



# Xacuti Chicken

## Cooking Time

On2Cook: 12:40 mins    Normal Cooking: 35 mins

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

## Ingredients

60 g	Coconut Oil 45g, Ghee 15g
1025 g	Marinated Chicken
	1000 g Curry Cut Chicken
	2 g Turmeric, 8 g Salt
	15 g Lime Juice
621 g	Paste
	250 g Onion Paste
	83 g Xacuti Powder, 8 g Salt
	25 g Garlic Paste
	20 g Ginger Paste
	30 g Tamarind Water
	200 g Water for Grinding
	5 g Jaggery Powder
400 ml	Water (Auto)
83 g	Xacuti Masala
	20 g Dry Whole Byadgi Chilli
	3 g Dry Coconut Powder
	20 g White Poppy Seeds
	20 g Coriander Seeds
	5 g Cumin Seeds, 3 g Black Pepper
	1 g Clove, 1 g Green Cardamom
	2 g Cinnamon, 1 g Star Anise
	1 g Mace, 1 g Nutmeg

### Step 1

0:40 secs

Coconut Oil 45g, Ghee 15g

I 100

M 0

### Step 2

3:00 mins

Marinated Chicken

I 100

M 100

### Step 3

4:30 mins

621 g Paste

I 100

M 100

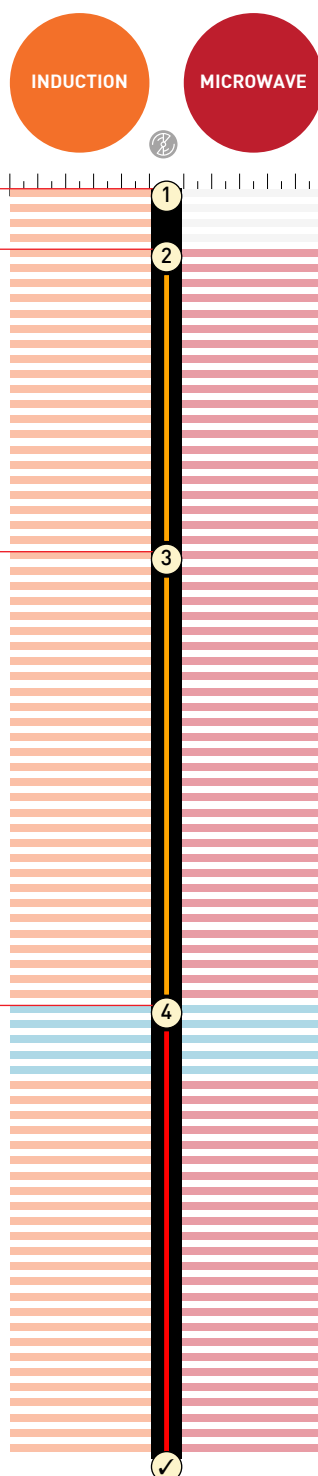
### Step 4

4:30 mins

400 ml Water (Auto)

I 100

M 100



**Total Output:**  
1600 g