



# Dal Makhani Bulk

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

On2Cook: 19:00 mins    Normal Cooking: 50 mins

Accessories: Pan Non Coated (Ss), Silicone Stirrer

Ingredients \_\_\_\_\_

- 270 g

All Ingredients  
200 g Butter, 40 g Ghee  
300 g Fresh Cream  
2 Nos Cinnamon Stick  
2 Nos Black Cardamom  
2 Nos Bay Leaf, 4 Nos Clove  
1 g Hing
- 3525 g

Tomato Puree & Spices  
1000 g Boiled Urad Dal  
500 g Dal Stock, 900 g Tomato  
30 g Ginger, 50 g Garlic  
15 g Green Chilli, 35 g Salt  
30 g Kashmiri Red Chilli Powder  
4 g Cumin Powder, 15 g Suger  
10 g Kasuri Methi, 4 g Gram Masala  
2 g Black Pepper Powder, 400 g Milk
- 500 ml

Water

Step 1 10:00 mins

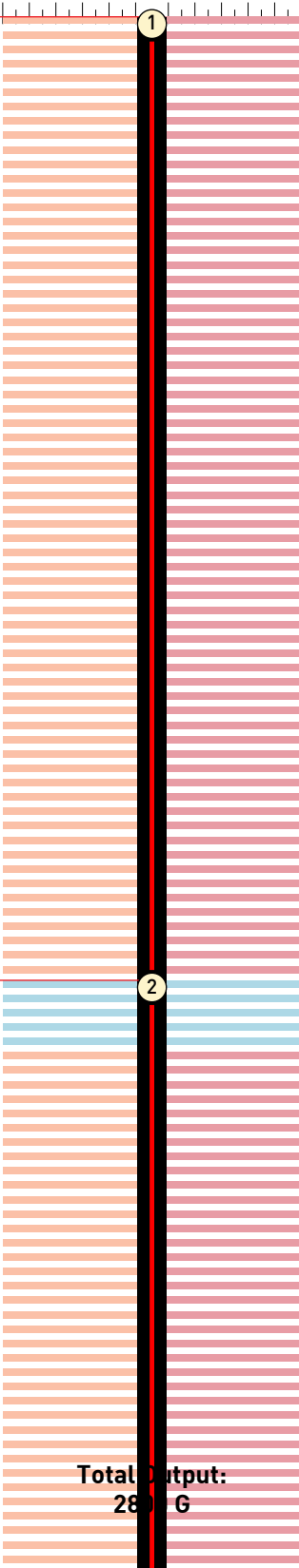
270 g All Ingredients  
I 100 M 100

Step 2 9:00 mins

270 g All Ingredients  
I 100 M 100

INDUCTION

MICROWAVE



Total Output:  
2800 G