



# Vegetable Kurma

## Cooking Time

On2Cook: 9:40 mins    Normal Cooking: 30 mins

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

## Ingredients

36 g	Oil & Whole Spices
	30 g Oil, 2 g Curry Leaves
	2 g Cinnamon, 1 g Cloves
	1 g Bay Leaf
100 g	Sliced Onion
89 g	Tomato Mix
	80 g Tomato, 1 g Turmeric Powder
	2 g Coriander Powder
	1 g Red Chilli Powder, 5 g Salt
250 g	Mix Vegetables
	50 g Potato, 50 g Beans
	50 g Carrot, 50 g Peas
	50 g Cauliflower
200 ml	Water (Auto)
107 g	Coconut Paste
	60 g Coconut, 20 g Roasted Channa
	8 g Green Chilli, 5 g Ginger
	8 g Garlic, 2 g Fennel Seeds
	4 g Cashew

### Step 1 0:40 secs

36 g Oil & Whole Spices

I 100 M 0

### Step 2 1:30 mins

100 g Sliced Onion

I 100 M 100

### Step 3 1:30 mins

Tomato Mix

I 70 M 100

### Step 4 2:00 mins

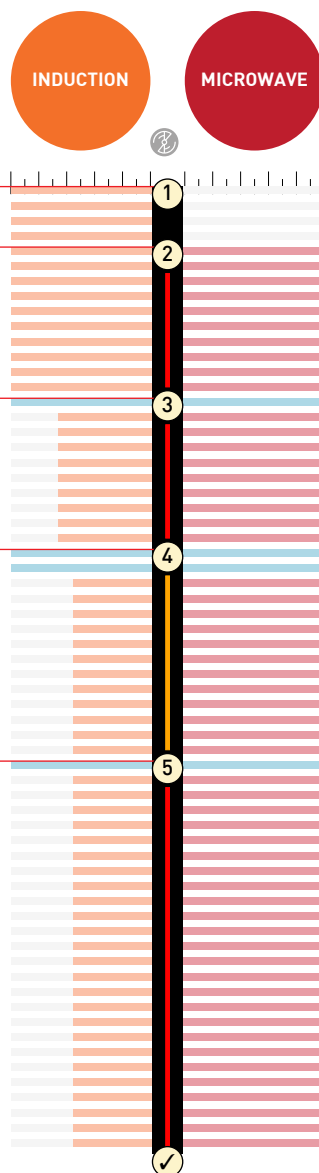
107 g Coconut Paste

I 60 M 100

### Step 5 4:00 mins

Mix Vegetables

I 60 M 100



**Total Output:**  
600 G