



Tomato Gravy

Cooking Time _____

On2Cook: 18:00 mins Normal Cooking: 120 mins

Accessories: Pan Honeycomb (Non-Stick), Silicone 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
- 260 g

Powdered Masala Mix

15 g Salt

15 g Kashmiri Chilli Powder

10 g Red Chilli Powder

10 g Garam Masala

10 g Cumin Powder

100 g Ginger Garlic Green Chilli Paste

100 ml Water
- 1530 g

Raw Gravy Paste

1500 g Tomato, 20 g Green Coriander

FennelSeeds10gm
- 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

Step 1 0:00 secs

500 g Oil
I 100 M 0

Step 2 1:30 mins

26 g Whole Spices
I 100 M 0

Step 3 1:00 min

Powdered Masala Mix
I 100 M 0

Step 4 9:00 mins

1530 g Raw Gravy Paste
I 100 M 100

Step 5 4:00 mins

Paste
600 g Cashew & Melon Seeds
I 70 M 100

Step 6 2:30 mins

Dry Spice Mix
I 70 M 100

