



Bom Keema Masala

Cooking Time _____

On2Cook: 5:45 mins Normal Cooking: 15 mins

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

Ingredients _____

- 30 g Ghee, Butter, & Oil
- 10 g Ghee, 10 g Butter, 10 ml Oil
- 6 g Whole Spices
- 2 g Cumin Seeds, 2 g Green Cardamom
- 2 g Cinnamon Sticks
- 80 g Onion
- 30 g Tomato
- 10 g Powdered Spices
- 3 g Kashmiri Red Chilli
- 2 g Garam Masala, 2 g Cumin
- 3 g Coriander
- 20 g Green Paste
- 4 g Ginger, 4 g Garlic
- 4 g Green Chilli
- 4 g Coriander Leaves
- 4 g Mint Leaves
- 248 g Keema Mix
- 200 g Chicken Keema
- 10 g Ginger Garlic Green Chilli Paste
- 20 g Hung Curd, 2 g Turmeric Powder
- 5 g Red Chilli Powder
- 1 g Garam Masala, 1 g Cumin Powder
- 5 g Coriander Powder, 4 g Salt

Step 1 0:40 secs

30 g & Oil
30 g Butter
30 g Ghee
I 100 M 0

Step 2 0:20 secs

6 g Whole Spices
I 100 M

Step 3 1:30 mins

30 g Tomato, 80 g Onion
I 100 M 100

Step 4 0:15 secs

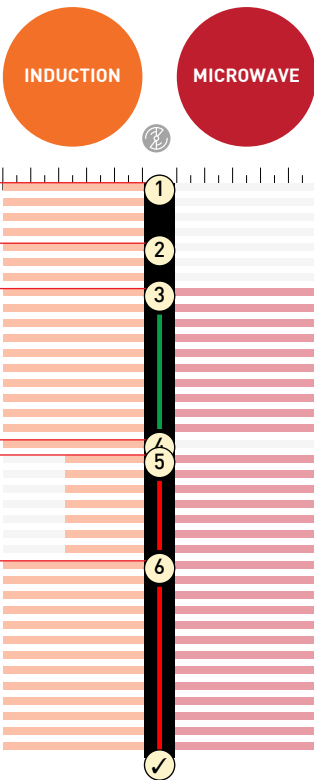
10 g Powdered Spices
I 100 M

Step 5 1:00 min

20 g Green Paste
I 60 M 100

Step 6 2:00 mins

Keema Mix
I 100 M 100



Total Output:
350 G