



Chi Ghee Roast

Cooking Time _____

On2Cook: 8:50 mins Normal Cooking: 30 mins

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

Ingredients _____

- | | |
|--------|---------------------------------------|
| 20 g | Ghee |
| 3 g | Curry Leaves |
| 5 g | Garlic |
| 50 g | Onion |
| 100 g | Base Masala |
| | 40 g Cashew, 4 g Whole Red Chilli |
| | 6 g Kashmiri Red Chilli Powder |
| | 50 ml Water |
| 334 g | Marinated Chicken |
| | 250 g Chicken, 60 g Yoghurt |
| | 3 g Black Pepper Powder, 3 g Salt |
| | 3 g Red Chilli Powder |
| | 3 g Kashmiri Red Chilli Powder |
| | 2 g Turmeric Powder |
| | 10 g Ginger Garlic Green Chilli Paste |
| 16 g | Ghee Roast Masala |
| | 3 g Coriander Seed, 3 g Cumin Seeds |
| | 3 g Poppy Seeds |
| | 2 g Fenugreek Seeds |
| | 2 g Mustard Seed |
| 82 g | Coconut Milk Mix |
| | 60 ml Coconut Milk |
| | 15 g Tamarind Pulp, 4 g Jaggery |
| | 3 g Salt |
| 100 ml | Water |

Step 1 0:00 secs

20 g Ghee
I 0 M 0

Step 2 0:40 secs

3 g Curry Leaves
I 100 M 0

Step 3 0:20 secs

5 g Garlic
I 100 M 0

Step 4 0:50 secs

50 g Onion
I 100 M 100

Step 5 1:00 min

100 g Basa Masala
I 60 M 100

Step 6 3:00 mins

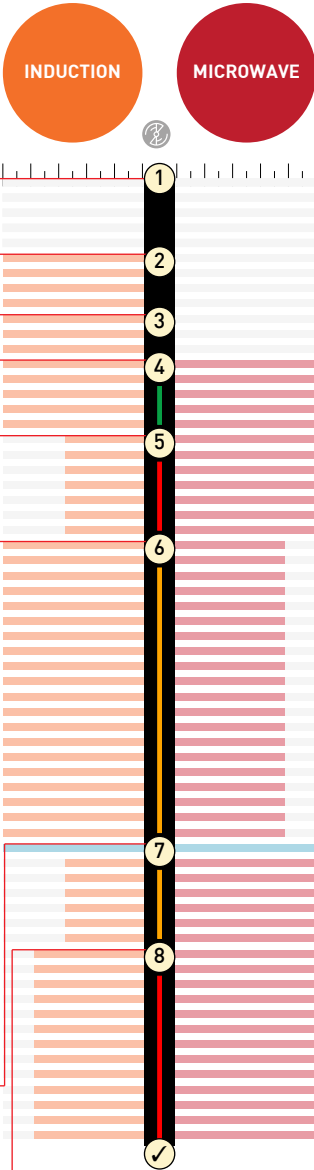
Marinated Chicken
I 100 M 80

Step 7 1:00 min

Ghee Roast Masala
I 60 M 100

Step 8 2:00 mins

Coconut Milk Mix
I 80 M 100



Total Output:
400 G