



## Handvo

### Cooking Time

On2Cook: 4:00 mins Normal Cooking: 25 mins

Accessories: Pan Honeycomb (Non-Stick)

### Ingredients

26 g	Oil & Tempering
20 g Oil, 2 g Cumin Seeds	
2 g Sesame Seeds	
5 Nos Curry Leaves	
2 g Mustard Seeds	
447 g	For Handvo Batter
100 g Raw Rice, 50 g Raw Toor Dal	
50 g Raw Moong Dal	
25 g Raw Urad Dal	
50 g Raw Chana Dal, 100 g Curd	
7 g Salt, 3 g Turmeric Powder	
3 g Red Chilli Powder	
3 g Coriander Powder	
3 g Cumin Powder	
5 g Green Chili Paste	
5 g Grated Ginger	
15 g Grated Bottle Gourd	
10 g Grated Carrot	
5 g Fresh Coriander, 2 g Hing	
5 g Sugar, 5 g Lemon Juice	
1 g Baking Soda	
200 g	Handvo Batter
1 number	Flip Handvo

Total Output:  
400 G (200 G \* 2 PCS)