



# Bom Keema Masala

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

On2Cook: 5:45 mins    Normal Cooking: 15 mins

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

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

- 30 g            Ghee, Butter, & Oil
- 10 g Ghee, 10 g Butter, 10 ml Oil
- 6 g            Whole Spices
- 2 g Cumin Seeds, 2 g Green Cardamom
- 2 g Cinnamon Sticks
- 80 g          Onion
- 30 g          Tomato
- 10 g          Powdered Spices
- 3 g Kashmiri Red Chilli
- 2 g Garam Masala, 2 g Cumin
- 3 g Coriander
- 20 g          Green Paste
- 4 g Ginger, 4 g Garlic
- 4 g Green Chilli
- 4 g Coriander Leaves
- 4 g Mint Leaves
- 248 g        Keema Mix
- 200 g Chicken Keema
- 10 g Ginger Garlic Green Chilli Paste
- 20 g Hung Curd, 2 g Turmeric Powder
- 5 g Red Chilli Powder
- 1 g Garam Masala, 1 g Cumin Powder
- 5 g Coriander Powder, 4 g Salt

## Step 1                    0:40 secs

30 g & Oil  
30 g Butter  
30 g Ghee  
I 100    M 0

## Step 2                    0:20 secs

6 g Whole Spices  
I 100    M

## Step 3                    1:30 mins

30 g Tomato, 80 g Onion  
I 100    M 100

## Step 4                    0:15 secs

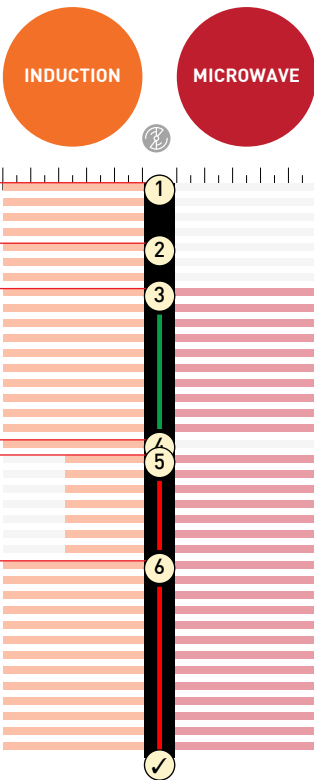
10 g Powdered Spices  
I 100    M

## Step 5                    1:00 min

20 g Green Paste  
I 60    M 100

## Step 6                    2:00 mins

Keema Mix  
I 100    M 100



**Total Output:**  
350 G