



# Yellow Gravy

## Cooking Time

On2Cook: 18:00 mins    Normal Cooking: 120 mins

**Accessories:** Pan Honeycomb (Non-Stick), Gravy Stirrer

## Ingredients

500 g	Oil
26 g	Whole Spices
	4 g Green Cardamom, 2 g Clove
	10 g Cinnamon Stick
	10 g Whole Red Chilli
250 g	Powdered Masala Mix
	15 g Salt, 5 g Turmeric Powder
	10 g Red Chilli Powder
	10 g Garam Masala
	10 g Cumin Powder
	100 g Ginger Garlic Green Chilli Paste
	100 ml Water
1530 g	Raw Gravy Paste
	1500 g Onion, 20 g Green Coriander
	FennelSeeds10gm
600 g	Cashew & Melon Seeds Paste
	150 g Cashew, 150 g Melon Seed
	300 g Water
82 g	Dry Spice Mix
	75 g Sugar, 2 g Kasuri Methi
	5 g Green Cardamom Powder

### Step 1 0:00 secs

500 g Oil

I 100

M 0

### Step 2 1:30 mins

26 g Whole Spices

I 100

M 0

### Step 3 1:00 min

Powdered Masala Mix

I 100

M 0

### Step 4 9:00 mins

1530 g Raw Gravy Paste

I 100

M 100

### Step 5 4:00 mins

Paste

600 g Cashew & Melon Seeds

I 70

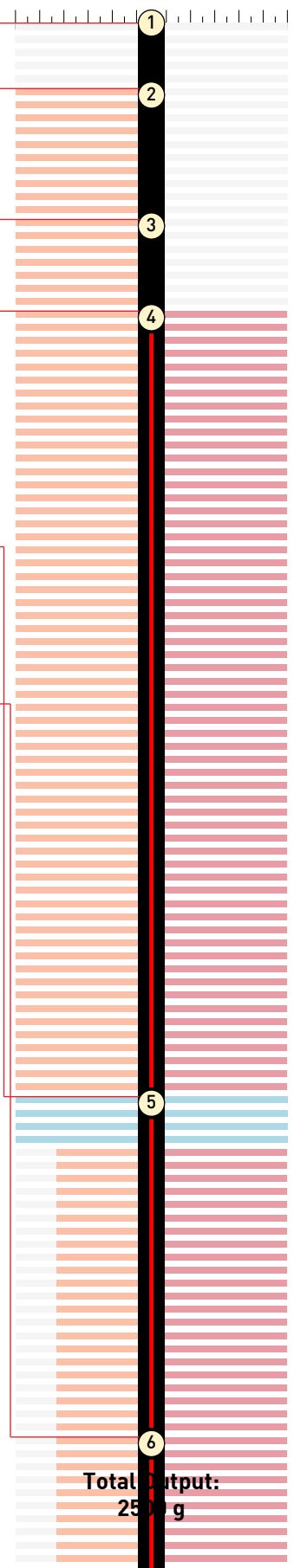
M 100

### Step 6 2:30 mins

Dry Spice Mix

I 70

M 100



Total Output:  
2500 g