



## Chi Ghee Roast

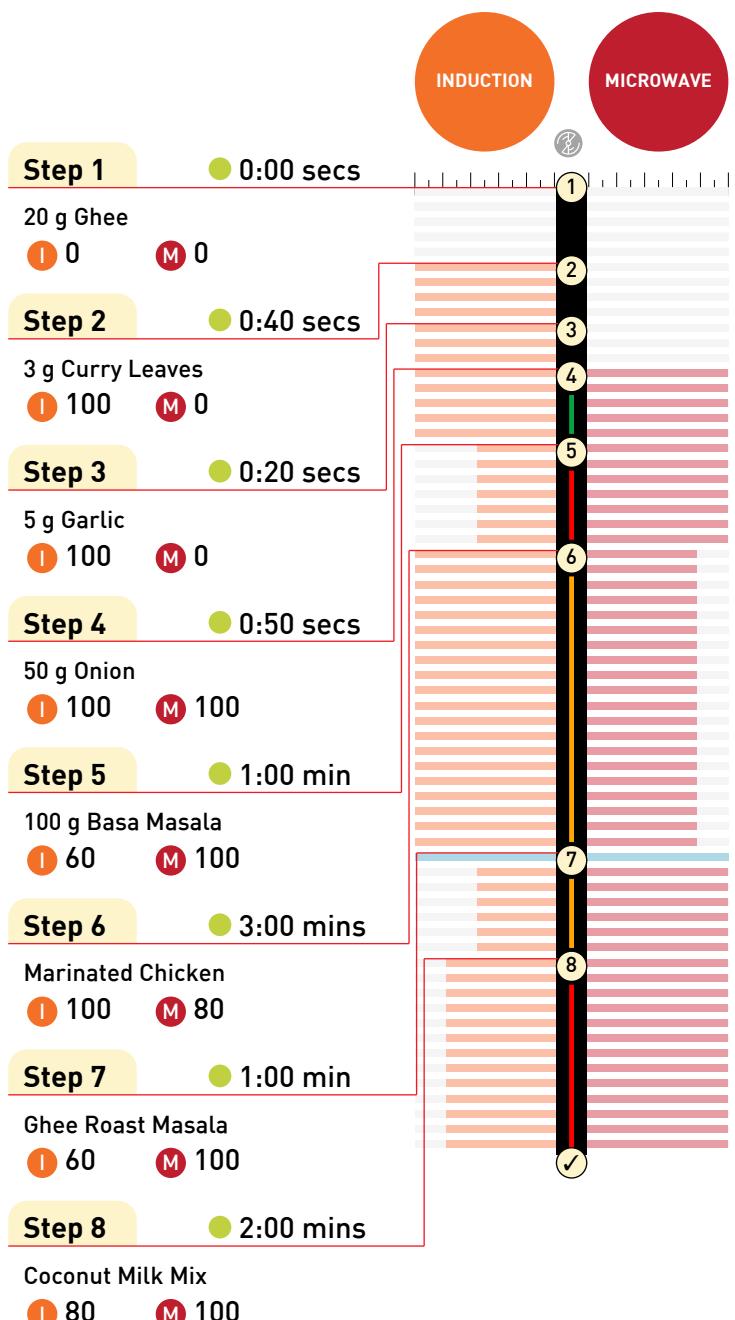
### Cooking Time

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



Total Output:  
400 G