



Msh Ghee Roast

Cooking Time _____

On2Cook: 6:00 mins Normal Cooking: 25 mins

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

Ingredients _____

- 30 g

Ghee
- 5 g

Curry Leaves
- 10 g

Garlic
- 50 g

Onion
- 100 g

Masala Mix
- 40 g Cashews, 4 g Whole Red Chilli
- 6 g Kashmiri Red Chilli Powder
- 50 ml Water
- 303 g

Mushroom & Turmeric
- 300 g Mushroom, 3 g Turmeric
- 16 g

Ghee Roast Masala
- 3 g Coriander Seed, 3 g Cumin
- 3 g Poppy seeds
- 2 g Fenugreek Seeds
- 2 g Mustard Seed
- 72 g

Coconut Milk Mix
- 80 g Coconut Milk
- 20 g Tamarind Pulp, 10 g Jaggery
- 6 g Salt

Step 1 0:00 secs

30 g Ghee

I 0

M 0

Step 2 0:40 secs

5 g Curry Leaves

I 100

M 0

Step 3 0:20 secs

10 g Garlic

I 100

M 0

Step 4 1:00 min

50 g Onion

I 100

M 100

Step 5 1:00 min

303 g Mushroom

I 100

M 100

Step 6 1:00 min

Masala Mix

I 60

M 100

Step 7 1:00 min

Ghee Roast Masala

I 60

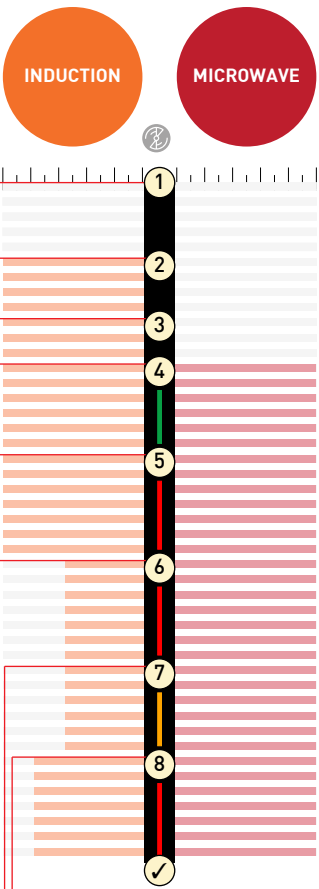
M 100

Step 8 1:00 min

Coconut Milk Mix

I 80

M 100



Total Output:
550 G