



# Idli Sakshuka

Cooking Time \_\_\_\_\_

On2Cook: 7:40 mins    Normal Cooking: 25 mins

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

Ingredients \_\_\_\_\_

- |       |                                     |
|-------|-------------------------------------|
| 40 g  | Ghee                                |
| 17 g  | Tempering                           |
|       | 10 g Chopped Ginger                 |
|       | 5 g Curry Leaves, 2 g Mustard Seeds |
| 265 g | Raw Gravy Mix                       |
|       | 250 g Tomato                        |
|       | 10 g Kashmiri Chilli Powder         |
|       | 5 g Salt                            |
| 80 g  | Cream Mix                           |
|       | 40 g Cream, 40 g Idli Batter        |
| 150 g | Idli Batter 3 Pc                    |

Step 1 0:40 secs

40 g Ghee

I 100

M 0

Step 2 0:15 secs

17 g Tempering

I 100

M 0

Step 3 4:30 mins

Raw Gravy Mix

I 100

M 100

Step 4 0:15 secs

Cream Mix

I 30

M 100

Step 5 0:30 secs

150 g Idli Batter 3 Pc

I 40

M 100

Step 6 0:30 secs

Cook

I 30

M 100

Step 7 0:30 secs

Cook

I 30

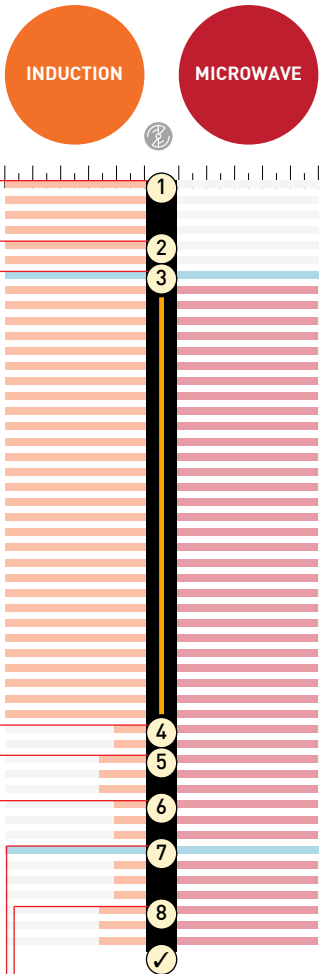
M 100

Step 8 0:30 secs

Cook

I 40

M 100



Total Output:  
3 PORTIONS