



Pongal

Cooking Time _____

On2Cook: 14:10 mins Normal Cooking: 60 mins

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

Ingredients _____

- | | |
|---------|-----------------------------------|
| 120 g | Ghee |
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| 65 g | Pongal Spice Mix |
| | 1 g Black Pepper, 4 g Cumin Seeds |
| | 60 g Cashew |
| 35 g | Ginger & Curry Leaves |
| | 15 g Ginger, 15 g Curry Leaves |
| | 5 g Green Chilli Chopped |
| 470 g | Rice & Moong Dal Mix |
| | 300 g Rice, 150 g Moong Dal |
| | 20 g Salt |
| 1800 ml | Water (AUTO) |

Step 1 0:30 secs

30 g Ghee

I 100

M 0

Step 2 0:30 secs

Pongal Spice Mix

I 100

M 0

Step 3 0:10 secs

35 g Ginger & Curry Leaves

I 100

M 100

Step 4 0:30 secs

Rice & Moong Dal Mix

I 100

M 100

Step 5 6:30 mins

900 ml Water (AUTO)

I 100

M 100

Step 6 6:00 mins

900 ml Water (AUTO)

I 60

M 100

