



Chingri Malai

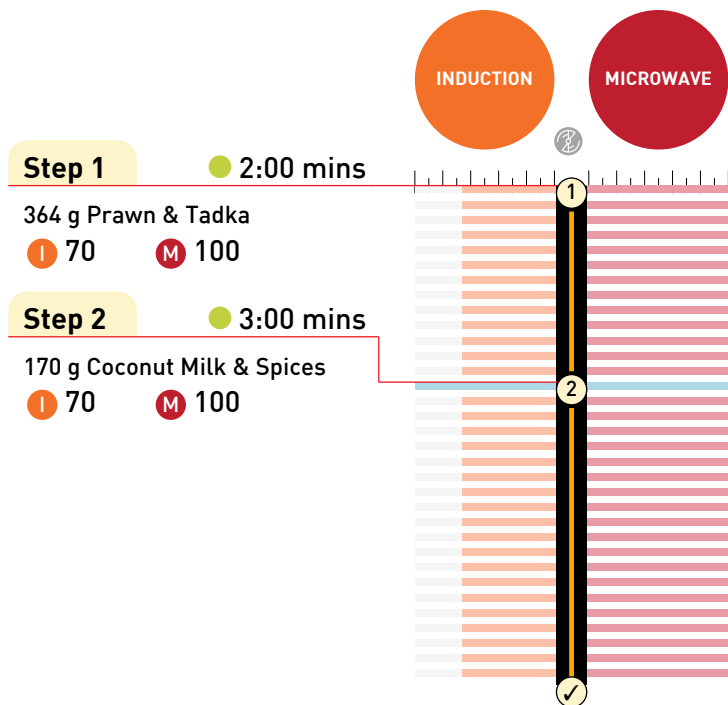
Cooking Time _____

On2Cook: 5:00 mins Normal Cooking: 20 mins

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

Ingredients _____

- | | |
|-------|----------------------------------|
| 364 g | Prawn & Tadka |
| | 30 g Mustard Oil |
| | 1 g Turmeric Powder, 1 g Salt |
| | 250 g Prawn, 1 Nos Bay Leaf |
| | 1 g Cinnamon Stick |
| | 4 Nos Green Cardamom, 1 g Cloves |
| | 60 g Onion Paste |
| | 20 g Ginger Garlic Paste |
| 170 g | Coconut Milk & Spices |
| | 25 g Coconut Milk Powder |
| | 125 g Water, 1 g Turmeric Powder |
| | 5 g Salt, 2 g Sugar |
| | 2 g Red Chilli Powder, 10 g Ghee |
| 50 ml | Water (Auto) |



Total Output:
400 G