



Sukto

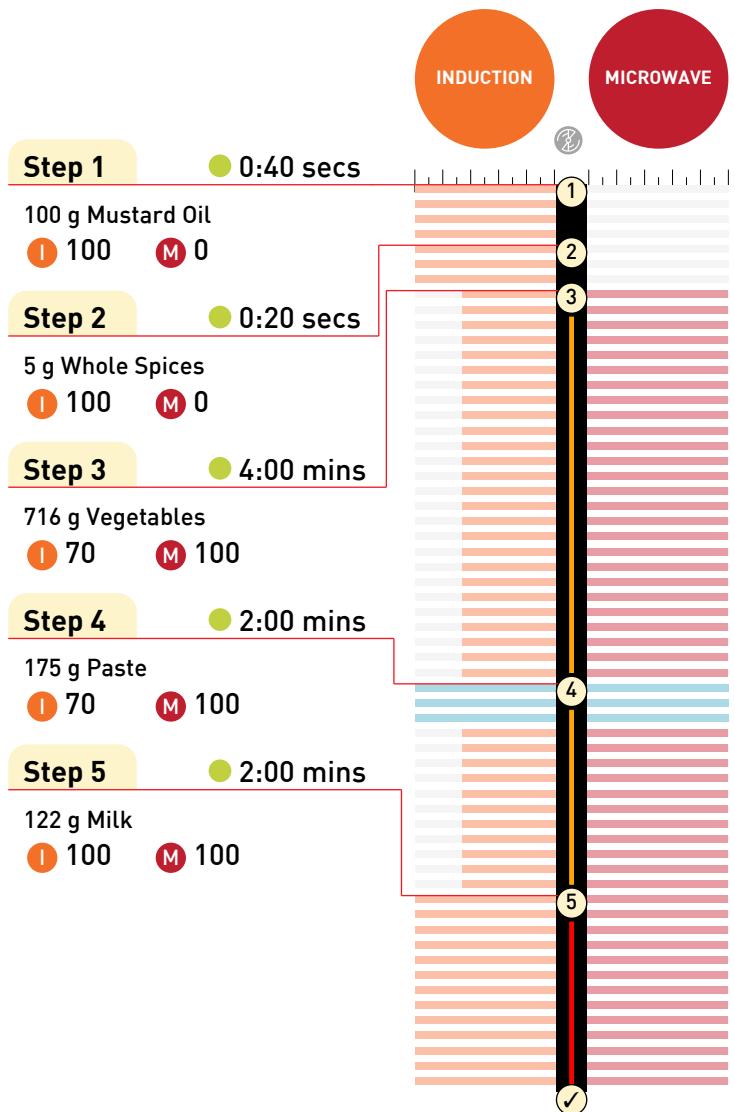
Cooking Time

On2Cook: 9:00 mins Normal Cooking: 40 mins

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

Ingredients

100 g	Mustard Oil
5 g	Whole Spices
	2 Nos Red chilli, 2 Nos Bay Leaf
	5 g Panch Phoron
716 g	Vegetables
	15 g Salt, 1 g Turmeric Powder
	100 g Banana, 50 g Sweet Potato
	100 g Potato, 50 g Drumstick
	100 g Papaya, 100 g Brinjal
	100 g Bitter Gourd
	100 g French Beans
175 g	Paste
	10 g Poppy Seeds
	30 g Mustard Seeds, 15 g Ginger
	20 g Coconut Powder, 100 g Water
122 g	Milk
	100 g Milk, 2 g Ajwain, 20 g Ghee
200 ml	Water (Auto)



Total Output:
1100 G