



Chennai Chicken

Cooking Time _____

On2Cook: 8:10 mins Normal Cooking: 40 mins

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

Ingredients _____

- 30 ml

Ghee
- 8 g

Curry Leaves Ginger Garlic
- 3 g Ginger, 5 g Garlic
- CurryLeaves10pc
- 338 g

Raw Gravy Paste
- 100 g Onion, 100 g Tomato
- 5 g Whole Red Chilli
- 75 g Fresh Coconut
- 20 g Poppy Seeds, 2 g Cumin Seeds
- 2 g Coriander Seeds, 1 g Clove
- 4 g Green Cardamom
- 2 g Cinnamon Stick, 2 g Star Anise
- 2 g Fennel Seeds, 10 g Salt
- 0 g Kashmiri Chilli Powder
- 2 g Turmeric Powder
- 1 g Black Pepper
- 500 g

Chicken Curry Cut
- 100 ml

Water

Step 1 0:40 secs

30 ml Ghee

I 100 **M** 0

Step 2 0:30 secs

8 g Curry Leaves Ginger Garlic

I 100 **M** 0

Step 3 2:00 mins

500 g Chicken Curry Cut

I 100 **M** 100

Step 4 1:00 min

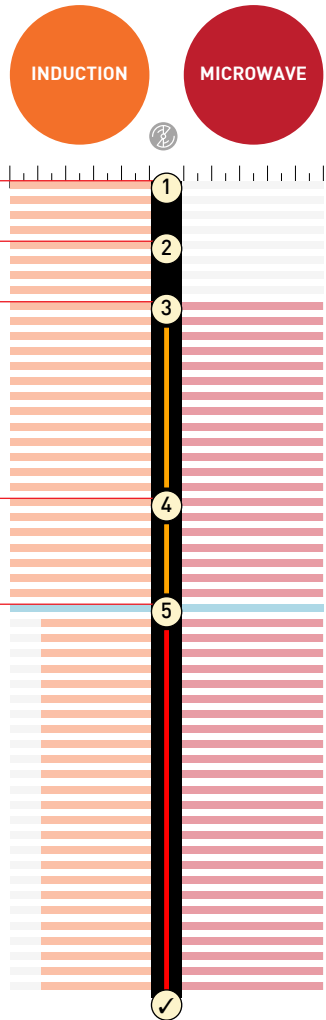
266 g Raw Gravy Paste

I 100 **M** 100

Step 5 4:00 mins

100 ml Water

I 80 **M** 100



Total Output:
750 g