



Gujarati Kadhi

Cooking Time _____

On2Cook: 6:00 mins Normal Cooking: 20 mins

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

Ingredients _____

20 g	Ghee (2 tsp)
11 g	Tempering
	2 g Cumin Seeds, 1 g Mustard Seeds
	1 g Fenugreek Seeds, 1 g Asafoetida
	2 Nos Slit Green Chilli
	6 g Chopped Ginger
	2 Nos Dry Red Chilli
	10 Nos Curry Leaves
	2 Nos Cinnamon Stick 1/2 Inch Green Cardamom
	2 Nos Cloves
1305 g	Curd Mixer
	200 g Curd, 50 g Besan
	1000 g Water, 40 g Sugar, 15 g Salt

**Total Output:
1200 G**