



### Step 1 ● 2:00 mins

631 g Tempering

I 100 M 100

### Step 2 ● 8:00 mins

Indian Spices & Boiled Chole

I 100 M 100

### Step 3 ● 8:00 mins

Stocks 500g

Boiled Chole 1100g, Chole

I 100 M 100

Total Output:  
2800G

## Chole Masala Bulk

### Cooking Time

On2Cook: 18:00 mins Normal Cooking: 45 mins

Accessories: Pan Non Coated (Ss), Silicone Stirrer

### Ingredients

631 g	Tempering 100 g Ghee, 150 g Oil 8 g Cumin Seeds, 3 Nos Bay Leaf 370 g Chopped Onion
820 g	Indian Spices & Tomato Puree 380 g Tomato Puree 41 g Chole Masala 4 g Turmeric Powder 17 g Kashmiri Chilli Powder 30 g Salt, 3 g Black Salt 260 g Water 90 g Ginger Garlic & Green Chilli Paste
1600 g	Boiled Chole 1100g, Chole Stocks 500g
1000 ml	Water