



# Mutton Keema

Cooking Time \_\_\_\_\_

On2Cook: 6:40 mins    Normal Cooking: 35 mins

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

Ingredients \_\_\_\_\_

- 55 g
- Oil & Whole Spices
- 50 g Oil
- 2 g Bay leaf 0.5g Cinnamon
- 2 g Green Cardamom 0.5g Cumin Seeds
- 939 g
- Marinated Minced Mutton
- 500 g Minced Mutton
- 200 g Fine Chopped Onion
- 25 g Ginger Garlic Paste
- 10 g Slit Green Chillies
- 180 g Fine Chopped Tomatoes
- 1 g Turmeric Powder
- 4 g Red Chilli Powder 2.5g Coriander Powder
- 2 g Garam Masala
- 5 g Kashmiri Chilli Powder
- 7 g Salt, 2 g Aromat Seasoning
- 20 ml
- Water

## Step 1 0:40 secs

55 g Oil & Whole Spices

I 100 M 0

## Step 2 3:00 mins

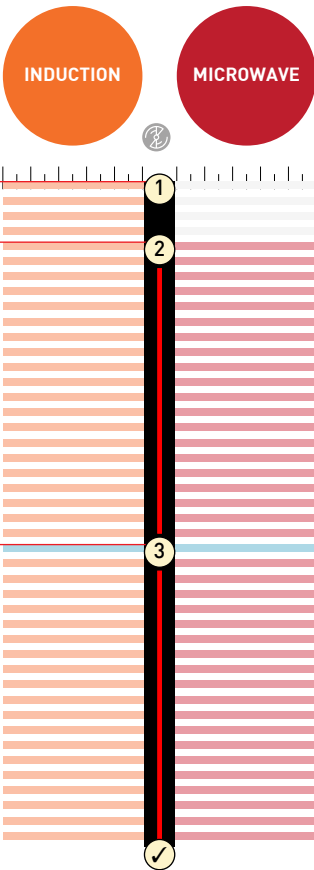
Marinated Minced Mutton

I 100 M 100

## Step 3 3:00 mins

50 g Water (Auto)

I 100 M 100



Total Output:  
650G