



Andh Msh Curry

Cooking Time _____

On2Cook: 12:40 mins Normal Cooking: 30 mins

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

Ingredients _____

- | | |
|--------|-------------------------------|
| 60 ml | Oil |
| 150 g | Onion & Curry Leaves |
| | 148 g Onion, 2 g Curry Leaves |
| 100 g | Ginger Garlic Paste |
| 305 g | Raw Gravy Mix |
| | 200 g Tomato, 30 g Cashew |
| | 20 g Melon Seeds |
| | 15 g Coriander Powder |
| | 15 g Red Chilli Powder |
| | 10 g Garam Masala, 10 g Salt |
| | 5 g Sugar |
| 300 ml | Water |
| 250 g | Mushroom |

Step 1 0:40 secs

60 ml Oil

I 100

M 0

Step 2 2:00 mins

150 g Onion & Curry Leaves

I 100

M 100

Step 3 1:00 min

100 g Ginger Garlic Paste

I 100

M 100

Step 4 1:00 min

Raw Gravy Mix

I 60

M 100

Step 5 4:00 mins

300 ml Water

I 60

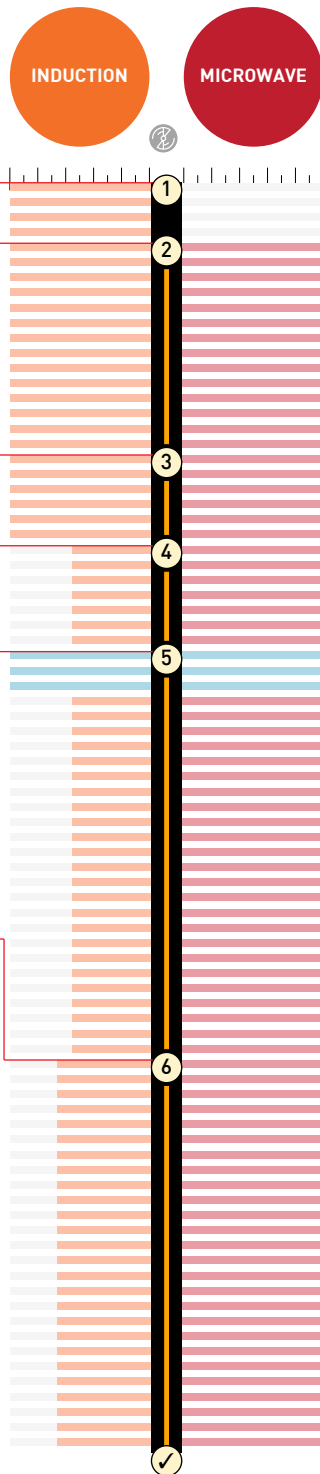
M 100

Step 6 4:00 mins

250 g Mushroom

I 70

M 100



Total Output:
800 G