



Malabar Prawn

Cooking Time _____

On2Cook: 6:10 mins Normal Cooking: 35 mins
Accessories: Pan Honeycomb (Non-Stick), Silicone Stirrer

Ingredients _____

- 65 g

Coconut Oil & Tempering
- 50 g Coconut Oil
- 10 g Ginger Garlic Paste
- 5 g Chopped Green Chilli
- 1 Nos Bay leaf
- 209 g

Prawn 200g, Salt 7g, Curry leaves 2g
- 418 g

Paste & Spices
- 100 g Onion, 100 g Tomato
- 2 g Turmeric Powder
- 2 g Whole Red Chilli
- 2 g Cumin Powder
- 7 g Coriander Powder
- 200 g Coconut Milk
- 5 g Kashmiri Chilli Powder
- 51 g

Coconut Milk 50g, Sugar 1g

Step 1 1:00 min

65 g Coconut Oil & Tempering
I 100 M 0

Step 2 1:20 mins

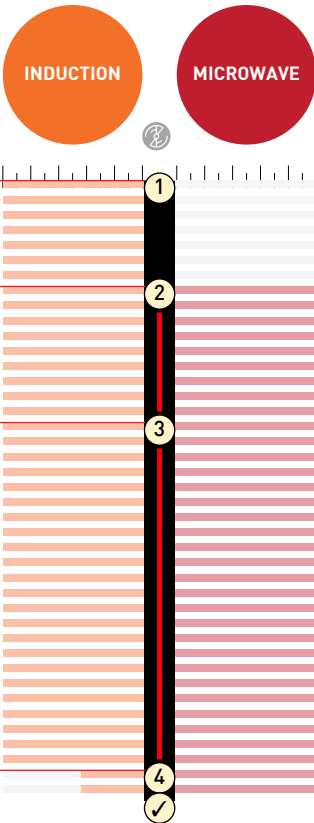
leaves 2g
Prawn 200g, Salt 7g, Curry
I 100 M 100

Step 3 3:30 mins

418 g Paste & Spices
I 100 M 100

Step 4 0:20 secs

Coconut Milk 50g, Sugar 1g
I 50 M 100



Total Output:
700 G