



Chole Masala

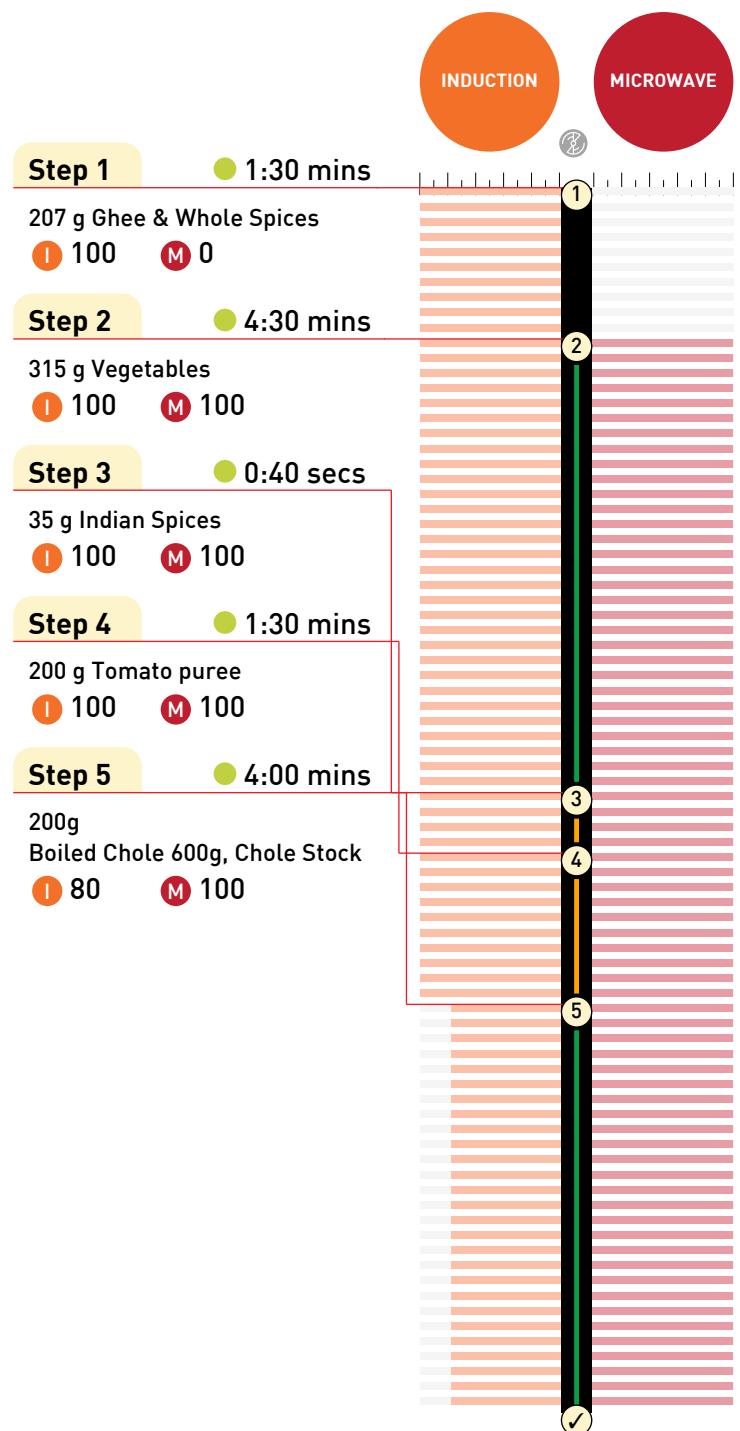
Cooking Time

On2Cook: 12:10 mins Normal Cooking: 40 mins

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

Ingredients

207 g	Ghee & Whole Spices
200 g	Ghee, 5 g Cumin Seeds
2 g	Bay Leaf
315 g	Vegetables
250 g	Onion, 30 g Garlic
15 g	Ginger, 20 g Green Chilli
35 g	Indian Spices
20 g	Chole Masala, 3 g Haldi Powder
10 g	Kashmiri Chilli, 10 g Salt
2 g	Black Salt, 100 g Water
200 g	Tomato puree
600 g	Boiled Chole 600g, Chole Stock 200g



Total Output:
1KG