



Coconut Curry

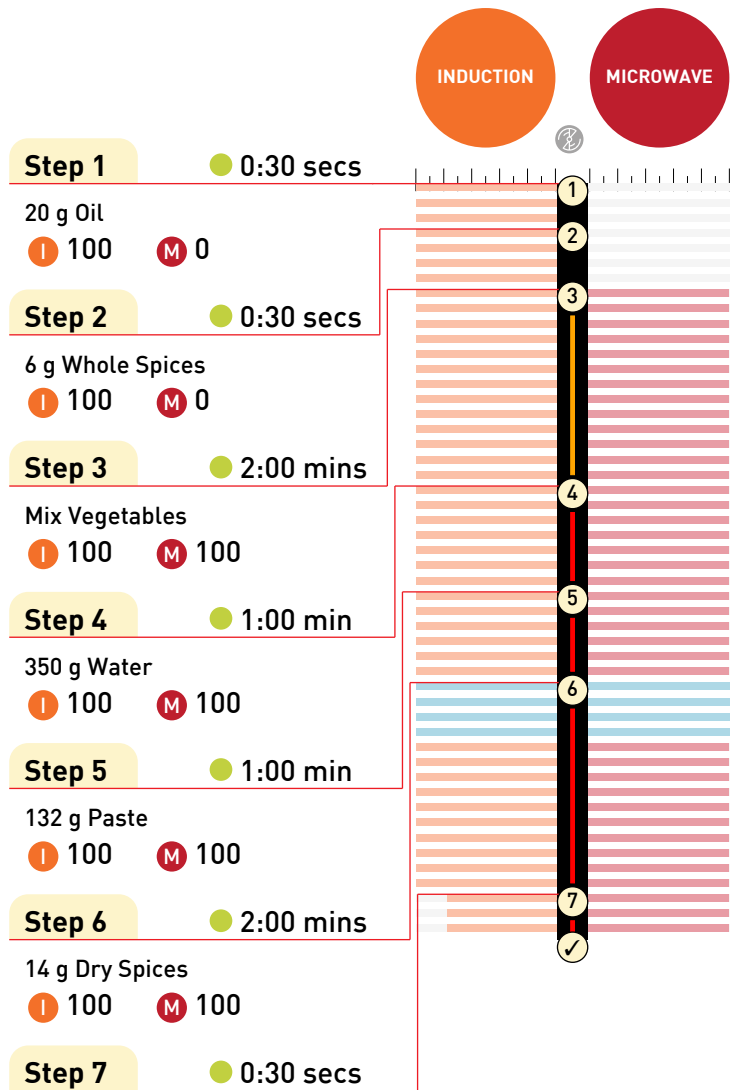
Cooking Time

On2Cook: 7:30 mins Normal Cooking: 20 mins

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

Ingredients

- | | |
|-------|------------------------------------|
| 20 g | Oil |
| 6 g | Whole Spices |
| | 2 g Cinnamon, 1 g Star Anise |
| | 1 g Bay leaf, 2 g Black pepper |
| 350 g | Mix Vegetables |
| | 50 g Sliced Onions |
| | 50 g Sliced Tomatoes |
| | 60 g Diced Carrots, 50 g Beans |
| | 30 g Green Peas, 60 g Diced Potato |
| | 50 g Cauliflower |
| 132 g | Paste |
| | 100 g Fresh Coconut |
| | 5 g Poppy Seeds, 10 g Cashew |
| | 2 g Fennel Seeds, 5 g Gr Chilli |
| | 5 g Ginger, 5 g Garlic |
| 14 g | Dry Spices |
| | 1 g Turmeric powder |
| | 2 g Red chilli powder |
| | 2 g Coriander powder |
| | 2 g Garam masala, 7 g Salt |



Total Output:
- 1100 G