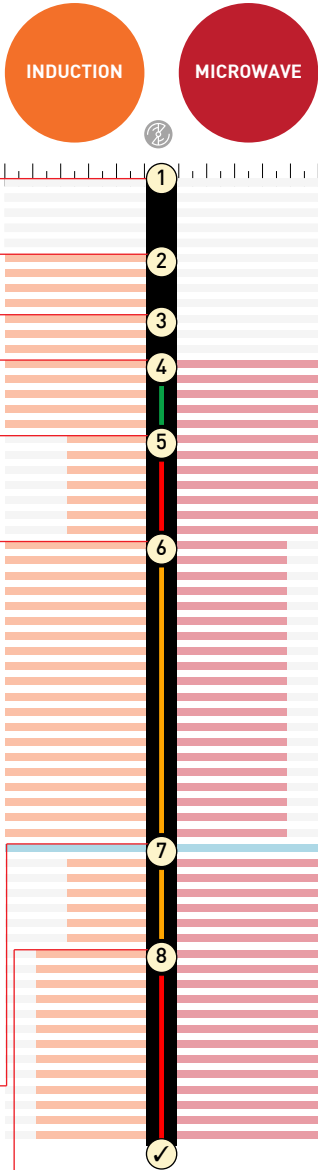
Marinated Chicken  
I 100 M 80

## Step 7 1:00 min

Ghee Roast Masala  
I 60 M 100

## Step 8 2:00 mins

Coconut Milk Mix  
I 80 M 100



Total Output:  
400 G