



Mughlai Chicken

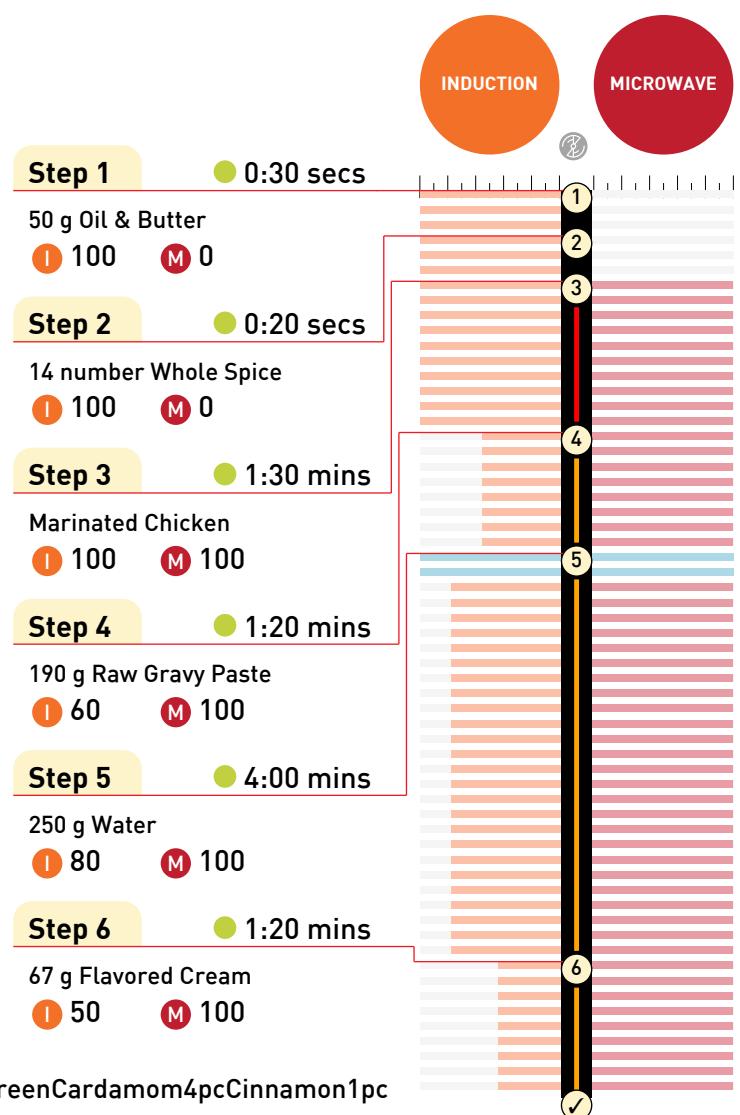
Cooking Time

On2Cook: 9:00 mins Normal Cooking: 50 mins

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

Ingredients

50 g	Oil & Butter
20 g Oil, 30 g Butter	
14 number	Whole Spice
	BayLeaf1pcBlackPepper6pcBlackCardamom2pcGreenCardamom4pcCinnamon1pc
600 g	Marinated Chicken
500 g	Chicken Curry Cut, 80 g Curd
20 g	Ginger Garlic Paste
190 g	Raw Gravy Paste
	150 g Onion, 20 g Cashew
	5 g Coriander Powder
	2 g Cumin Powder
	5 g Kashmiri Red Chilli Powder
	2 g Garam Masala, 6 g Salt
170 g	Water
170 g	Water
67 g	Flavored Cream
	50 g Cream, 2 g Kasturi Methi
	5 g Sugar, 5 g Kewara Water
	5 g Rose Water



Total Output:
800 g