



Dal Makhani

Cooking Time _____

On2Cook: 13:00 mins Normal Cooking: 30 mins

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

Ingredients _____

- 113 g

Ghee & Whole Khada Masala
100 g Ghee, 2 g Bay leaf
3 g Cinnamon, 3 g Black Cardamom
5 g Cumin Seeds
- 982 g

Makhani Gravy Mix
400 g Fresh Tomato Puree
10 g Ginger, 10 g Green Chilli
20 g Garlic
15 g Kashmiri Chilli Powder
10 g Salt, 10 g Sahi Garam Masala
500 g Boiled Whole Black Lentils
5 g Coriander Powder
2 g Turmeric Powder
- 253 g

Cream
200 g Cream, 50 g Butter
3 g Kasuri Methi
- 500 ml

Water (Auto)

Step 1 1:00 min

Masala
113 g Ghee & Whole Khada
I 100 M 100

Step 2 3:00 mins

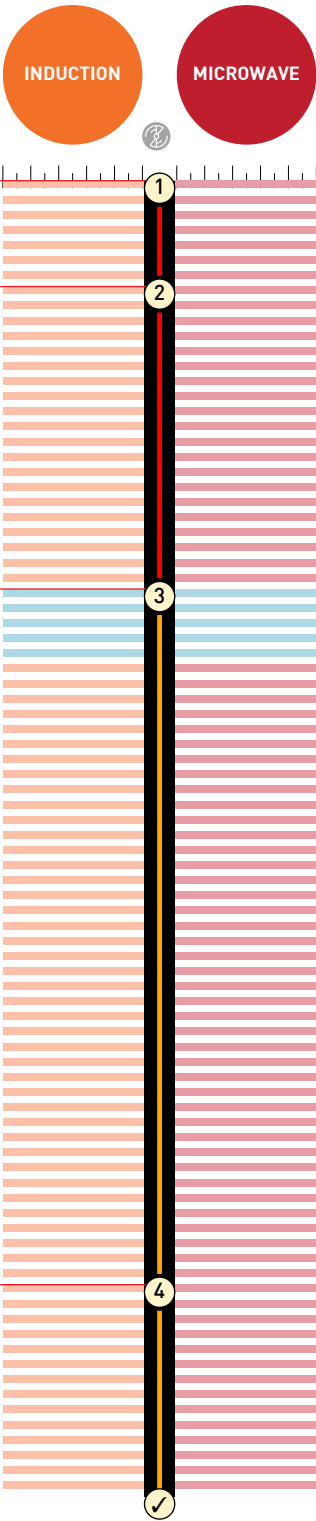
Makhani Gravy Mix
I 100 M 100

Step 3 7:00 mins

Makhani Gravy Mix
I 100 M 100

Step 4 2:00 mins

253 g Cream
I 100 M 100



Total Output:
1500 G