



# Mughlai Chicken

## Cooking Time

On2Cook: 9:00 mins    Normal Cooking: 50 mins

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

## Ingredients

50 g	Oil & Butter
	20 g Oil, 30 g Butter
14 number	Whole Spice
	BayLeaf1pcBlackPepper6pcBlackCardamom2pcGreenCardamom4pcCinnamon1pc
600 g	Marinated Chicken
	500 g Chicken Curry Cut, 80 g Curd
	20 g Ginger Garlic Paste
190 g	Raw Gravy Paste
	150 g Onion, 20 g Cashew
	5 g Coriander Powder
	2 g Cumin Powder
	5 g Kashmiri Red Chilli Powder
	2 g Garam Masala, 6 g Salt
170 g	Water
	170 g Water
67 g	Flavored Cream
	50 g Cream, 2 g Kasturi Methi
	5 g Sugar, 5 g Kewara Water
	5 g Rose Water

### Step 1 0:30 secs

50 g Oil & Butter

I 100 M 0

### Step 2 0:20 secs

14 number Whole Spice

I 100 M 0

### Step 3 1:30 mins

Marinated Chicken

I 100 M 100

### Step 4 1:20 mins

190 g Raw Gravy Paste

I 60 M 100

### Step 5 4:00 mins

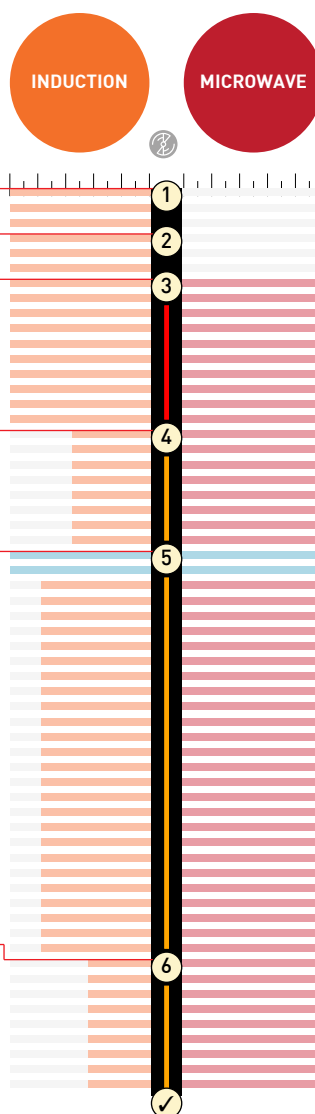
250 g Water

I 80 M 100

### Step 6 1:20 mins

67 g Flavored Cream

I 50 M 100



**Total Output:**  
800 g