



# Kaju Masala

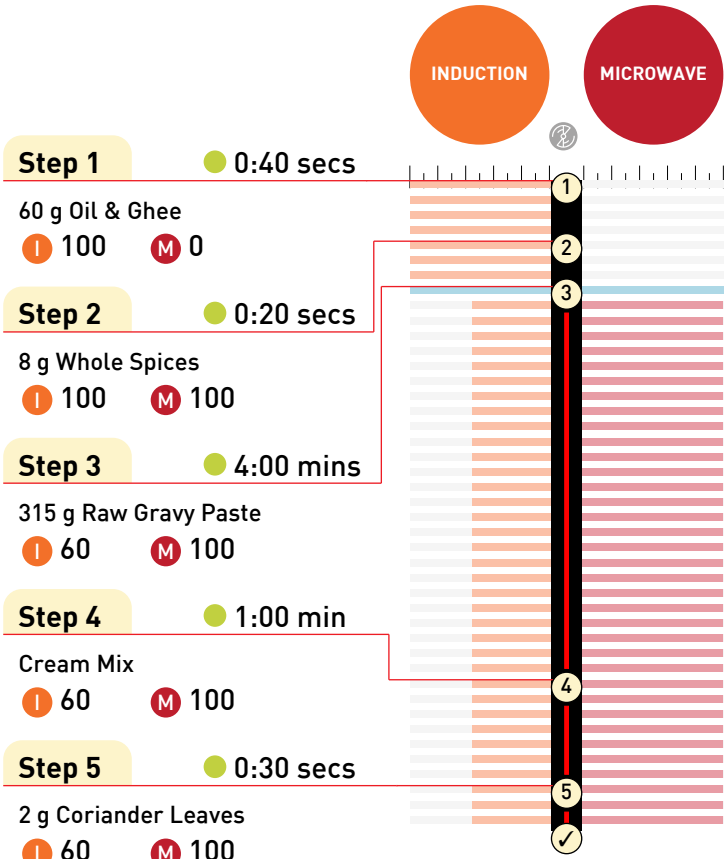
Cooking Time \_\_\_\_\_

On2Cook: 6:30 mins    Normal Cooking: 25 mins

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

Ingredients \_\_\_\_\_

- |       |                                   |
|-------|-----------------------------------|
| 60 g  | Oil & Ghee                        |
|       | 30 g Oil, 30 g Ghee               |
| 8 g   | Whole Spices                      |
|       | 5 g Cinnamon Sticks               |
|       | 2 g Green Cardamom, 1 g Cloves    |
| 315 g | Raw Gravy Paste                   |
|       | 250 g Tomato, 20 g Cashews        |
|       | 20 g Melon Seeds                  |
|       | 6 g Kashmiri Red Chilli Powder    |
|       | 3 g Coriander Powder              |
|       | 2 g Turmeric Powder               |
|       | 3 g Cumin Powder, 6 g Salt        |
|       | 3 g Garam Masala, 2 g Red Chilli  |
| 181 g | Cream Mix                         |
|       | 1 g Kasuri Methi, 40 g Butter     |
|       | 40 g Cream, 100 g Roasted Cashews |
| 2 g   | Coriander Leaves                  |



Total Output:  
450 g