



Sfd Chi Makhani

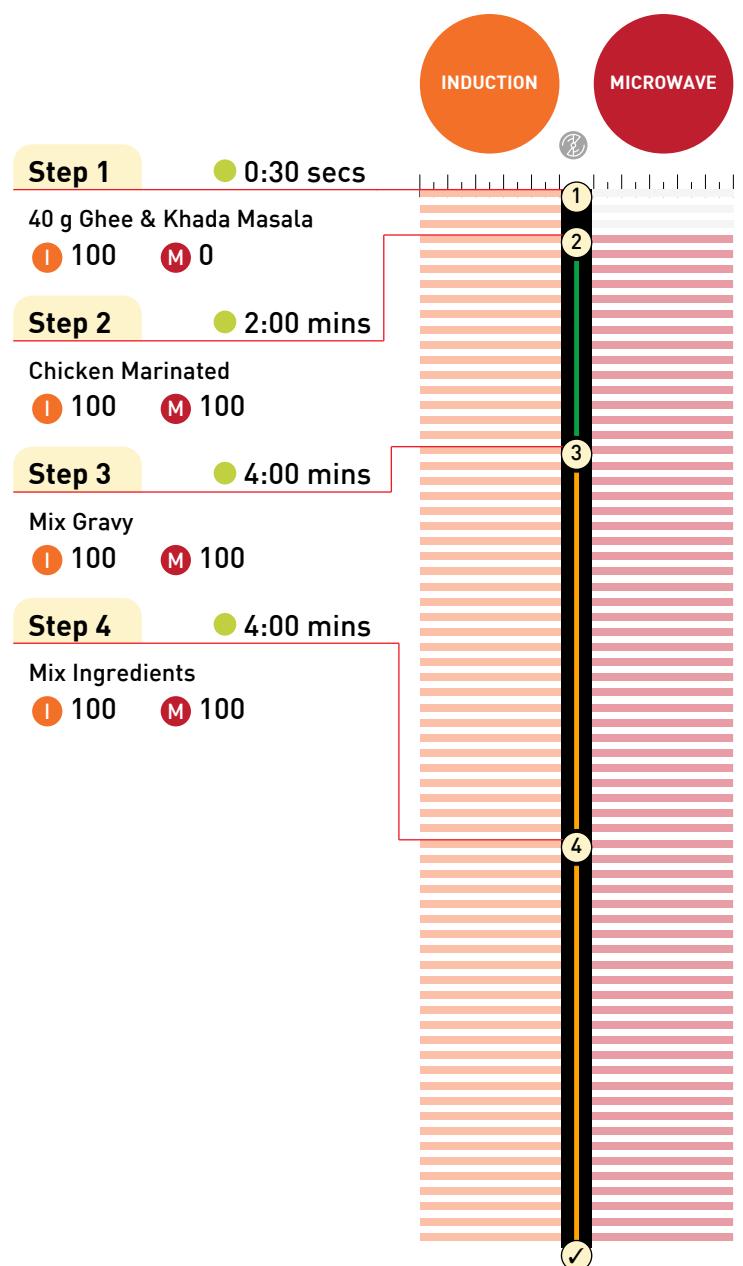
Cooking Time

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	



Total Output:
1500 G