



Udupi Samber

Cooking Time

On2Cook: 7:30 mins Normal Cooking: 25 mins

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

Ingredients

48 g	Oil & Tadka
	40 g Oil, 2 g Mustard Seed
	2 g Curry Leaves, 2 g Hing
	2 g Red Chilli
550 g	Vegetables
	100 g Brinjal, 100 g Bottle Gourd
	50 g Drumstick, 100 g Carrot
	100 g Sliced Onion
	100 g Chopped Tomato
260 g	Soaked Toor Dal & Rosted Powder
	4 g Turmeric Powder, 10 g Salt
	40 g Soaked Toor Dal Paste
	40 g Water
	6 g Roasted Coriander Seeds
	3 g Roasted Cumin Seeds
	6 g Roasted Chana Dal
	1 g Roasted Fenugareek
	4 g Roasted Whole Red Chilli
	1 g Hing
	30 g Roasted Fresh Coconut
	115 g Eml Water
	Water (Auto)
99 ml	

Total Output:
1500 G