



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

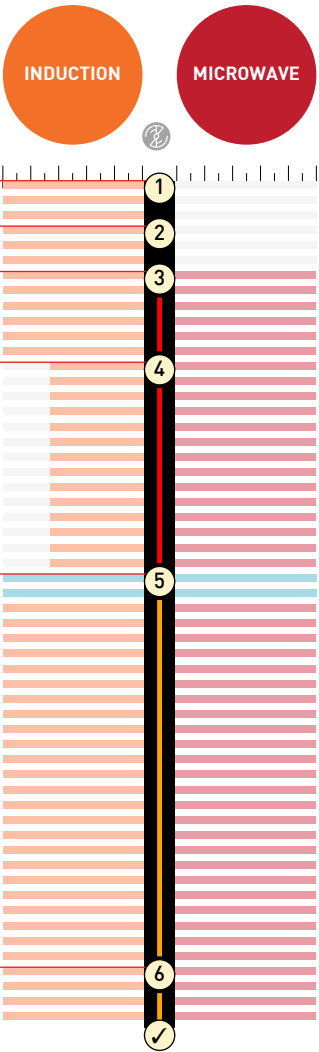
M 100

Step 6 0:30 secs

65 g Cream & Sugar

I 100

M 100



Total Output:
800 G