



# Lasaniya Bateta

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

On2Cook: 10:00 mins    Normal Cooking: 30:00 mins

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

Ingredients \_\_\_\_\_

- 134 g

Oil & Tempering

50 g Oil, 2 g Cumin Seeds, 2 g Hing

80 g Chopped Onion
- 160 g

Gravy Paste

5 g Ginger, 15 g Garlic

10 g Dry Kashmiri Chilli

2 g Turmeric Powder

5 g Coriander Powder

3 g Garam Masala, 7 g Salt

100 g Fresh Tomato, 10 g Sugar

3 g Chilli Powder
- 250 g

Potatoes
- 300 ml

Water (Auto)

Step 1 1:00 min

134 g Oil & Tempering

I 100 M 100

Step 2 1:00 min

250 g Potatoes

I 100 M 100

Step 3 1:00 min

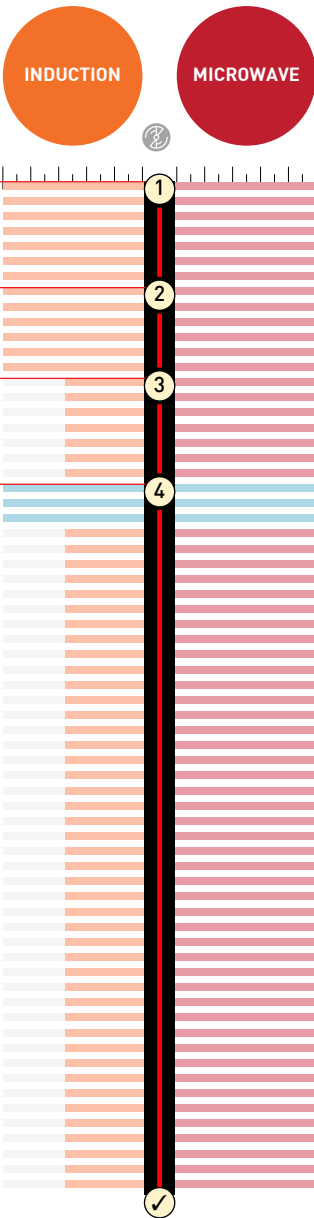
160 g Gravy Paste

I 60 M 100

Step 4 7:00 mins

300 ml Water (Auto)

I 60 M 100



Total Output:  
500 G