



# Mirchi Ka Salan

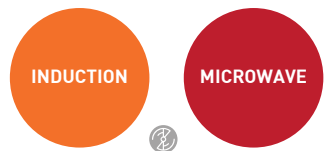
## Cooking Time

On2Cook: 16:00 mins Normal Cooking: 40 mins

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

## Ingredients

338 g	Tempering
	200 g Oil, 10 g Mustard Seeds
	10 g Cumin Seeds, 5 g Onion Seeds
	1 g Fenugreek Seeds, 100 g Chilli
	12 g Curry Leaves
1070 g	Mixed Paste
	20 g Ginger, 18 g Garlic
	23 g Green Chilli
	80 g Fresh Coconut, 108 g Sesame
	110 g Peanuts, 48 g Fried Onion
	75 g Tomato Puree, 588 g Water
85 g	Dry Spice Blend
	27 g Salt, 20 g Chilli Powder
	4 g Turmeric Powder
	20 g Coriander Powder
	9 g Cumin Powder, 5 g Sugar
1000 ml	Water (Auto)
526 g	Tamarind Pulp
	438 g Hot water, 88 g Tamarind
12 g	Coriander Leaves



### Step 1 1:30 mins

338 g Tempering

I 100 M 100

### Step 2 4:30 mins

Mixed Paste

I 80 M 100

### Step 3 3:00 mins

Dry Spice Blend

I 80 M 100

### Step 4 3:00 mins

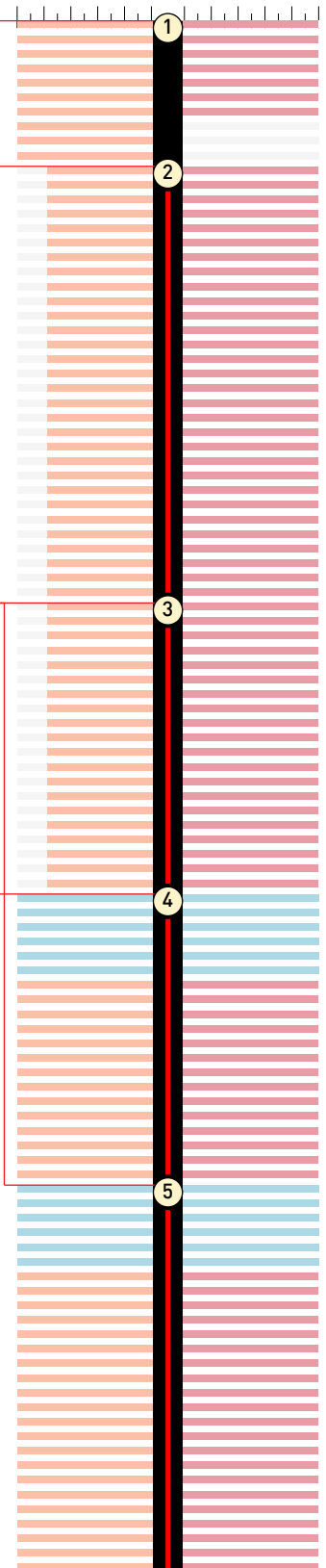
1000 ml Water (Auto)

I 100 M 100

### Step 5 4:00 mins

500 g Water (Auto)

I 100 M 100



Total Output:  
2000 G