



Kashmiri Pulao

Cooking Time

On2Cook: 14:30 mins Normal Cooking: 45 mins

Accessories: Pan Honeycomb (Non-Stick)

Ingredients

- 150 g

Ghee
- 338 g

Whole Spices, Dry Fruits & Cottage Cheese
- 5 g Cinnamon, 5 g Green Cardamom
- 2 g Bay Leaf
- 3 g Whole Black Pepper, 3 g Cloves
- 40 g Cashew, 40 g Almond Halves
- 40 g Rasins, 200 g Paneer Diced
- 820 g

Soaked Rice + Salt
- 800 g Rice, 25 g Salt
- 1120 ml

Water Spray
- 101 g

Safrom Milk
- 100 ml Milk, 1 g Safron
- 252 ml

Fruit Mix
- 150 g Apple, 80 g Pomegranate Arils
- 20 g Powdered Sugar
- 2 g Cardamom Powder

Step 1 1:30 mins

40 g Oil
I 100 M 0

Step 2 2:00 mins

Cheese
338 g Dry Fruits & Cottage
338 g Whole Spices
I 100 M 0

Step 3 2:00 mins

820 g Soaked Rice + Salt
I 60 M 100

Step 4 1:00 min

1120 ml Water Spray
I 60 M 100

Step 5 1:00 min

80 ml Water Spray
I 60 M 100

Step 6 1:00 min

80 ml Water Spray
I 60 M 100

Step 7 1:00 min

70 g Water Spray
I 60 M 100

Step 8 1:00 min

70 g Water Spray
I 60 M 100

Step 9 1:00 min

70 ml Water Spray
I 60 M 100

Step 10 1:00 min

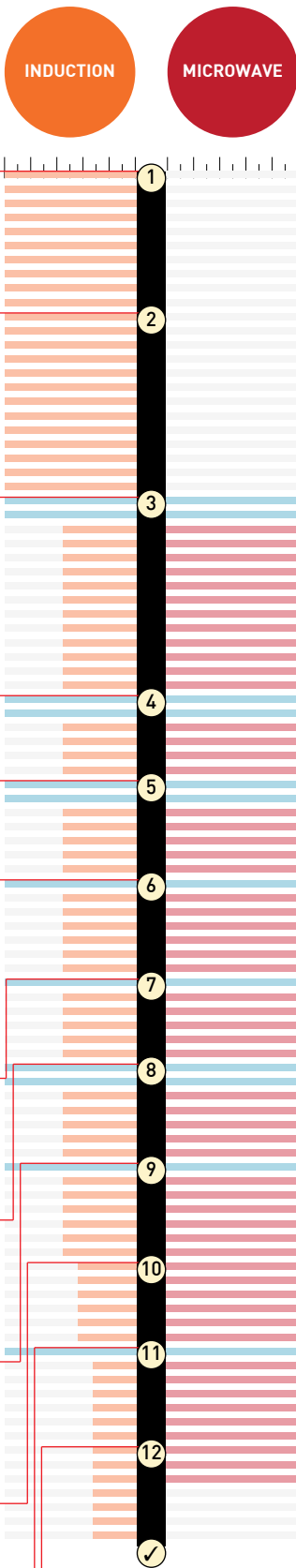
20 g Water Spray
I 50 M 100

Step 11 1:00 min

Fruit Mix
101 g Safron Milk, 252 ml
I 40 M 100

Step 12 1:00 min

70 g Water Spray
I 40 M 100



Total Output:
2400 G