



Veg Diwani Handi

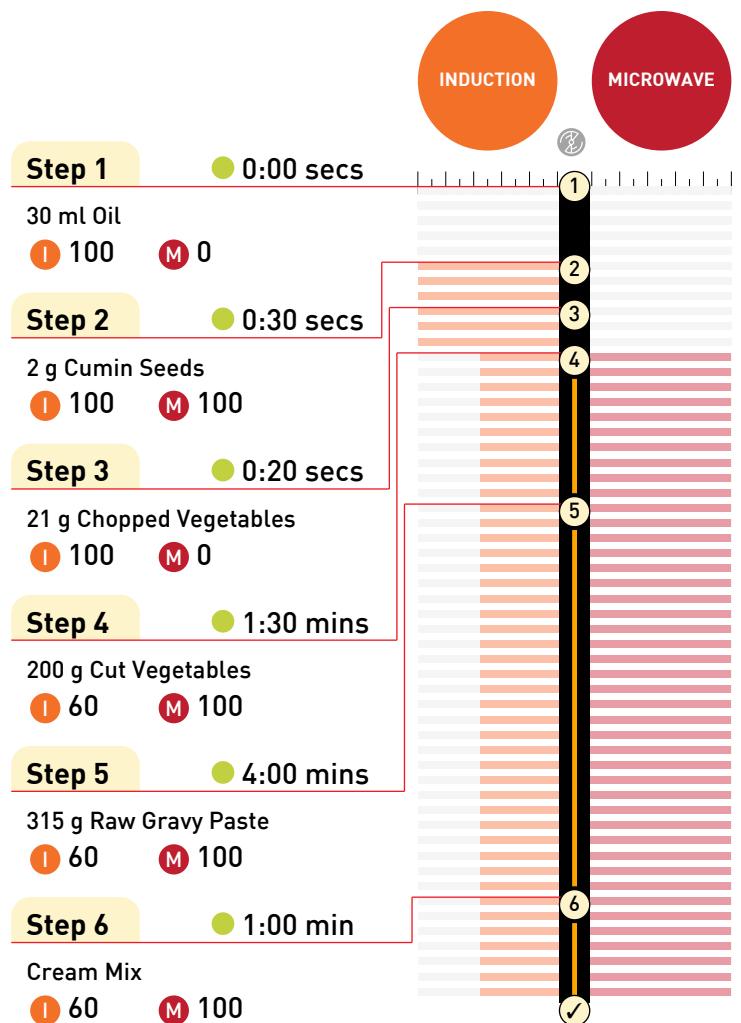
Cooking Time

On2Cook: 7:20 mins Normal Cooking: 45 mins

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

Ingredients

30 ml	Oil
2 g	Cumin Seeds
315 g	Raw Gravy Paste
	150 g Tomato, 100 g Onion
	20 g Cashew, 20 g Melon Seeds
	4 g Coriander Powder
	4 g Turmeric Powder
	6 g Garam Masala
	3 g Kashmiri Chilli Powder
	3 g Red Chilli Powder, 5 g Salt
38 g	Cream Mix
	5 g Butter, 20 g Cream, 10 g Ghee
	3 g Kasturi Methi
21 g	Chopped Vegetables
	12 g Garlic, 6 g Ginger
	5 g Green Chilli
200 g	Cut Vegetables
	60 g Carrot, 60 g Cauliflower
	60 g Beans, 20 g Peas



**Total Output:
550 g**