



# White Gravy

## Cooking Time

On2Cook: 18:00 mins    Normal Cooking: 120 mins

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

## Ingredients

|        |                                    |
|--------|------------------------------------|
| 500 g  | Oil                                |
| 26 g   | Whole Spices                       |
|        | 4 g Green Cardamom, 2 g Clove      |
|        | 10 g Cinnamon Stick                |
|        | 10 g Whole Red Chilli              |
| 245 g  | Powdered Masala Mix                |
|        | 15 g Salt, 10 g Garam Masala       |
|        | 10 g Cumin Powder                  |
|        | 10 g Coriander Powder              |
|        | 100 g Green Chilli Paste           |
|        | 100 ml Water                       |
| 1530 g | Raw Gravy Paste                    |
|        | 1500 g Onion, 20 g Green Coriander |
|        | FennelSeeds10gm                    |
| 600 g  | Cashew & Melon Seeds Paste         |
|        | 150 g Cashew, 150 g Melon Seed     |
|        | 300 g Water                        |
| 82 g   | Dry Spice Mix                      |
|        | 75 g Sugar, 2 g Kasuri Methi       |
|        | 5 g Green Cardamom Powder          |

### Step 1 0:00 secs

500 g Oil

I 100

M 0

### Step 2 1:30 mins

26 g Whole Spices

I 100

M 0

### Step 3 1:00 min

Powdered Masala Mix

I 100

M 0

### Step 4 9:00 mins

1530 g Raw Gravy Paste

I 100

M 100

### Step 5 4:00 mins

Paste

600 g Cashew & Melon Seeds

I 70

M 100

### Step 6 2:30 mins

Dry Spice Mix

I 70

M 100



1

2

3

4

5

6

Total Output:  
2500 g