



Punjabi Kadhi

Cooking Time

On2Cook: 7:30 mins Normal Cooking: 30 mins

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

Note :- Refer Pakoda Recipe In The Book If Needed

Ingredients

30 g	Oil
25 g	Whole Spices
	4 g Cumin, 2 g Asafetida
	2 g Kasturi Methi
	2 g Fenugreek Seeds
	10 g Whole Red Chilli
	3 g Curry Leaves
	2 g Coriander Seeds
19 g	Powder Spices
	5 g Red Chilli Powder
	6 g Kashmiri Chilli Powder
	8 g Coriander Powder
470 g	Besan Mix
	50 g Besan, 400 g Yoghurt
	15 g Salt, 5 g Turmeric Powder
800 ml	Water
35 g	Chopped Vegetables
	15 g Ginger, 15 g Garlic
	5 g Green Chilli

Step 1

0:00 secs

30 g Oil

I 0

M 0

Step 2

0:50 secs

25 g Whole Spices

I 100

M 0

Step 3

0:30 secs

45 g Chopped Vegetables

I 100

M 0

Step 4

0:10 secs

19 g Powder Spices

I 100

M 0

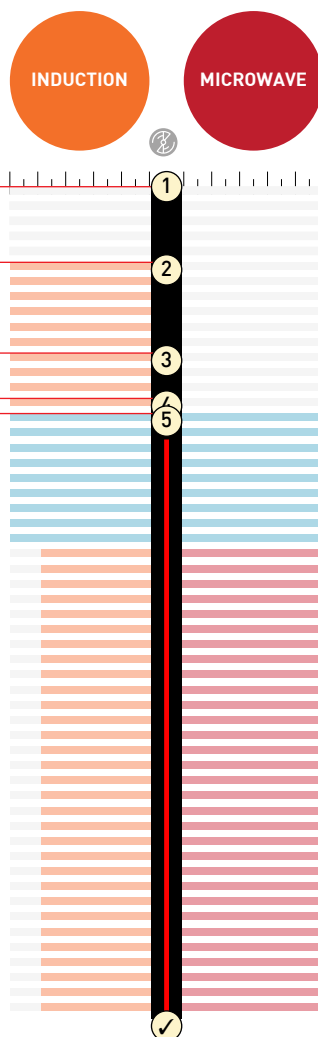
Step 5

6:00 mins

Besan Mix

I 80

M 100



Total Output:
1000 g