



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 WholeBlack 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

Step 1 0:00 secs

15 g Ghee
I 0 M 0

Step 2 0:40 secs

5 g Whole Spices
I 100 M 0

Step 3 0:20 secs

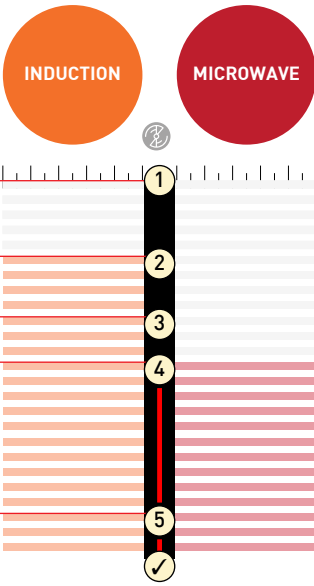
Ginger & Green Chilli
I 100 M 0

Step 4 1:30 mins

Keema Mix
I 100 M 100

Step 5 0:30 secs

Brown Onion Mix
I 100 M 100



Total Output:
400 g