



Chicken Korma

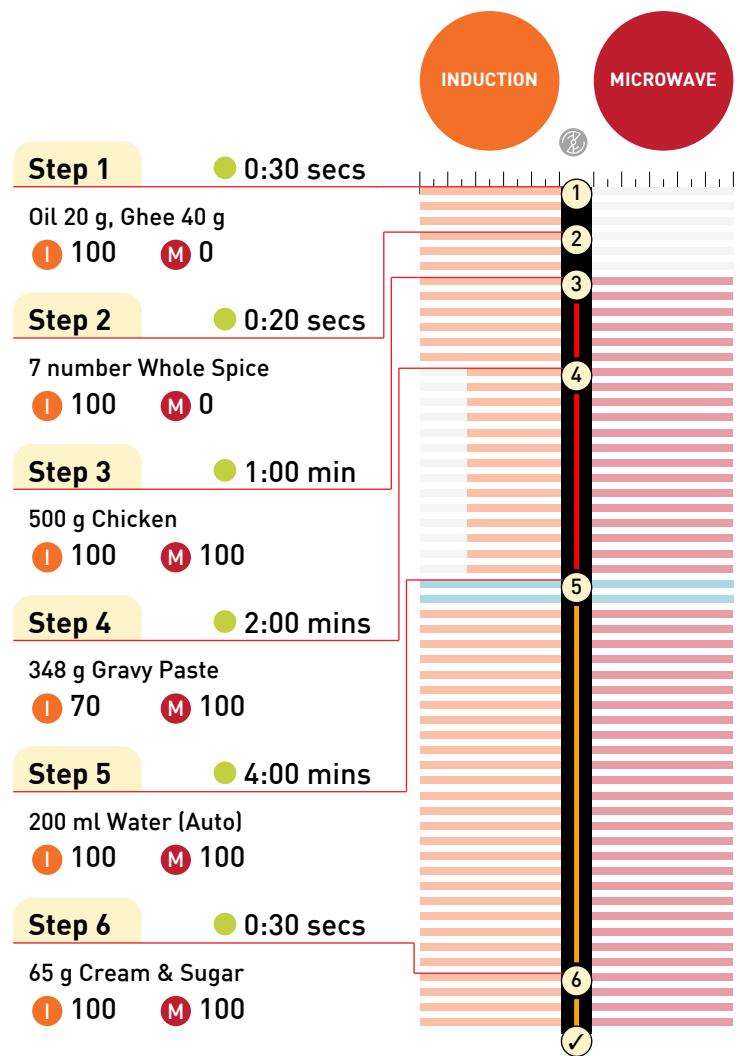
Cooking Time

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



Total Output:
800 G