



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

Step 1 0:30 secs

20 g Ghee (2 tsp)

I 100 M 0

Step 2 0:30 secs

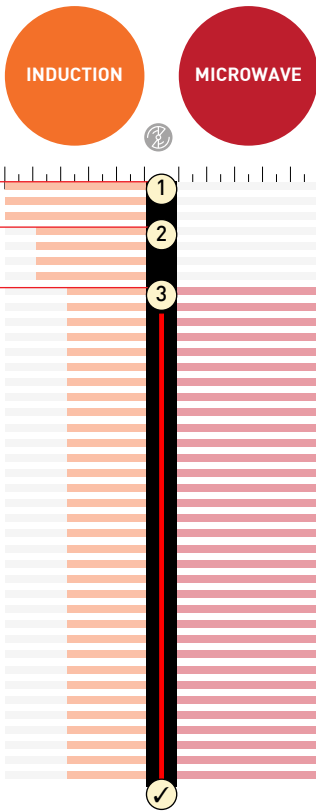
11 g Tempering

I 80 M 0

Step 3 5:00 mins

Curd Mixer

I 60 M 100



Total Output:
1200 G