



Msh Ghee Roast

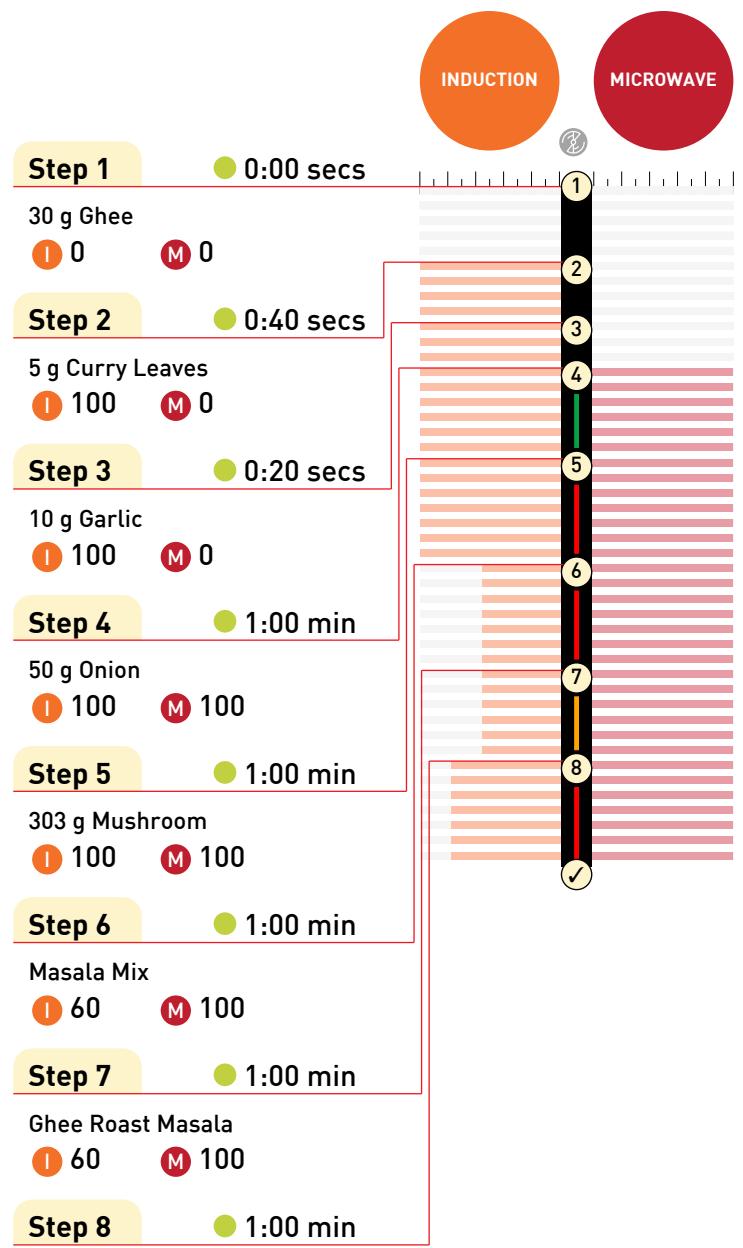
Cooking Time

On2Cook: 6:00 mins Normal Cooking: 25 mins

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

Ingredients

30 g	Ghee
5 g	Curry Leaves
10 g	Garlic
50 g	Onion
100 g	Masala Mix
	40 g Cashews, 4 g Whole Red Chilli
	6 g Kashmiri Red Chilli Powder
	50 ml Water
303 g	Mushroom & Turmeric
	300 g Mushroom, 3 g Turmeric
16 g	Ghee Roast Masala
	3 g Coriander Seed, 3 g Cumin
	3 g Poppy seeds
	2 g Fenugreek Seeds
	2 g Mustard Seed
72 g	Coconut Milk Mix
	80 g Coconut Milk
	20 g Tamarind Pulp, 10 g Jaggery
	6 g Salt



Total Output:
550 G