



Chole Masala

Cooking Time _____

On2Cook: 12:10 mins Normal Cooking: 40 mins

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

Ingredients _____

- 207 g

Ghee & Whole Spices
- 200 g Ghee, 5 g Cumin Seeds

2 g Bay Leaf
- 315 g

Vegetables
- 250 g Onion, 30 g Garlic

15 g Ginger, 20 g Green Chilli
- 35 g

Indian Spices
- 20 g Chole Masala, 3 g Haldi Powder

10 g Kashmiri Chilli, 10 g Salt

2 g Black Salt, 100 g Water
- 200 g

Tomato puree
- 600 g

Boiled Chole 600g, Chole Stock 200g

Step 1 1:30 mins

207 g Ghee & Whole Spices

I 100

M 0

Step 2 4:30 mins

315 g Vegetables

I 100

M 100

Step 3 0:40 secs

35 g Indian Spices

I 100

M 100

Step 4 1:30 mins

200 g Tomato puree

I 100

M 100

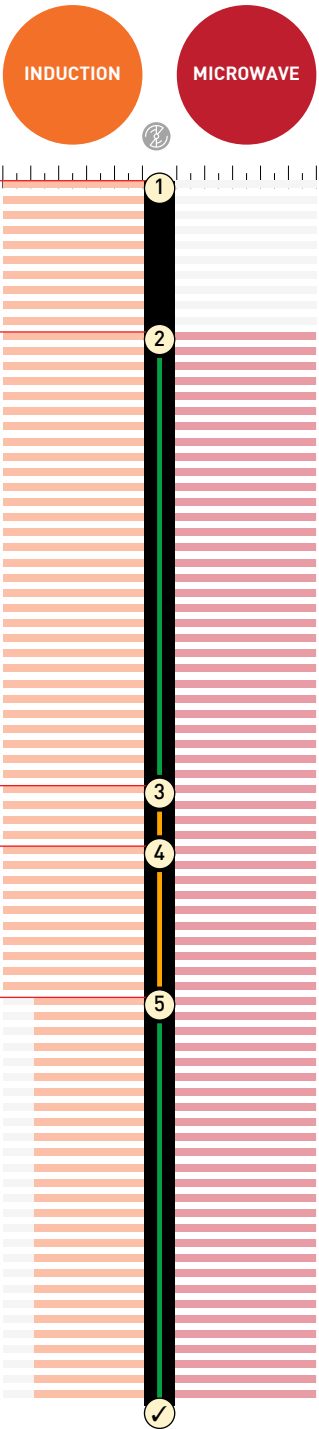
Step 5 4:00 mins

200g

Boiled Chole 600g, Chole Stock

I 80

M 100



Total Output:
1KG