



Idli Sakshuka

Cooking Time _____

On2Cook: 7:40 mins Normal Cooking: 25 mins

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

Ingredients _____

- | | |
|-------|-------------------------------------|
| 40 g | Ghee |
| 17 g | Tempering |
| | 10 g Chopped Ginger |
| | 5 g Curry Leaves, 2 g Mustard Seeds |
| 265 g | Raw Gravy Mix |
| | 250 g Tomato |
| | 10 g Kashmiri Chilli Powder |
| | 5 g Salt |
| 80 g | Cream Mix |
| | 40 g Cream, 40 g Idli Batter |
| 150 g | Idli Batter 3 Pc |

Step 1 0:40 secs

40 g Ghee

I 100

M 0

Step 2 0:15 secs

17 g Tempering

I 100

M 0

Step 3 4:30 mins

Raw Gravy Mix

I 100

M 100

Step 4 0:15 secs

Cream Mix

I 30

M 100

Step 5 0:30 secs

150 g Idli Batter 3 Pc

I 40

M 100

Step 6 0:30 secs

Cook

I 30

M 100

Step 7 0:30 secs

Cook

I 30

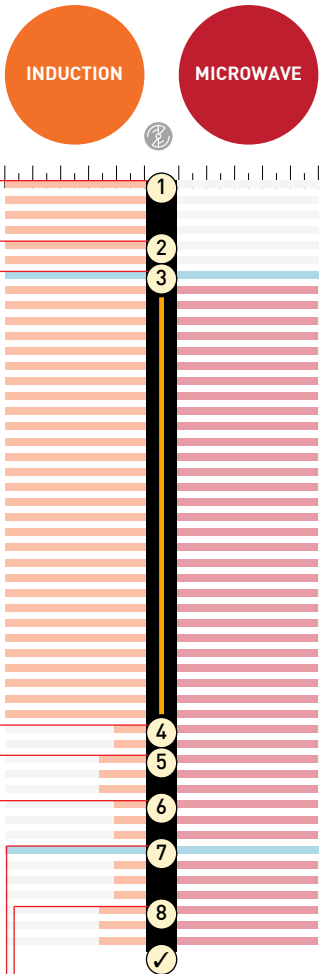
M 100

Step 8 0:30 secs

Cook

I 40

M 100



Total Output:
3 PORTIONS