



# Chicken Korma

## Cooking Time

On2Cook: 8:20 mins    Normal Cooking: 30 mins

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

## Ingredients

60 g	Oil 20 g, Ghee 40 g
7 number	Whole Spice
	4 Nos Green Cardamom
	1 Nos Cinnamon Stick
	2 Nos Bay Leaves
500 g	Chicken
348 g	Gravy Paste
	150 g Onion, 30 g Cashew
	5 g Coriander Powder
	2 g Jeera powder
	1 g Turmeric Powder
	2 g Red Chilli Powder
	10 g Kashmiri Red Chilli Powder
	2 g Garam Masala
	20 g Ginger Garlic Paste, 6 g Salt
	120 g Curd
200 ml	Water (Auto)
65 g	Cream 60 g, Sugar 5 g

### Step 1 0:30 secs

Oil 20 g, Ghee 40 g

I 100 M 0

### Step 2 0:20 secs

7 number Whole Spice

I 100 M 0

### Step 3 1:00 min

500 g Chicken

I 100 M 100

### Step 4 2:00 mins

348 g Gravy Paste

I 70 M 100

### Step 5 4:00 mins

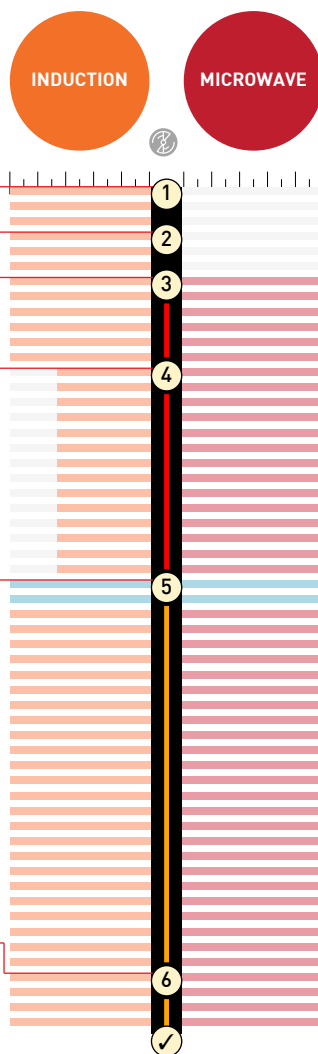
200 ml Water (Auto)

I 100 M 100

### Step 6 0:30 secs

65 g Cream & Sugar

I 100 M 100



**Total Output:**  
800 G