



Panchkutiyu Shak

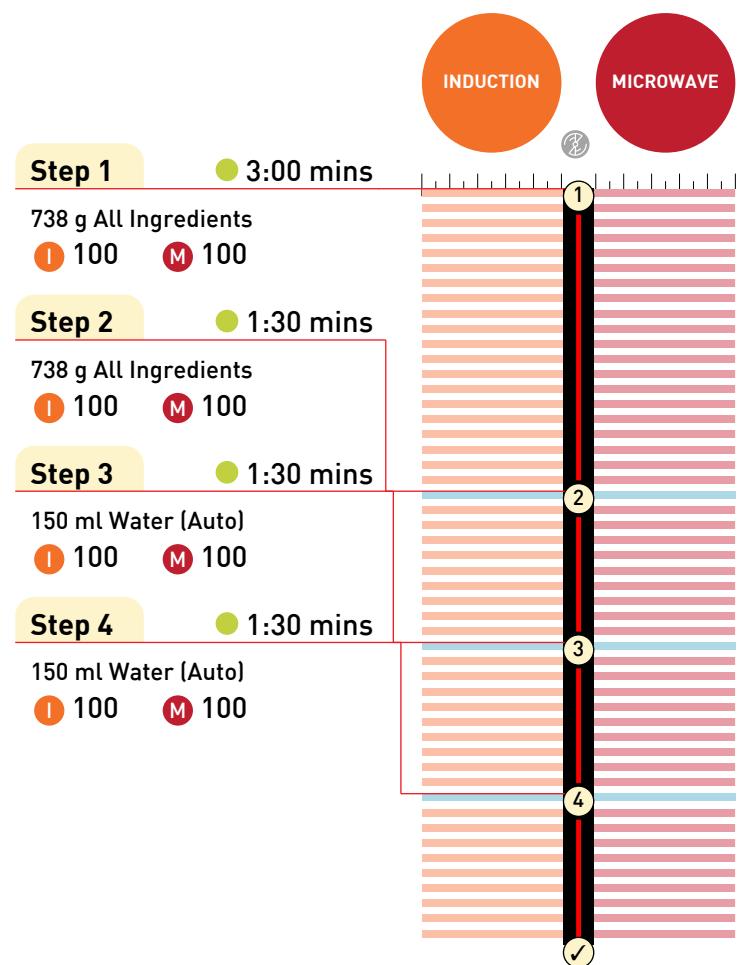
Cooking Time

On2Cook: 7:30 mins Normal Cooking: 25 mins

Accessories: Pan Non Coated (Ss), Silicone Stirrer

Ingredients

47 g	Oil & Whole Spices 40 g Oil, 2 g Cumin Seeds 1 g Asafoetida, 1 g Bay Leaf 1 g Cloves, 2 g Cinnamon Stick
500 g	Diced Vegetables 100 g Potatoes, 100 g Brinjals 100 g Sweet Potatoes, 100 g Yam 100 g Broad Beans
135 g	Fine Chopped Onions and Tomatoes 60 g Onions, 60 g Tomatoes 10 g Ginger Garlic Paste 5 g Green Chilli Paste
56 g	Spices 8 g Crushed Peanuts 02 g Sesame Seeds 8 g Desiccated Coconut, 4 g Besan 4 g Turmeric Powder 8 g Red Chilli Powder 4 g Garam Masala Powder 1 g Coriander Powder 1 g Cumin Powder, 8 g Salt 8 g Sugar
150 ml	Water (Auto)



Total Output:
750G