



# Soaji Chicken

## Cooking Time

On2Cook: 9:40 mins    Normal Cooking: 30 mins

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

## Ingredients

80 ml	Oil
30 g	Ginger Garlic Paste
500 g	Chicken Curry Cut
190 g	Raw Gravy Paste
	160 g Onion
	15 g Kashmiri Red Chilli
	3 g Red Chilli Powder, 2 g Turmeric
	10 g Salt
202 g	Roasted Saoji Masala Puree
	2 g Bay Leaves, 5 g Coriander Seeds
	10 g Cumin Seed, 5 g Cinnamon Stick
	3 g Nutmeg, 2 g Star Anise
	4 g Big Cardamom
	4 g Small Cardamom, 5 g Fennel Seed
	5 g Poppy Seed
	2 g Black Pepper Corn
	10 g Roasted Chana, 10 g Rice
	5 g Whole Red Chilli
	30 g Desiccated Coconut
	100 g Water

### Step 1 0:40 secs

80 ml Oil

I 100

M 0

### Step 2 0:40 secs

30 g Ginger Garlic Paste

I 100

M 0

### Step 3 1:00 min

500 g Chicken Curry Cut

I 100

M 100

### Step 4 4:20 mins

190 g Raw Gravy Paste

I 70

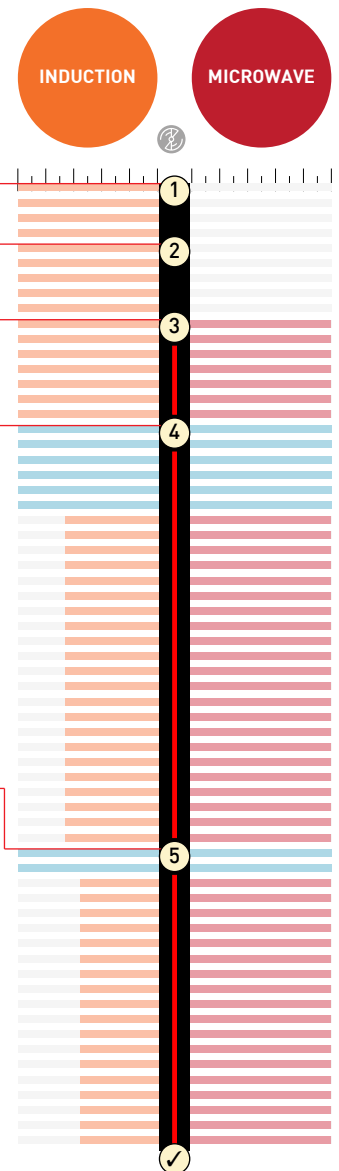
M 100

### Step 5 3:00 mins

Roasted Saoji Masala Puree

I 60

M 100



**Total Output:**  
900 g