



# Malai Kofta

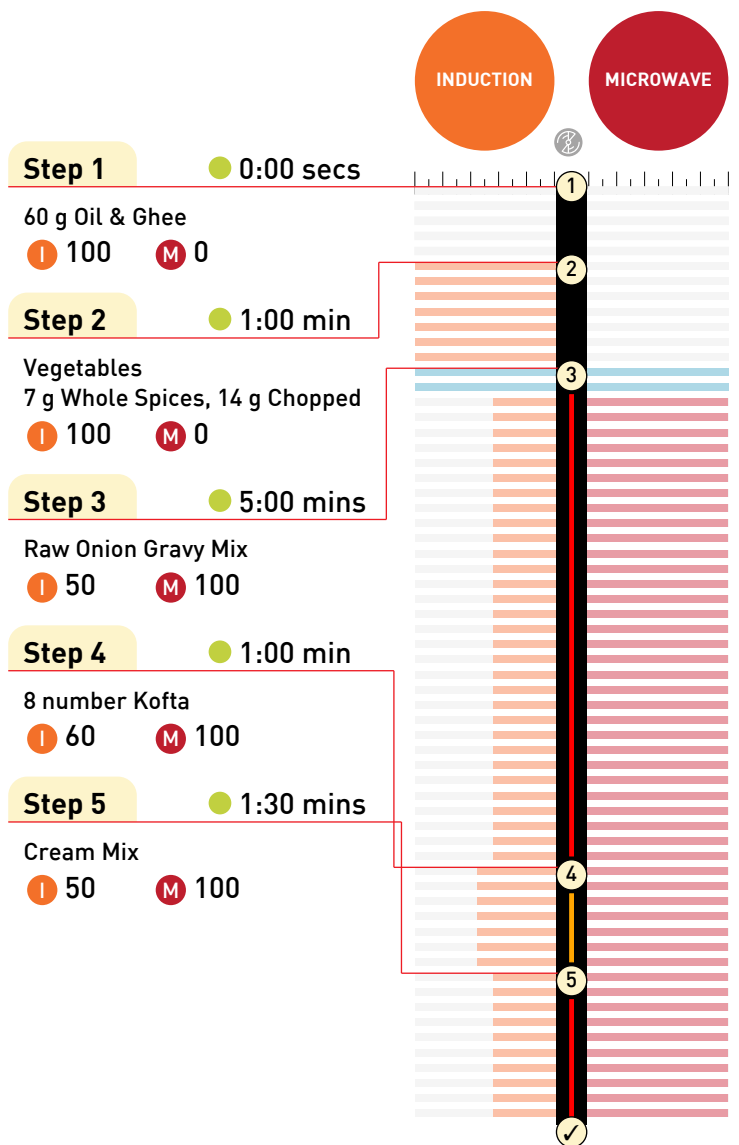
**Cooking Time** \_\_\_\_\_

On2Cook: 8:30 mins    Normal Cooking: 40 mins

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

**Ingredients** \_\_\_\_\_

- |          |                                     |
|----------|-------------------------------------|
| 60 g     | Oil & Ghee                          |
|          | 20 g Ghee, 40 g Oil                 |
| 7 g      | Whole Spices                        |
|          | 2 g Green Cardamom, 2 g Star Anise  |
|          | 2 g Cinnamon, 1 g Clove             |
| 14 g     | Chopped Vegetables                  |
|          | 8 g Garlic, 4 g Ginger              |
|          | 2 g Green Chilli                    |
| 263 g    | Raw Onion Gravy Mix                 |
|          | 25 g Cashew, 25 g Melon Seeds       |
|          | 200 g Onion, 3 g Black Pepper       |
|          | 1 g Turmeric, 3 g Red Chilli Powder |
|          | 6 g Salt                            |
| 8 number | Kofta                               |
| 160 g    | Cream Mix                           |
|          | 50 g Cream, 6 g Sugar               |
|          | 4 g Cardamom Powder, 100 g Milk     |
| 200 ml   | Water (Auto)                        |



**Total Output:**  
550 G