



Safed Murgh

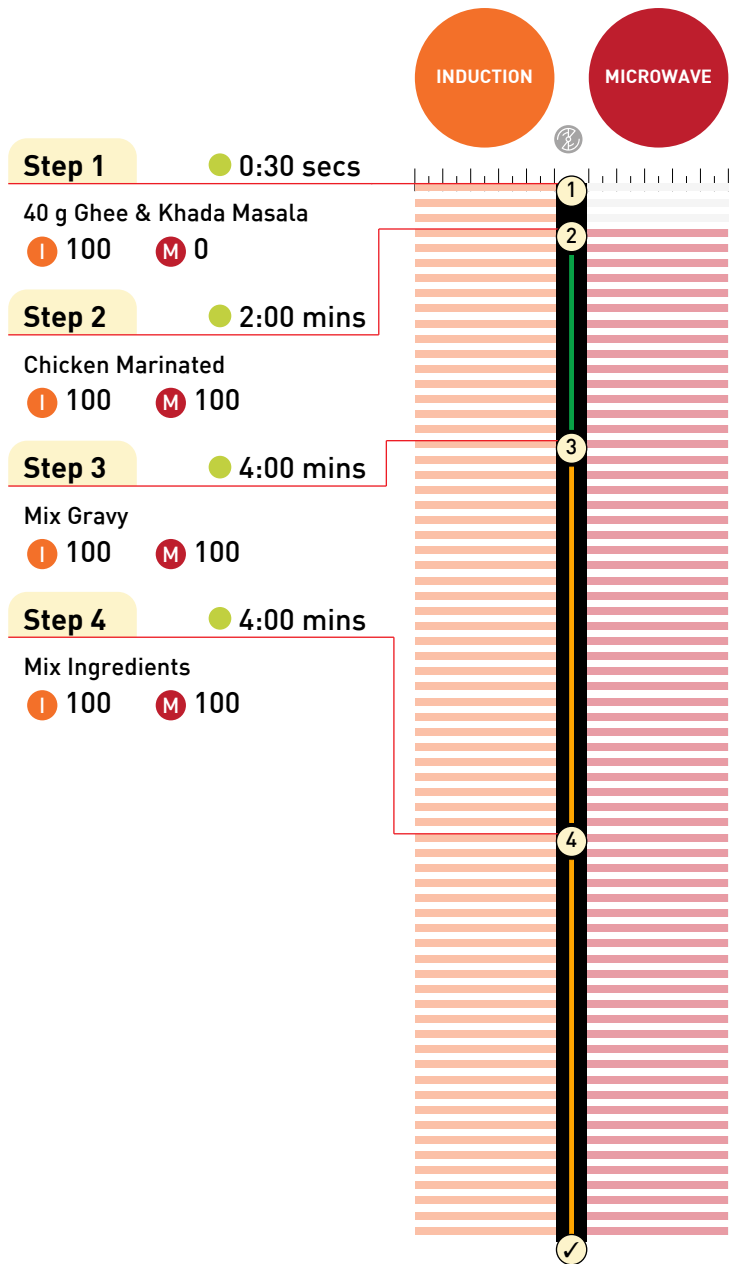
Cooking Time _____

On2Cook: 10:30 mins Normal Cooking: 40 mins

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

Ingredients _____

- | | |
|--------|---------------------------------------|
| 60 g | Ghee & Khada Masala |
| | 60 g Ghee, 2 Nos Bay Leaf |
| | 2 Nos Black Cardamom |
| | 1 Nos Cinnamon Stick |
| 437 g | Mix Gravy |
| | 200 g Onion, 10 g Green Chilli |
| | 12 g Melon seeds, 15 g Kaju |
| | 20 g Poppy Seeds |
| | 18 g Desiccated Coconut |
| | 12 g Almond, 100 g Milk, 50 g Water |
| 1140 g | Chicken Marinated |
| | 1000 g Chicken Curry Cuts, 5 g Salt |
| | 100 g Curd, 15 g Ghee |
| | 20 g Ginger Garlic Green Chilli Paste |
| 290 g | Mix Ingredients |
| | 100 g Cream, 50 g Butter |
| | 2 g Cardamom Powder |
| | 15 g Rose Water, 5 g Sweet Attar |
| | 8 g Salt, 10 g Yellow Chilli |
| | 100 g Khoya |



Total Output:
1500 G