



# Kesari Bhaat

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

On2Cook: 14:00 mins    Normal Cooking: 42:00 mins

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

Ingredients \_\_\_\_\_

- 350 g

Rava
- 280 g

Ghee
- 285 tbsp

Sugar Mix
- 280 g Sugar
- 5 g Green Cardamom Powder
- 80 g

Dry Fruit
- 40 g Cashew, 40 g Rasins
- 1200 ml

Water(Auto)
- 101 g

Kesar Milk
- 100 g Boiled Milk, Saffron40Strands

Step 1 1:30 mins

100 g ghee

I 100 M 0

Step 2 2:30 mins

350 g Rava

I 70 M 100

Step 3 0:20 secs

200 ml Water(Auto)

I 30 M 100

Step 4 6:40 mins

Water(Auto)

101 g Kesar Milk, 990 ml

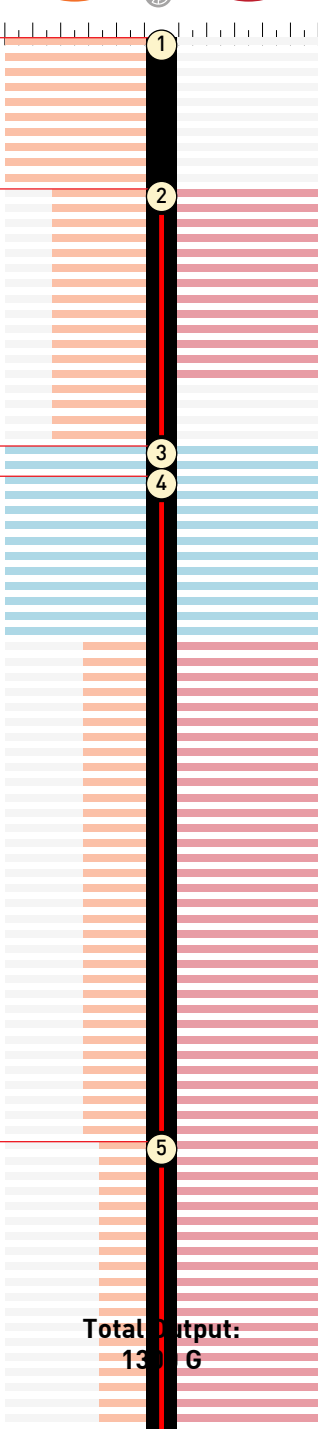
I 50 M 100

Step 5 3:00 mins

Mix

80 g Dry Fruit, 285 tbsp Sugar

I 40 M 100



Total Output:  
1300 G