



Egg Bhurji

Cooking Time _____

On2Cook: 4:35 mins Normal Cooking: 15 mins

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

Ingredients _____

- | | |
|-------|---------------------------------|
| 40 ml | Oil |
| 100 g | Chopped Vegetables 1 |
| | 50 g Onion, 50 g Tomato |
| 15 g | Chopped Vegetables 2 |
| | 10 g Ginger, 5 g Green Chilli |
| 12 g | Powdered Spices |
| | 2 g Turmeric Powder |
| | 2 g Coriander Powder |
| | 3 g Red Chilli Powder, 5 g Salt |
| 260 g | Egg Mix |
| | 160 g Whole Eggs, 50 ml Milk |
| | 50 g Cream |
| 5 g | Coriander Leaves |

Step 1 0:40 secs

40 ml Oil
I 100 M 0

Step 2 1:00 min

100 g Chopped Vegetables 1
I 100 M 100

Step 3 0:30 secs

15 g Chopped Vegetables 2
I 100 M 0

Step 4 0:10 secs

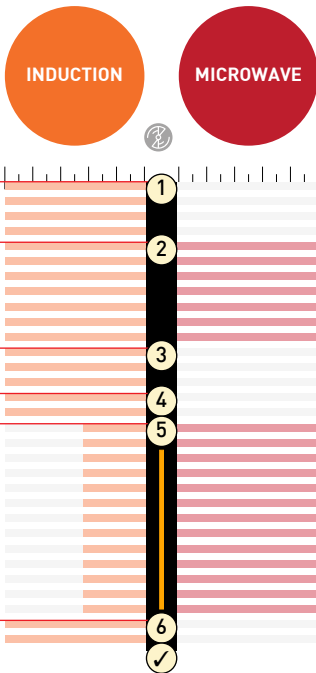
12 g Powdered Spices
I 100 M 0

Step 5 2:00 mins

Egg Mix
I 50 M 100

Step 6 0:15 secs

5 g Coriander Leaves
I 100 M 0



Total Output:
250 g