



# Rajma Masala

Cooking Time \_\_\_\_\_

On2Cook: 10:00 mins    Normal Cooking: 45 mins

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

Ingredients \_\_\_\_\_

- 64 g

Oil & Whole Spices

60 g Oil, 3 g Cumin Seeds

1 g Bay Leaf
- 150 g

Onion
- 244 g

Tomato Puree & Spices

200 g Tomato Puree

20 g Ginger & Garlic Paste

2 g Turmeric Powder

5 g Coriander Powder

3 g Red Chilli, 2 g Cumin Powder

2 g Garam Masala, 2 g Kasuri Methi

Salt8
- 1000 g

Boiled Rajma 600g, Rajma Water 400g

Step 1 1:00 min

64 g Oil & Whole Spices

I 100 M 100

Step 2 3:30 mins

150 g Onion

I 70 M 100

Step 3 3:00 mins

244 g Tomato Puree & Spices

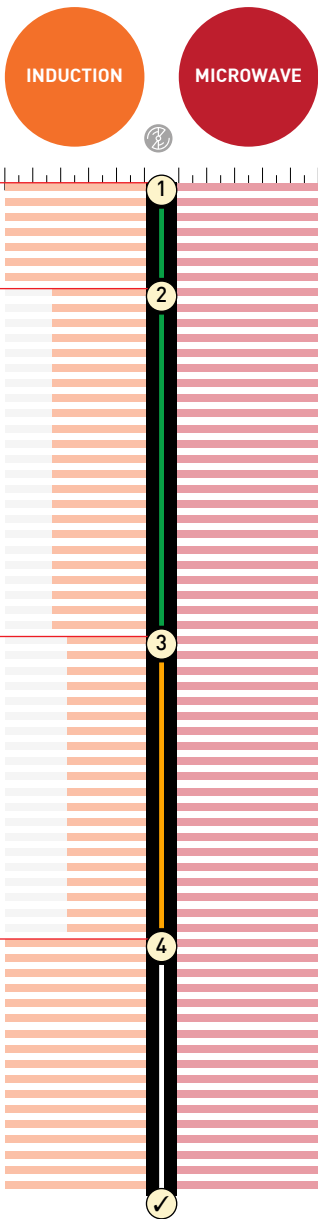
I 60 M 100

Step 4 2:30 mins

400g

Boiled Rajma 600g, Rajma Water

I 100 M 100



Total Output:  
1000 G