



Malai Keema

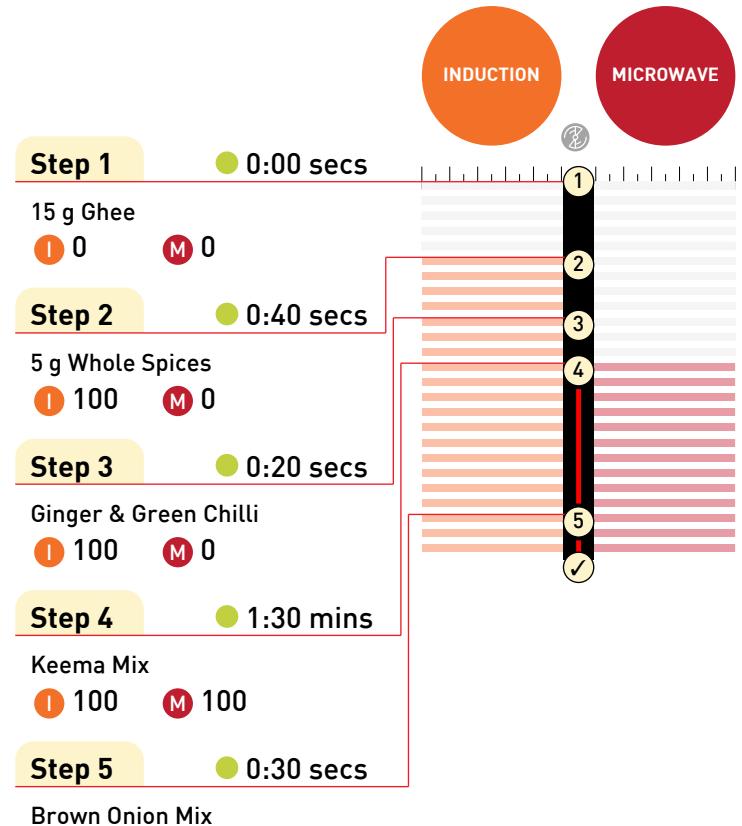
Cooking Time

On2Cook: 3:00 mins Normal Cooking: 12 mins

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

Ingredients

15 g	Ghee
5 g	Whole Spices
	1 g Whole Black pepper, 2 g Bay Leaf
	2 g Green Cardamom
426 g	Keema Mix
	300 g Thigh Chicken Keema
	50 g Yoghurt, 50 g Cream
	10 g Ginger Garlic Green Chilli Paste
	2 g Black Pepper Powder
	2 g Chilli Flakes, 2 ml Lemon Juice
	10 ml Oil
75 g	Brown Onion Mix
	30 g Processed Cheese
	20 g Brown Onion
	5 g Green Chilli Slit, 20 g Cream
10 g	Ginger & Green Chilli
	5 g Ginger, 5 g Green Chilli



Total Output:
400 g