



# Yellow Gravy

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

On2Cook: 18:00 mins    Normal Cooking: 120 mins

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

Ingredients \_\_\_\_\_

- |        |  |
|--------|--|
| 500 g  | Oil                                    |
| 26 g   | Whole Spices                           |
|        | 4 g Green Cardamom, 2 g Clove          |
|        | 10 g Cinnamon Stick                    |
|        | 10 g Whole Red Chilli                  |
| 250 g  | Powdered Masala Mix                    |
|        | 15 g Salt, 5 g Turmeric Powder         |
|        | 10 g Red Chilli Powder                 |
|        | 10 g Garam Masala                      |
|        | 10 g Cumin Powder                      |
|        | 100 g Ginger Garlic Green Chilli Paste |
|        | 100 ml Water                           |
| 1530 g | Raw Gravy Paste                        |
|        | 1500 g Onion, 20 g Green Coriander     |
|        | FennelSeeds10gm                        |
| 600 g  | Cashew & Melon Seeds Paste             |
|        | 150 g Cashew, 150 g Melon Seed         |
|        | 300 g Water                            |
| 82 g   | Dry Spice Mix                          |
|        | 75 g Sugar, 2 g Kasuri Methi           |
|        | 5 g Green Cardamom Powder              |

