



White Gravy

Cooking Time

On2Cook: 18:00 mins Normal Cooking: 120 mins

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

Ingredients

500 g	Oil
26 g	Whole Spices 4 g Green Cardamom, 2 g Clove
	10 g Cinnamon Stick
	10 g Whole Red Chilli
245 g	Powdered Masala Mix 15 g Salt, 10 g Garam Masala
	10 g Cumin Powder
	10 g Coriander Powder
	100 g Green Chilli Paste
	100 ml Water
1530 g	Raw Gravy Paste 1500 g Onion, 20 g Green Coriander
	Fennel Seeds 10gm
600 g	Cashew & Melon Seeds Paste 150 g Cashew, 150 g Melon Seed
	300 g Water
82 g	Dry Spice Mix 75 g Sugar, 2 g Kasuri Methi
	5 g Green Cardamom Powder

