



Chole Masala Bulk

Cooking Time _____

On2Cook: 18:00 mins Normal Cooking: 45 mins

Accessories: Pan Non Coated (Ss), Silicone Stirrer

Ingredients _____

- 631 g

Tempering
100 g Ghee, 150 g Oil
8 g Cumin Seeds, 3 Nos Bay Leaf
370 g Chopped Onion
- 820 g

Indian Spices & Tomato Puree
380 g Tomato Puree
41 g Chole Masala
4 g Turmeric Powder
17 g Kashmiri Chilli Powder
30 g Salt, 3 g Black Salt
260 g Water
90 g Ginger Garlic & Green Chilli Paste
- 1600 g

Boiled Chole 1100g, Chole Stocks 500g
- 1000 ml

Water

Step 1 2:00 mins

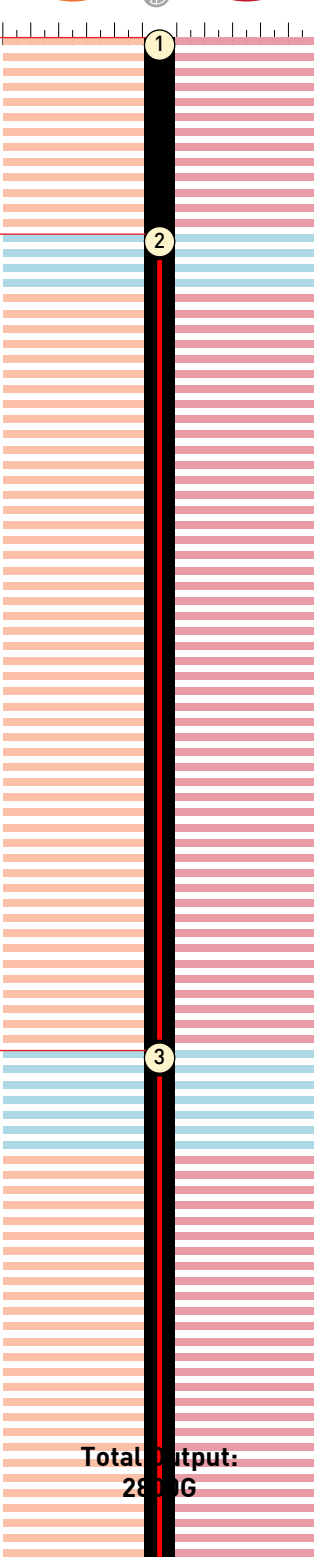
631 g Tempering
I 100 M 100

Step 2 8:00 mins

Indian Spices & Boiled Chole
I 100 M 100

Step 3 8:00 mins

Stocks 500g
Boiled Chole 1100g, Chole
I 100 M 100



Total Output:
2800G