



Kaju Masala

Cooking Time _____

On2Cook: 6:30 mins Normal Cooking: 25 mins

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

Ingredients _____

- | | |
|-------|-----------------------------------|
| 60 g | Oil & Ghee |
| | 30 g Oil, 30 g Ghee |
| 8 g | Whole Spices |
| | 5 g Cinnamon Sticks |
| | 2 g Green Cardamom, 1 g Cloves |
| 315 g | Raw Gravy Paste |
| | 250 g Tomato, 20 g Cashews |
| | 20 g Melon Seeds |
| | 6 g Kashmiri Red Chilli Powder |
| | 3 g Coriander Powder |
| | 2 g Turmeric Powder |
| | 3 g Cumin Powder, 6 g Salt |
| | 3 g Garam Masala, 2 g Red Chilli |
| 181 g | Cream Mix |
| | 1 g Kasuri Methi, 40 g Butter |
| | 40 g Cream, 100 g Roasted Cashews |
| 2 g | Coriander Leaves |

Step 1 0:40 secs

60 g Oil & Ghee

I 100 M 0

Step 2 0:20 secs

8 g Whole Spices

I 100 M 100

Step 3 4:00 mins

315 g Raw Gravy Paste

I 60 M 100

Step 4 1:00 min

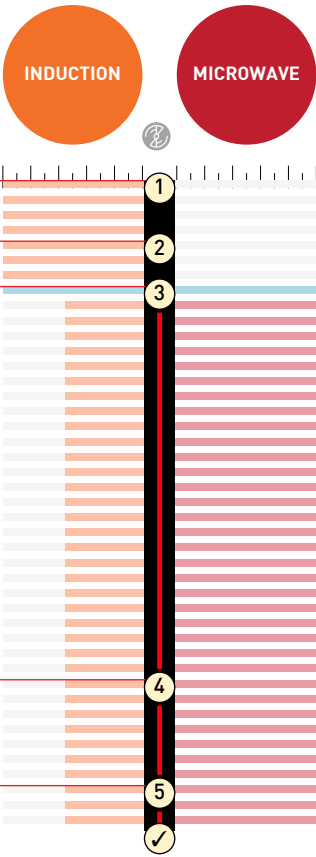
Cream Mix

I 60 M 100

Step 5 0:30 secs

2 g Coriander Leaves

I 60 M 100



Total Output:
450 g