



Baigan Bharta

Cooking Time

On2Cook: 13:00 mins Normal Cooking: 25 mins

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

Ingredients

- 701 g

Eggplant Mix
400 g Eggplant, 120 g Mustard Oil
150 g Tomato, 15 g Ginger
10 g Garlic, 5 g Green Chilli
1 g Cumin Seeds
- 68 g

Powdered Spice Mix
5 g Coriander Leaves
3 g Coriander Powder
1 g Turmeric Powder
3 g Amchoor Powder
8 g Kashmiri Chilli Powder
8 g Salt, 40 g Fried Onion
- 200 ml

Water (Auto)
- 45 g

Butter & Sugar
40 g Butter, 5 g Sugar

Step 1 7:00 mins

Eggplant Mix

I 100 M 100

Step 2 1:00 min

100 ml Water

I 100 M 100

Step 3 0:30 secs

30 g Mash

I 50 M 0

Step 4 4:00 mins

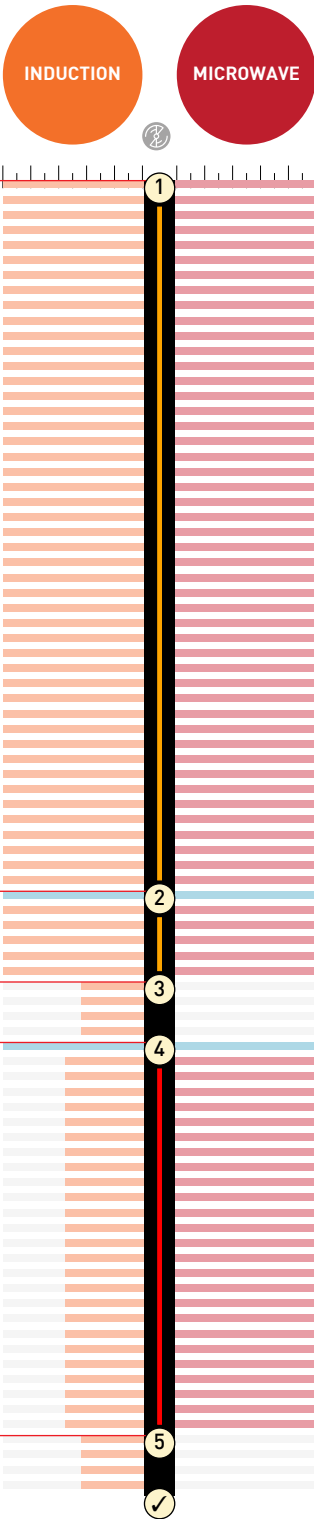
Powdered Spice Mix

I 60 M 100

Step 5 0:30 secs

45 g Butter & Sugar

I 50 M 0



Total Output:
750 g