



Mumbai Bhaji

Cooking Time

On2Cook: 19:00 mins Normal Cooking: 45 mins

Accessories: Pan Non Coated (Ss), Silicone Stirrer

Ingredients

- 798 g

Oil & Vegetables
40 g Oil, 50 g Butter
8 g Cumin Seeds
200 g Chopped Onions
100 g Chopped Capsicum
400 g Tomato Puree
- 1111 g

Bhaji Vegetable Mix
400 g Grated Potatoes
200 g Grated Cauliflower
200 g Grated Carrots, 150 g Peas
30 g Ginger Garlic and Green Chilli Paste
50 g Soaked Red Chilli Paste
2 g Turmeric Powder
10 g Kashmiri Red Chilli Powder
15 g Coriander Powder
4 g Kasuri Methi, 15 g Salt
35 g Pav Bhaji Masala
- 85 g

Butter 50g, Chopped Coriander Leaves 20g, Lemon Juice 15g
- 600 ml

Water (Auto)

Step 1 4:00 mins

Mix
Oil, Vegetables & Bhaji Veg
I 100 M 100

Step 2 5:00 mins

Mix
Oil, Vegetables & Bhaji Veg
I 100 M 100

Step 3 5:00 mins

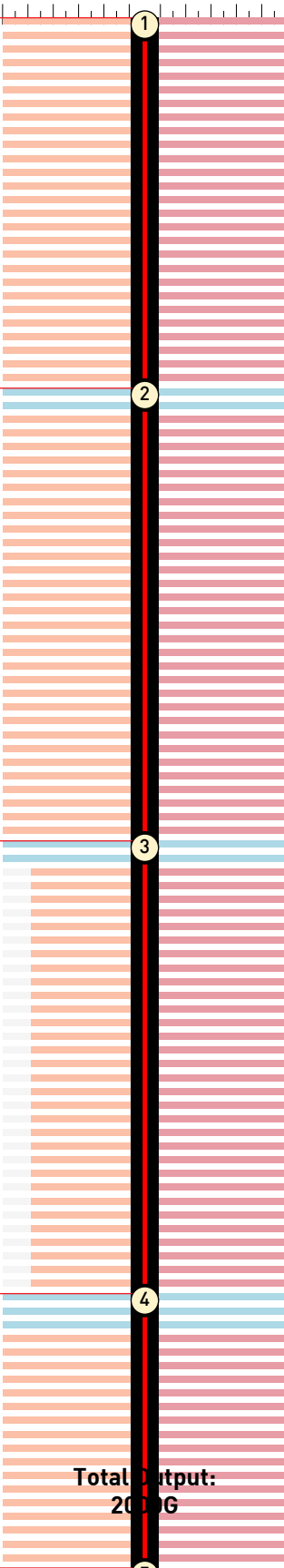
Mix
Oil, Vegetables & Bhaji Veg
I 80 M 100

Step 4 3:00 mins

Mix
Oil, Vegetables & Bhaji Veg
I 100 M 100

Step 5 2:00 mins

Lemon Juice
80 g Coriander Leaves and
80 g Butter
I 100 M 100



Total Output:
2000g