



# Sfd Chi Makhani

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

On2Cook: 10:30 mins    Normal Cooking: 40 mins

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

Ingredients \_\_\_\_\_

- |        |                                       |
|--------|---------------------------------------|
| 60 g   | Ghee & Khada Masala                   |
|        | 60 g Ghee, 2 Nos Bay Leaf             |
|        | 2 Nos Black Cardamom                  |
|        | 1 Nos Cinnamon Stick                  |
| 437 g  | Mix Gravy                             |
|        | 200 g Onion, 10 g Green Chilli        |
|        | 12 g Melon seeds, 15 g Kaju           |
|        | 20 g Poppy Seeds                      |
|        | 18 g Desiccated Coconut               |
|        | 12 g Almond, 100 g Milk, 50 g Water   |
| 1140 g | Chicken Marinated                     |
|        | 1000 g Chicken Curry Cuts, 5 g Salt   |
|        | 100 g Curd, 15 g Ghee                 |
|        | 20 g Ginger Garlic Green Chilli Paste |
| 290 g  | Mix Ingredients                       |
|        | 100 g Cream, 50 g Butter              |
|        | 2 g Cardamom Powder                   |
|        | 15 g Rose Water, 5 g Sweet Attar      |
|        | 8 g Salt, 10 g Yellow Chilli          |
|        | 100 g Khoya                           |

