



Udupi Samber

Cooking Time

On2Cook: 7:30 mins Normal Cooking: 25 mins

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

Ingredients

48 g	Oil & Tadka
	40 g Oil, 2 g Mustard Seed
	2 g Curry Leaves, 2 g Hing
	2 g Red Chilli
550 g	Vegetables
	100 g Brinjal, 100 g Bottle Gourd
	50 g Drumstick, 100 g Carrot
	100 g Sliced Onion
	100 g Chopped Tomato
260 g	Soaked Toor Dal & Rosted Powder
	4 g Turmeric Powder, 10 g Salt
	40 g Soaked Toor Dal Paste
	40 g Water
	6 g Roasted Coriander Seeds
	3 g Roasted Cumin Seeds
	6 g Roasted Chana Dal
	1 g Roasted Fenugreek
	4 g Roasted Whole Red Chilli
	1 g Hing
	30 g Roasted Fresh Coconut
	115 g Emli Water
99 ml	Water (Auto)

Step 1 0:00 secs

48 g Oil & Tadka

I 0

M 0

Step 2 4:00 mins

550 g Vegetables

I 100

M 100

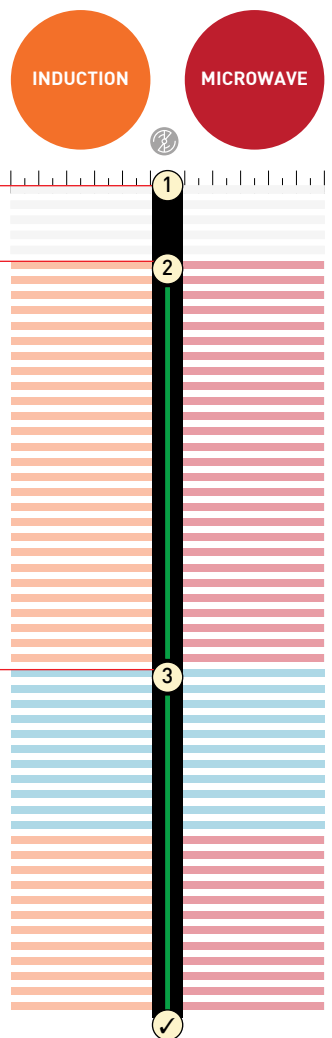
Step 3 3:30 mins

Powder, 99 ml Water (Auto)

260 g Soaked Toor Dal & Rosted

I 100

M 100



Total Output:
1500 G