



# Egg Bhurji

Cooking Time \_\_\_\_\_

On2Cook: 4:35 mins    Normal Cooking: 15 mins

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

Ingredients \_\_\_\_\_

- |       |                                 |
|-------|---------------------------------|
| 40 ml | Oil                             |
| 100 g | Chopped Vegetables 1            |
|       | 50 g Onion, 50 g Tomato         |
| 15 g  | Chopped Vegetables 2            |
|       | 10 g Ginger, 5 g Green Chilli   |
| 12 g  | Powdered Spices                 |
|       | 2 g Turmeric Powder             |
|       | 2 g Coriander Powder            |
|       | 3 g Red Chilli Powder, 5 g Salt |
| 260 g | Egg Mix                         |
|       | 160 g Whole Eggs, 50 ml Milk    |
|       | 50 g Cream                      |
| 5 g   | Coriander Leaves                |

Step 1 0:40 secs

40 ml Oil  
I 100 M 0

Step 2 1:00 min

100 g Chopped Vegetables 1  
I 100 M 100

Step 3 0:30 secs

15 g Chopped Vegetables 2  
I 100 M 0

Step 4 0:10 secs

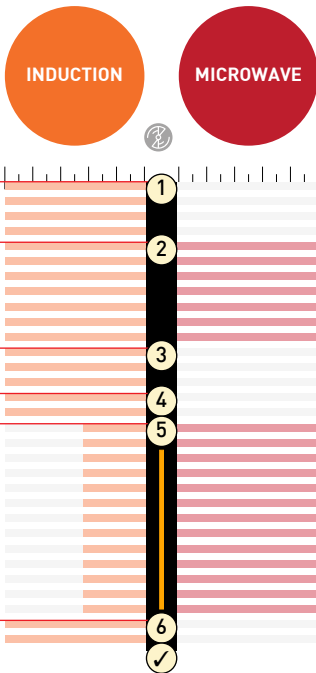
12 g Powdered Spices  
I 100 M 0

Step 5 2:00 mins

Egg Mix  
I 50 M 100

Step 6 0:15 secs

5 g Coriander Leaves  
I 100 M 0



Total Output:  
250 g