



# Malai Keema

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

On2Cook: 3:00 mins    Normal Cooking: 12 mins

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

Ingredients \_\_\_\_\_

- 15 g

Ghee
- 5 g

Whole Spices

1 g WholeBlack pepper, 2 g Bay Leaf

2 g Green Cardamom
- 426 g

Keema Mix

300 g Thigh Chicken Keema

50 g Yoghurt, 50 g Cream

10 g Ginger Garlic Green Chilli Paste

2 g Black Pepper Powder

2 g Chilli Flakes, 2 ml Lemon Juice

10 ml Oil
- 75 g

Brown Onion Mix

30 g Processed Cheese

20 g Brown Onion

5 g Green Chilli Slit, 20 g Cream
- 10 g

Ginger & Green Chilli

5 g Ginger, 5 g Green Chilli

INDUCTION

MICROWAVE

Step 1

0:00 secs

15 g Ghee

I 0

M 0

Step 2

0:40 secs

5 g Whole Spices

I 100

M 0

Step 3

0:20 secs

Ginger & Green Chilli

I 100

M 0

Step 4

1:30 mins

Keema Mix

I 100

M 100

Step 5

0:30 secs

Brown Onion Mix

I 100

M 100

1

2

3

4

5

✓

Total Output:  
400 g