



Dhaba Style Dahi

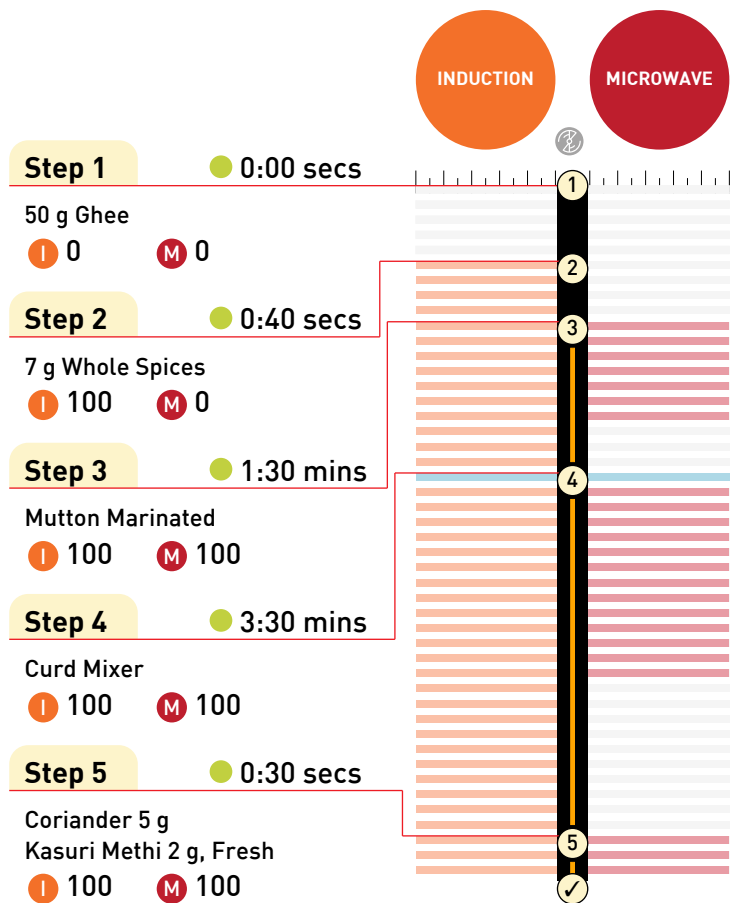
Cooking Time

On2Cook: 6:10 mins Normal Cooking: 40 mins

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

Ingredients

| | |
|-------|---------------------------------------|
| 50 g | Ghee |
| 7 g | Whole Spices |
| | 2 Nos Bay Leaf, 10 Nos Peppercorns |
| | 5 Nos Cloves, 2 Nos Black Cardamom |
| | 5 Nos Green Cardamom, 2 Nos Nutmeg |
| | 1 Nos Cinnamon Stick |
| | 5 g Cumin Seeds, 2 g Hing |
| 719 g | Mutton Marinated |
| | 500 g Boiled Mutton |
| | 180 g Sliced Onion |
| | 10 g Ginger Paste |
| | 20 g Garlic Paste |
| | 8 g Coriander Powder |
| | 1 g Black Pepper Powder |
| 283 g | Curd Mixer |
| | 80 g Tomato Puree |
| | 8 g Kashmiri Red Chilli Powder |
| | 5 g Red Chilli Powder |
| | 2 g Turmeric Powder, 8 g Salt |
| | 180 g Curd |
| 7 g | Kasuri Methi 2 g, Fresh Coriander 5 g |



Total Output:
700 G