



# Pao Bhaji Masala

## Cooking Time

On2Cook: 15:40 mins    Normal Cooking: 90 mins

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

## Ingredients

150 g	Oil
350 g	Chopped Vegetables
	100 g Onion, 200 g Tomato
	50 g Capsicum
103 g	Powdered Masala Mix
	25 g Everest Pao Bhaji Masala
	5 g Turmeric, 8 g Red Chilli Powder
	10 g Kashmiri Red Chilli Powder
	15 g Salt
	40 g Ginger Garlic Green Chilli Paste
800 g	Grated Vegetables
	500 g Potato, 100 g Cauliflower
	100 g Carrot, 100 g Green Peas
500 g	Water
	MashVegetablesbeforeaddingwater
165 g	Butter & Sugar
	150 g Butter, 15 g Sugar
50 g	Coriander Leaves & Lemon Juice
	30 g Coriander Leaves
	20 g Lemon Juice

### Step 1 1:00 min

150 g Oil

I 100 M 0

### Step 2 2:00 mins

350 g Chopped Vegetables

I 100 M 100

### Step 3 0:40 secs

Powdered Masala Mix

I 100 M 0

### Step 4 9:00 mins

800 g Grated Vegetables

I 80 M 100

### Step 5 2:00 mins

500 g Water

I 80 M 100

### Step 6 1:00 min

165 g Butter & Sugar

I 80 M 100

### Step 7 0:00 secs

Juice

50 g Coriander Leaves & Lemon

I 0 M 0



**Total Output:**  
1500 g