



Step 1 2:00 mins

40 g Ghee & Whole Spices

I 100

M 100

Step 2 2:00 mins

Marinated Chicken

I 100

M 100

Step 3 10:00 mins

Marinated Chicken

I 70

M 100

Chicken Handi Pot

Cooking Time

On2Cook: 14:00 mins Normal Cooking: 50 mins

Accessories: Pan Non Coated (Ss), Special Instructions

Salt Layering 1000 G

Clay Pot 1 Nos (Season The Clay Pot - Soaked In Water)

Using A Dough Seal For Dum

Ingredients

- 40 g Ghee & Whole Spices
- 40 g Ghee, 1 Nos Cinnamon Stick
- 4 Nos Green Cardamom, 5 Nos Clove
- 2 Nos Bay leaf
- 659 g Marinated Chicken
- 400 g Chicken Handi
- 2 g Coriander Powder
- 2 g Cumin Powder
- 4 g Red Chilli Powder
- 4 g Kashmiri Chilli Powder
- 6 g Salt, 3 g Garam Masala
- 50 g Fried Onion
- 50 g Julienne Tomato, 50 g Water
- 50 g Curd, 15 g Oil mustard
- 15 g Oil, 8 g Julienne Ginger

Total Output:
500G