



# Sev Tameta

## Cooking Time

On2Cook: 9:00 mins    Normal Cooking: 30 mins

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

## Ingredients

- |        |                                     |
|--------|-------------------------------------|
| 34 g   | Oil & Whole Spices                  |
|        | 30 g Oil, 2 g Cumin Seeds           |
|        | 2 Nos Whole Red Chili               |
|        | 2 Nos Bay Leaves, 2 g Mustard Seeds |
| 335 g  | Vegetables                          |
|        | 15 g Garlic, 10 g Ginger            |
|        | 200 g Tomato, 100 g Onion           |
|        | 10 g Green Chilli                   |
| 275 g  | Mix Liquid                          |
|        | 140 g Curd                          |
|        | 12 g Kashmiri Red Chilli            |
|        | 6 g Coriander Powder                |
|        | 6 g Garam Masala                    |
|        | 2 g Turmeric Powder, 6 g Salt       |
|        | 3 g Sugar, 100 g Water              |
| 350 ml | Water (Auto)                        |
| 100 g  | Ratlami Sev                         |
| 2 g    | Coriander Leaves                    |

### Step 1 0:40 secs

34 g Oil & Whole Spices

I 100 M 0

### Step 2 3:30 mins

335 g Vegetables

I 100 M 100

### Step 3 1:30 mins

Mix Liquid

I 70 M 100

### Step 4 2:00 mins

350 ml Water (Auto)

I 80 M 100

### Step 5 1:00 min

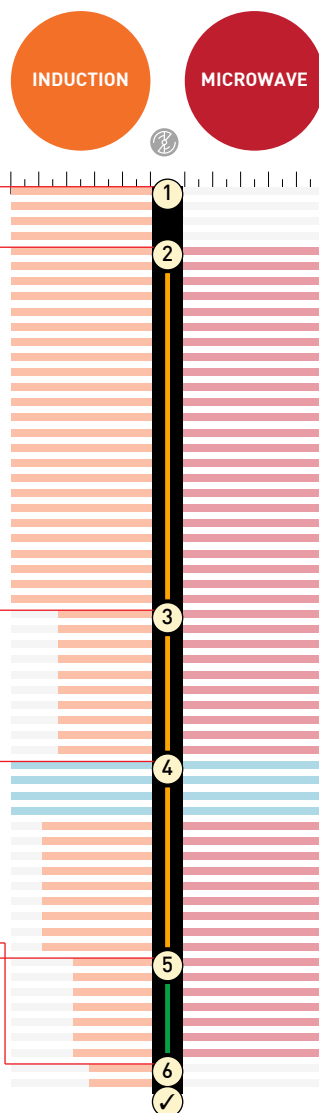
100 g Ratlami Sev

I 60 M 100

### Step 6 0:20 secs

2 g Coriander Leaves

I 50 M 0



**Total Output:**  
1000 G