



Gujarati Dal

Cooking Time _____

On2Cook: 4:40 mins Normal Cooking: 15 mins

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

Ingredients _____

- 35 g

Ghee & Whole Spices
20 g Ghee, 1 g Mustard Seeds
1 g Cumin Seeds, 4 Nos Clove
1 Nos Cinnamon Stick
1 g Curry Leaves
1 Nos Red Chilli Whole
1 g Fenugreek Seeds, 1 g Hing
10 g Peanuts
- 60 g

Tomato & Powder Masala
50 g Tomato Chopped
1 g Red Chilli Powder
1 g Turmeric Powder, 8 g Salt
- 460 g

Jaggery Powder 30 g, Boiled Dal 400 g, Tamarind Water 30 g
- 200 ml

Water (Auto)

Step 1 1:00 min

35 g Ghee & Whole Spices

I 100 M 0

Step 2 0:40 secs

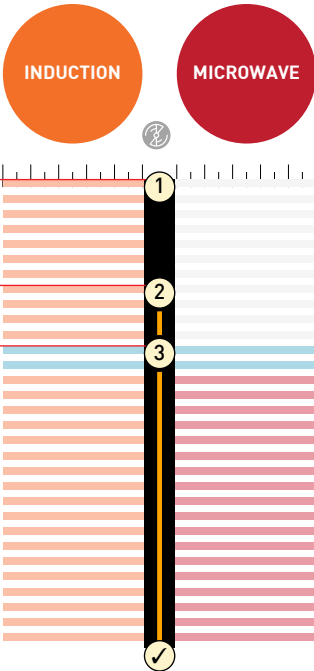
60 g Tomato & Powder Masala

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Step 3 3:00 mins

Dal 400 g, Tamarind Water 30 g
Jaggery Powder 30 g, Boiled

I 100 M 100



Total Output:
600 G