



Mumbai Bhaji

Cooking Time

On2Cook: 19:00 mins Normal Cooking: 45 mins

Accessories: Pan Non Coated (Ss), Silicone Stirrer

Ingredients

798 g Oil & Vegetables 40 g Oil, 50 g Butter 8 g Cumin Seeds 200 g Chopped Onions 100 g Chopped Capsicum 400 g Tomato Puree 1111 g Bhaji Vegetable Mix 400 g Grated Potatoes 200 g Grated Cauliflower 200 g Grated Carrots, 150 g Peas 30 g Ginger Garlic and Green Chilli Paste 50 g Soaked Red Chilli Paste 2 g Turmeric Powder 10 g Kashmiri Red Chilli Powder 15 g Coriander Powder 4 g Kasuri Methi, 15 g Salt 35 g Pav Bhaji Masala 85 g Butter 50g, Chopped Coriander Leaves 20g, Lemon Juice 15g 600 ml Water (Auto)	
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