



# Kodi Pakora

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

On2Cook: 2:00 mins    Normal Cooking: 8 mins

**Accessories:** Pan Non-Coated (Ss), Frying Kit

**Ingredients** \_\_\_\_\_

- |        |                                   |
|--------|-----------------------------------|
| 1500 g | Oil                               |
|        | 1500 g Oil, Hitoil200c            |
| 150 g  | Chicken Thigh Boneless            |
|        | 150 g Chicken bones               |
| 58 g   | Indian Masala & Chicken Marinade  |
|        | 1 g Turmeric powder               |
|        | 5 g Red chili powder              |
|        | 5 g Ginger Garlic Paste, 4 g Salt |
|        | 5 g Lemon Juice, 3 g Curry Leaves |
|        | 5 g Kashmiri Chilli powder        |
|        | 30 g Curd                         |
| 45 g   | Flour Mix                         |
|        | 20 g Rice Flour, 5 g Corn Flour   |
|        | 20 g Flour                        |

**Total Output:**  
250GM