



Coconut Curry

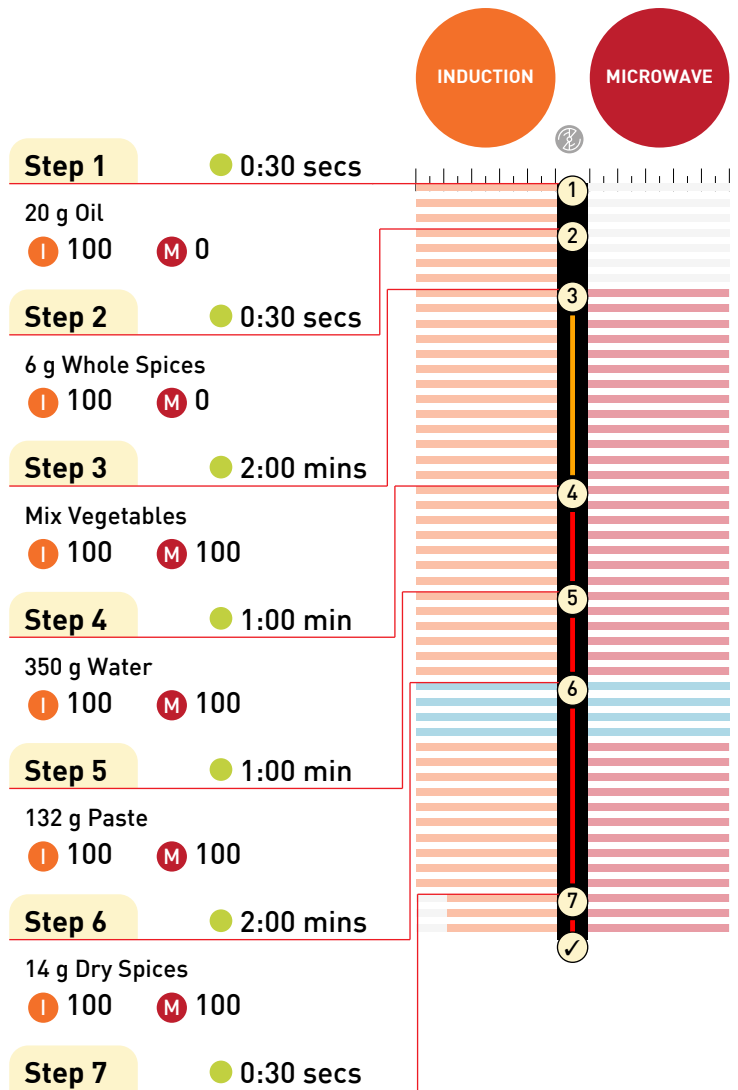
Cooking Time

On2Cook: 7:30 mins Normal Cooking: 20 mins

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

Ingredients

20 g	Oil
6 g	Whole Spices
	2 g Cinnamon, 1 g Star Anise
	1 g Bay leaf, 2 g Black pepper
350 g	Mix Vegetables
	50 g Sliced Onions
	50 g Sliced Tomatoes
	60 g Diced Carrots, 50 g Beans
	30 g Green Peas, 60 g Diced Potato
	50 g Cauliflower
132 g	Paste
	100 g Fresh Coconut
	5 g Poppy Seeds, 10 g Cashew
	2 g Fennel Seeds, 5 g Gr Chilli
	5 g Ginger, 5 g Garlic
14 g	Dry Spices
	1 g Turmeric powder
	2 g Red chilli powder
	2 g Coriander powder
	2 g Garam masala, 7 g Salt



Total Output:
- 1100 G