



Soaji Chicken

Cooking Time

On2Cook: 9:40 mins Normal Cooking: 30 mins

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

Ingredients

- | | |
|-------|-------------------------------------|
| 80 ml | Oil |
| 30 g | Ginger Garlic Paste |
| 500 g | Chicken Curry Cut |
| 190 g | Raw Gravy Paste |
| | 160 g Onion |
| | 15 g Kashmiri Red Chilli |
| | 3 g Red Chilli Powder, 2 g Turmeric |
| | 10 g Salt |
| 202 g | Roasted Saoji Masala Puree |
| | 2 g Bay Leaves, 5 g Coriander Seeds |
| | 10 g Cumin Seed, 5 g Cinnamon Stick |
| | 3 g Nutmeg, 2 g Star Anise |
| | 4 g Big Cardamom |
| | 4 g Small Cardamom, 5 g Fennel Seed |
| | 5 g Poppy Seed |
| | 2 g Black Pepper Corn |
| | 10 g Roasted Chana, 10 g Rice |
| | 5 g Whole Red Chilli |
| | 30 g Desiccated Coconut |
| | 100 g Water |

Step 1 0:40 secs

80 ml Oil

I 100

M 0

Step 2 0:40 secs

30 g Ginger Garlic Paste

I 100

M 0

Step 3 1:00 min

500 g Chicken Curry Cut

I 100

M 100

Step 4 4:20 mins

190 g Raw Gravy Paste

I 70

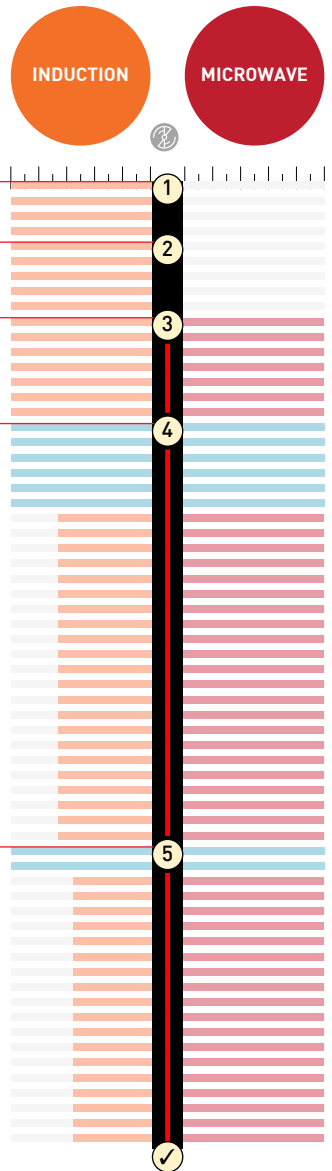
M 100

Step 5 3:00 mins

Roasted Saoji Masala Puree

I 60

M 100



Total Output:
900 g