



Kaju Masala

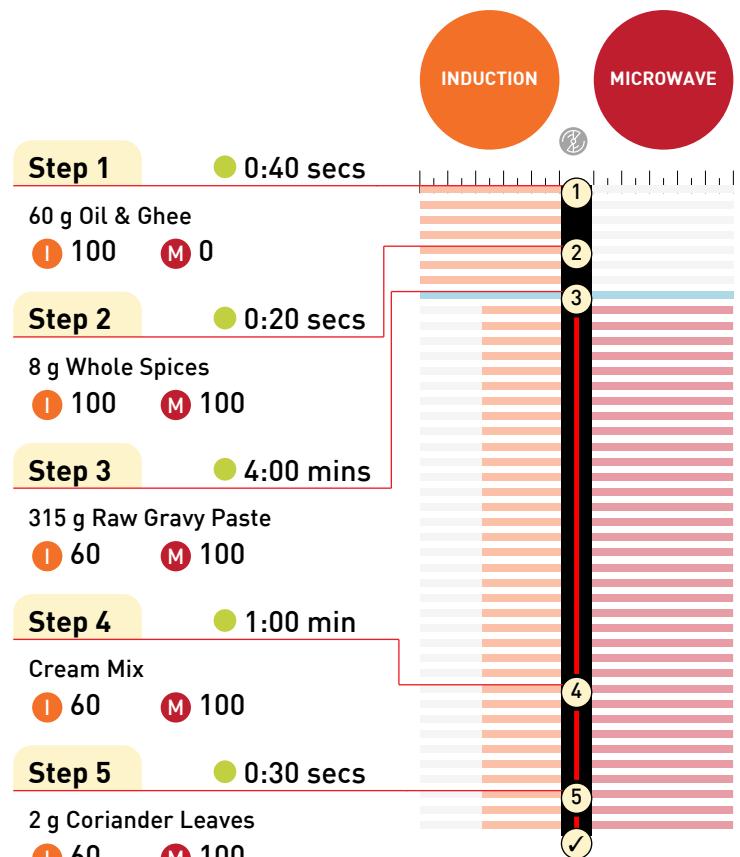
Cooking Time

On2Cook: 6:30 mins Normal Cooking: 25 mins

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

Ingredients

60 g	Oil & Ghee 30 g Oil, 30 g Ghee
8 g	Whole Spices 5 g Cinnamon Sticks 2 g Green Cardamom, 1 g Cloves
315 g	Raw Gravy Paste 250 g Tomato, 20 g Cashews 20 g Melon Seeds 6 g Kashmiri Red Chilli Powder 3 g Coriander Powder 2 g Turmeric Powder 3 g Cumin Powder, 6 g Salt 3 g Garam Masala, 2 g Red Chilli
181 g	Cream Mix 1 g Kasuri Methi, 40 g Butter 40 g Cream, 100 g Roasted Cashews
2 g	Coriander Leaves



Total Output:
450 g