



Tamarind Rice

Cooking Time _____

On2Cook: 11:30 mins Normal Cooking: 30 mins

Accessories: Pan Honeycomb (Non-Stick)

Ingredients _____

- 30 g

81 g

172 g

400 g

610 ml
- Sesame Oil

Tempering

5 g Mustard seeds

6 Nos Dry Red Chilli

5 g Curry Leaves, 20 g Chana Dal

10 g Urad Dal, 40 g Roasted Peanuts

1 g Hing

Liquid Tamarind

150 g Tamarind liquid

12 g Salt salt, 10 g Jaggery

Soaked Rice

Water (Auto)

Step 1 0:30 secs

30 g Sesame Oil

I 100 **M** 0

Step 2 0:30 secs

81 g Tempering

I 100 **M** 0

Step 3 2:00 mins

(Auto)

Soaked Rice, 610 ml Water

172 g Liquid Tamarind, 400 g

I 60 **M** 100

Step 4 1:00 min

610 ml Water (Auto)

I 60 **M** 100

Step 5 1:00 min

610 ml Water (Auto)

I 60 **M** 100

Step 6 1:00 min

610 ml Water (Auto)

I 60 **M** 100

Step 7 1:00 min

610 ml Water (Auto)

I 60 **M** 100

Step 8 1:00 min

610 ml Water (Auto)

I 60 **M** 100

Step 9 1:00 min

610 ml Water (Auto)

I 60 **M** 100

Step 10 1:00 min

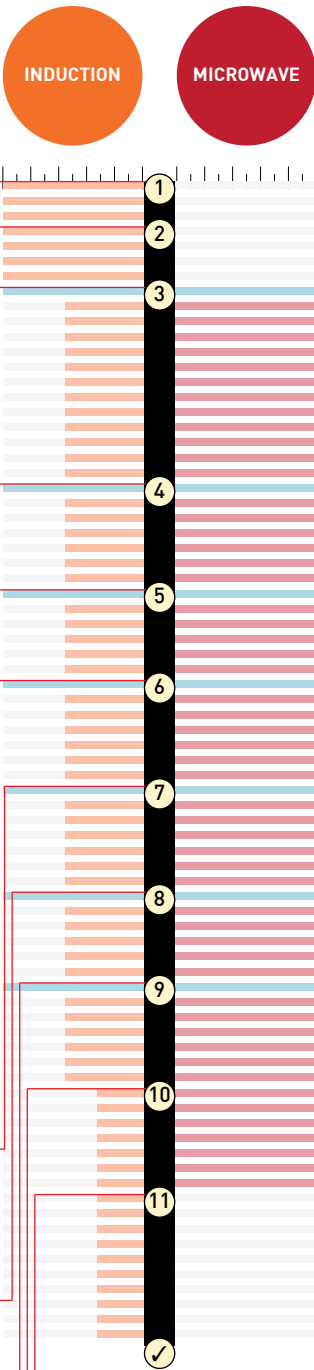
610 ml Water (Auto)

I 40 **M** 100

Step 11 1:30 mins

MIX

I 40 **M** 0



Total Output:
1100 G