



Prawns Curry

Cooking Time _____

On2Cook: 7:30 mins Normal Cooking: 20 mins

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

Ingredients _____

- 40 g

Mustard Oil
- 23 g

Whole Spices & Paste
- 5 g Ginger Garlic Paste15g Green Chili
- 2 Nos long, 1 g Cinnamon
- 2 g Elaichi, 1 Nos Bay leaf
- 150 g

Slice Onion
- 60 g

Tomato
- 306 g

Marinated Prawns
- 300 g Prawns, 1 g Turmeric
- 5 g Salt
- 173 g

Mixer
- 150 g Coconut Milk, 20 g Curd
- 2 g Turmeric, 3 g Salt
- 3 g Red Chili, 3 g coriander
- 2 g Garam masala
- 33 g

Ghee 10g, Cream 15g, Sugar 3g

Step 1 0:30 secs

40 g Mustard Oil

I 100 M 0

Step 2 1:30 mins

g Slice Onion

23 g Whole Spices & Paste, 150

I 100 M 100

Step 3 1:00 min

60 g Tomato

I 100 M 100

Step 4 1:00 min

Marinated Prawns

I 100 M 100

Step 5 3:00 mins

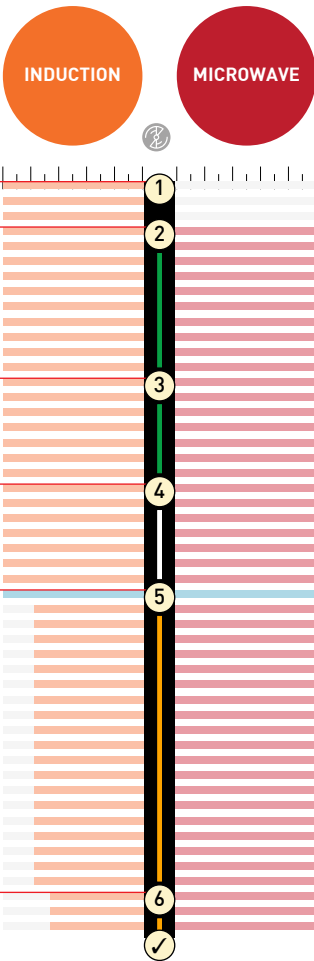
173 g Mixer, 100 g Water

I 80 M 100

Step 6 0:30 secs

Ghee 10g, Cream 15g, Sugar 3g

I 70 M 100



Total Output:
600 G