



# Kori Gassi 2200

## Cooking Time

On2Cook: 14:10 mins Normal Cooking: 35 mins

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

## Ingredients

100 g	Coconut Oil
10 g	Curry Leaves
30 g	Garlic
300 g	Onion
392 g	Curry Paste
	100 ml Water, 100 g Onion
	10 g Coconut oil 15m Whole Red Chilli
	100 g Fresh Coconut, 10 g Garlic
	15 g Coriander Seed
	6 g Whole Black Pepper
	6 g Turmeric Powder
	10 g Tamarind Pulp
	20 g Kashmiri Red Chilli Powder
800 g	Coconut Milk
1000 g	Chicken Curry Cut

