



Sukto

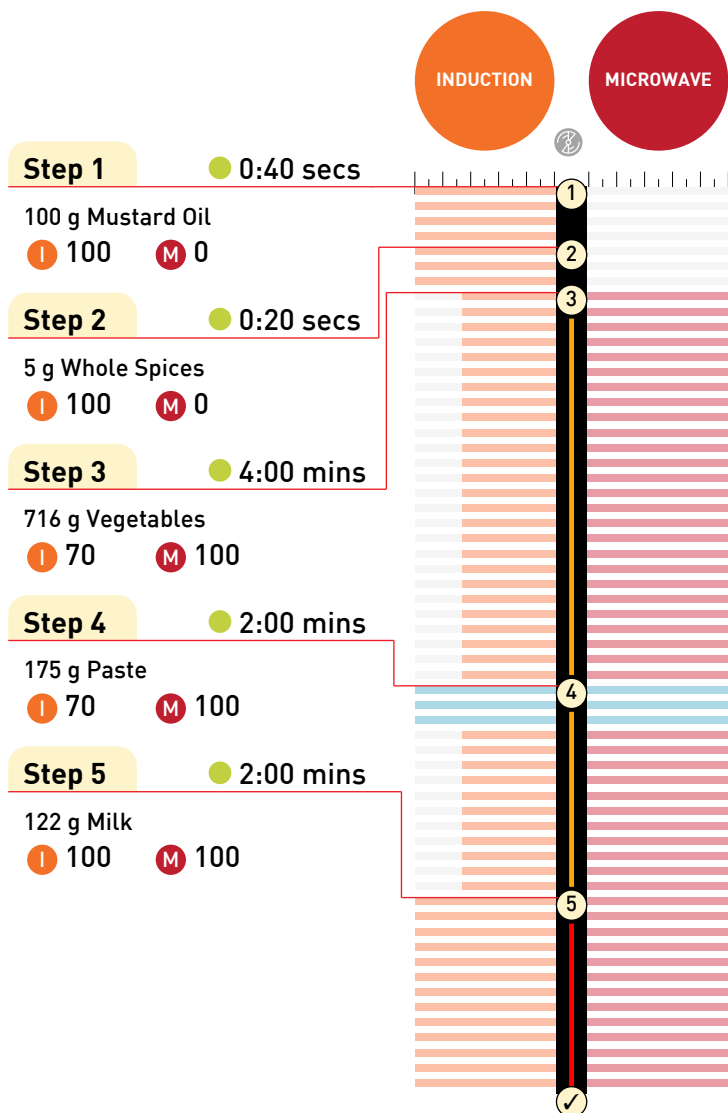
Cooking Time _____

On2Cook: 9:00 mins Normal Cooking: 40 mins

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

Ingredients _____

- | | |
|--------|-----------------------------------|
| 100 g | Mustard Oil |
| 5 g | Whole Spices |
| | 2 Nos Red chilli, 2 Nos Bay Leaf |
| | 5 g Panch Phoron |
| 716 g | Vegetables |
| | 15 g Salt, 1 g Turmeric Powder |
| | 100 g Banana, 50 g Sweet Potato |
| | 100 g Potato, 50 g Drumstick |
| | 100 g Papaya, 100 g Brinjal |
| | 100 g Bitter Gourd |
| | 100 g French Beans |
| 175 g | Paste |
| | 10 g Poppy Seeds |
| | 30 g Mustard Seeds, 15 g Ginger |
| | 20 g Coconut Powder, 100 g Water |
| 122 g | Milk |
| | 100 g Milk, 2 g Ajwain, 20 g Ghee |
| 200 ml | Water (Auto) |



Total Output:
1100 G