



## Chennai Chicken

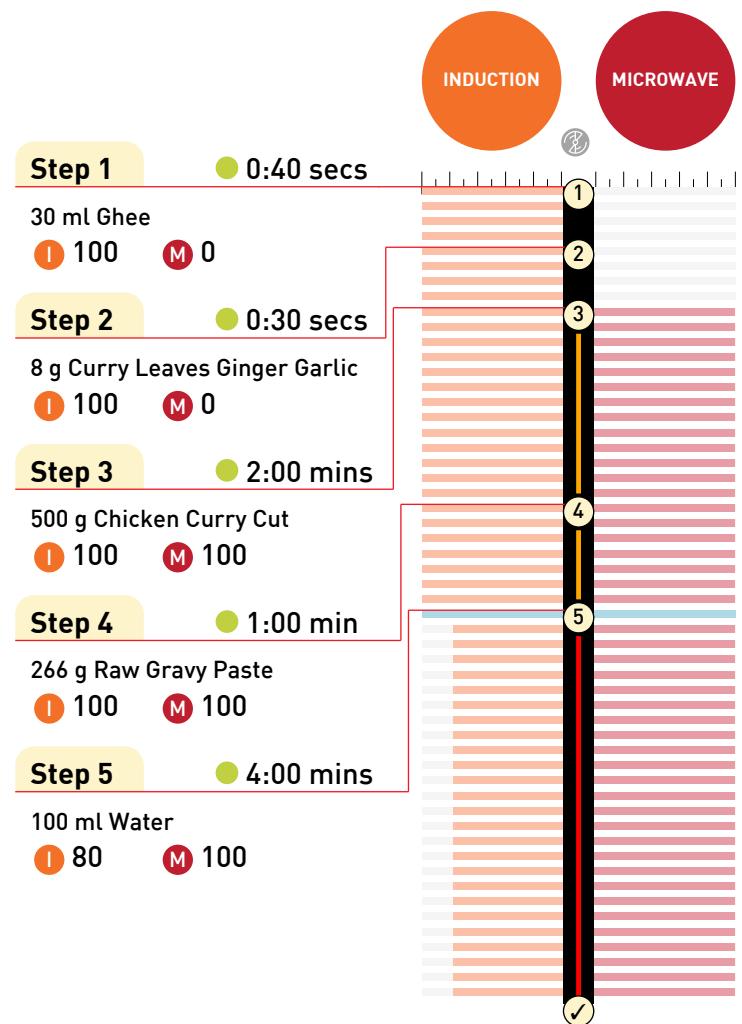
### Cooking Time

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



Total Output:  
750 g