



Sev Tameta

Cooking Time

On2Cook: 9:00 mins Normal Cooking: 30 mins

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

Ingredients

- | | |
|--------|-------------------------------------|
| 34 g | Oil & Whole Spices |
| | 30 g Oil, 2 g Cumin Seeds |
| | 2 Nos Whole Red Chili |
| | 2 Nos Bay Leaves, 2 g Mustard Seeds |
| 335 g | Vegetables |
| | 15 g Garlic, 10 g Ginger |
| | 200 g Tomato, 100 g Onion |
| | 10 g Green Chilli |
| 275 g | Mix Liquid |
| | 140 g Curd |
| | 12 g Kashmiri Red Chilli |
| | 6 g Coriander Powder |
| | 6 g Garam Masala |
| | 2 g Turmeric Powder, 6 g Salt |
| | 3 g Sugar, 100 g Water |
| 350 ml | Water (Auto) |
| 100 g | Ratlami Sev |
| 2 g | Coriander Leaves |

Step 1 0:40 secs

34 g Oil & Whole Spices

I 100 M 0

Step 2 3:30 mins

335 g Vegetables

I 100 M 100

Step 3 1:30 mins

Mix Liquid

I 70 M 100

Step 4 2:00 mins

350 ml Water (Auto)

I 80 M 100

Step 5 1:00 min

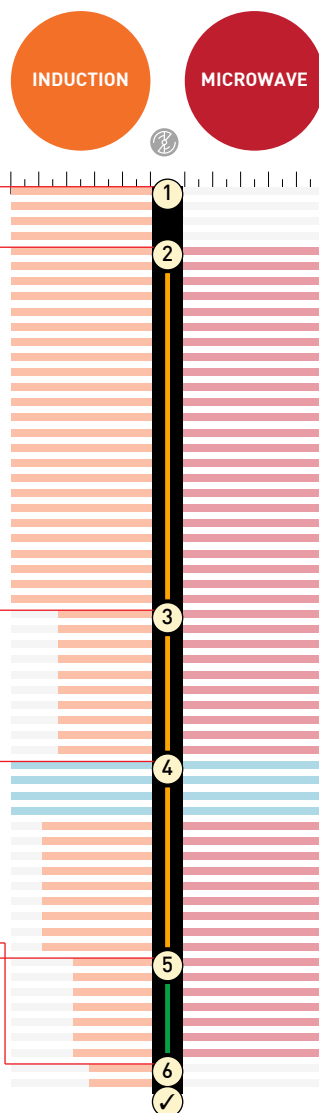
100 g Ratlami Sev

I 60 M 100

Step 6 0:20 secs

2 g Coriander Leaves

I 50 M 0



Total Output:
1000 G