



Mirchi Ka Salan

Cooking Time

On2Cook: 16:00 mins Normal Cooking: 40 mins

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

Ingredients

338 g	Tempering
	200 g Oil, 10 g Mustard Seeds
	10 g Cumin Seeds, 5 g Onion Seeds
	1 g Fenugreek Seeds, 100 g Chilli
	12 g Curry Leaves
1070 g	Mixed Paste
	20 g Ginger, 18 g Garlic
	23 g Green Chilli
	80 g Fresh Coconut, 108 g Sesame
	110 g Peanuts, 48 g Fried Onion
	75 g Tomato Puree, 588 g Water
85 g	Dry Spice Blend
	27 g Salt, 20 g Chilli Powder
	4 g Turmeric Powder
	20 g Coriander Powder
	9 g Cumin Powder, 5 g Sugar
1000 ml	Water (Auto)
526 g	Tamarind Pulp
	438 g Hot water, 88 g Tamarind
12 g	Coriander Leaves

