



# Dal Makhani

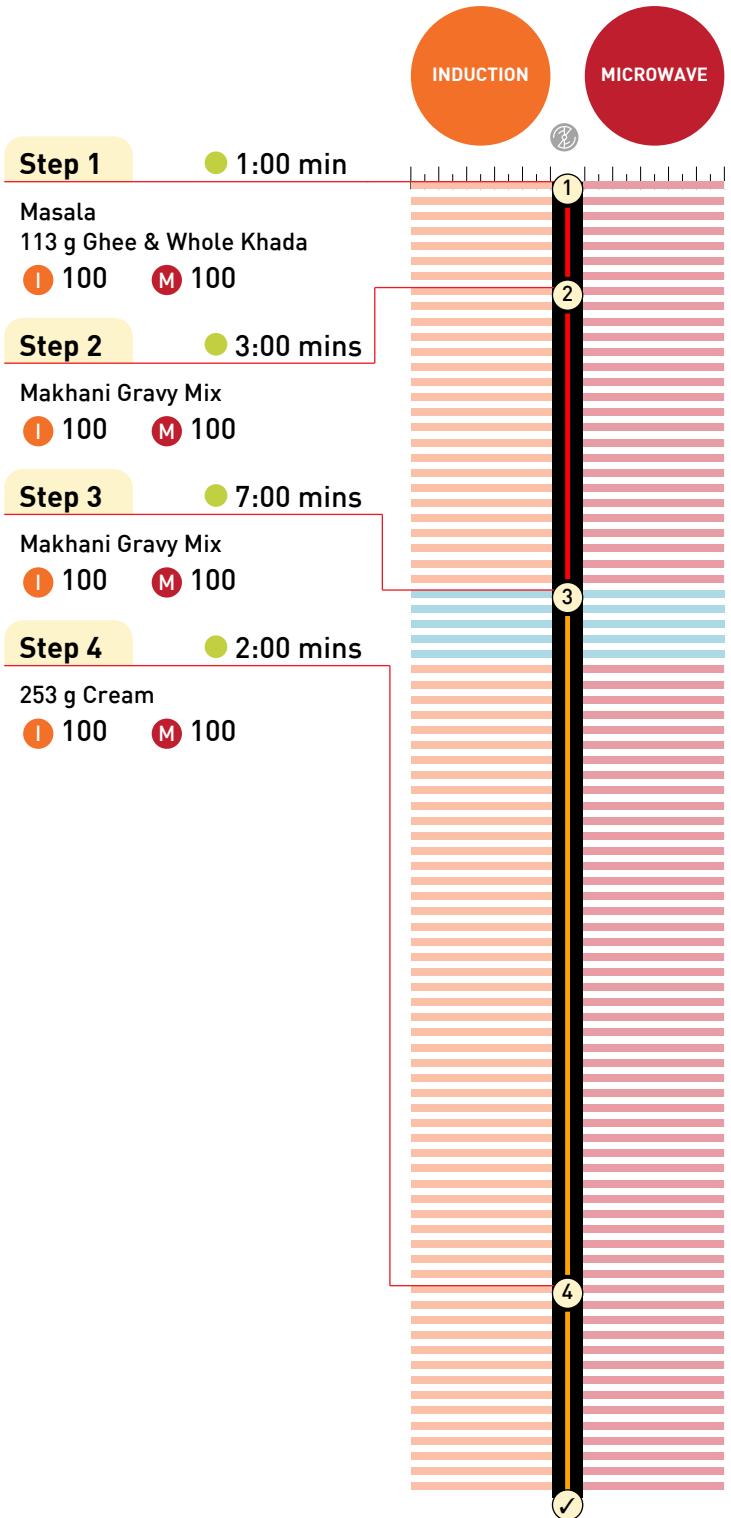
Cooking Time \_\_\_\_\_

On2Cook: 13:00 mins Normal Cooking: 30 mins

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

Ingredients \_\_\_\_\_

113 g	Ghee & Whole Khada Masala 100 g Ghee, 2 g Bay leaf 3 g Cinnamon, 3 g Black Cardamom 5 g Cumin Seeds
982 g	Makhani Gravy Mix 400 g Fresh Tomato Puree 10 g Ginger, 10 g Green Chilli 20 g Garlic 15 g Kashmiri Chilli Powder 10 g Salt, 10 g Sahi Garam Masala 500 g Boiled Whole Black Lentils 5 g Coriander Powder 2 g Turmeric Powder
253 g	Cream 200 g Cream, 50 g Butter 3 g Kasuri Methi
500 ml	Water (Auto)



Total Output:  
1500 G