



Kashmiri Pulao

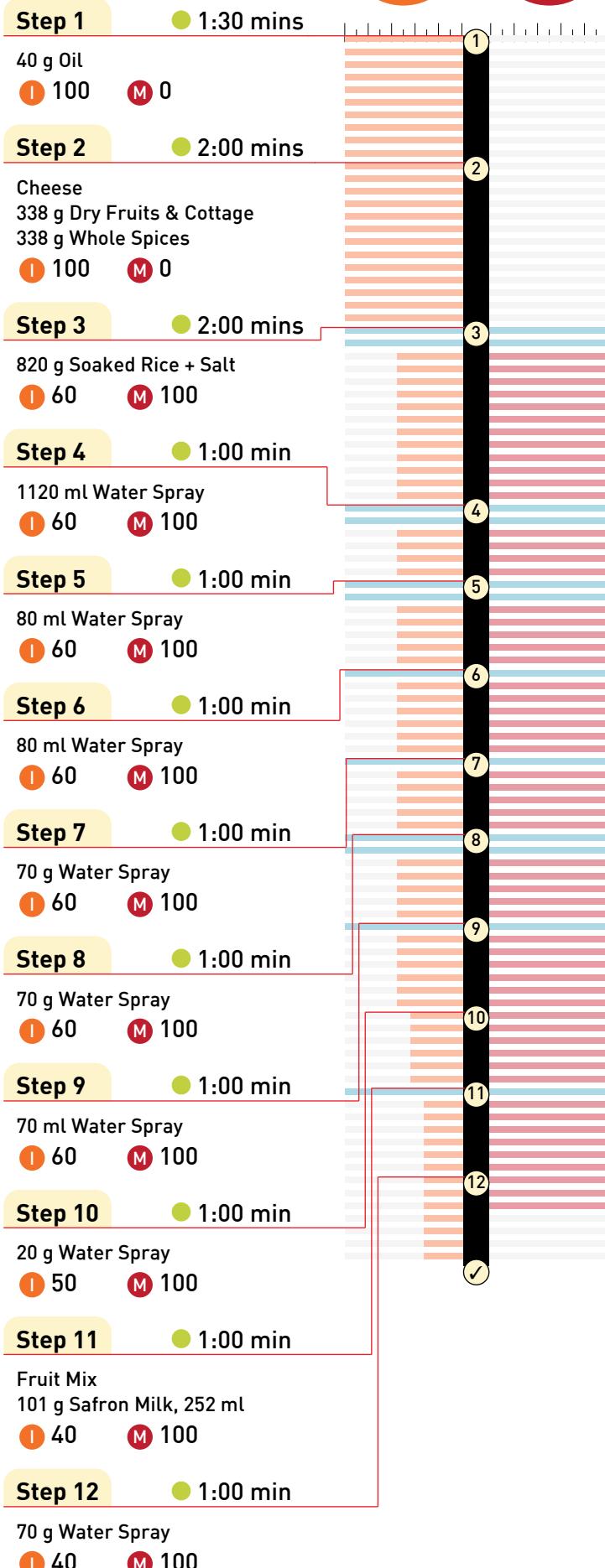
Cooking Time

On2Cook: 14:30 mins Normal Cooking: 45 mins

Accessories: Pan Honeycomb (Non-Stick)

Ingredients

150 g	Ghee
338 g	Whole Spices, Dry Fruits & Cottage Cheese
	5 g Cinnamon, 5 g Green Cardamom
	2 g Bay Leaf
	3 g Whole Black Pepper, 3 g Cloves
	40 g Cashew, 40 g Almond Halves
	40 g Rasins, 200 g Paneer Diced
820 g	Soaked Rice + Salt
	800 g Rice, 25 g Salt
1120 ml	Water Spray
101 g	Safrom Milk
	100 ml Milk, 1 g Safron
252 ml	Fruit Mix
	150 g Apple, 80 g Pomegranate Arils
	20 g Powdered Sugar
	2 g Cardamom Powder



Total Output:
2400 G