



Kori Gassi 2200

Cooking Time _____

On2Cook: 14:10 mins Normal Cooking: 35 mins

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

Ingredients _____

- 100 g Coconut Oil
- 10 g Curry Leaves
- 30 g Garlic
- 300 g Onion
- 392 g Curry Paste
- 100 ml Water, 100 g Onion
- 10 g Coconut oil 15m Whole Red Chilli
- 100 g Fresh Coconut, 10 g Garlic
- 15 g Coriander Seed
- 6 g Whole Black Pepper
- 6 g Turmeric Powder
- 10 g Tamarind Pulp
- 20 g Kashmiri Red Chilli Powder
- 800 g Coconut Milk
- 1000 g Chicken Curry Cut

Step 1 ● 0:00 secs

100 g Coconut Oil

I 0 M 0

Step 2 ● 0:40 secs

10 g Curry Leaves

I 100 M 0

Step 3 ● 0:30 secs

30 g Garlic

I 100 M 0

Step 4 ● 3:00 mins

300 g Onion

I 100 M 100

Step 5 ● 2:00 mins

1000 g Chicken Curry Cut

I 100 M 100

Step 6 ● 1:00 min

392 g Curry Paste

I 60 M 100

Step 7 ● 7:00 mins

800 g Coconut Milk

I 80 M 100

