



Egg Shakshuka

Cooking Time _____

On2Cook: 7:30 mins Normal Cooking: 20 mins

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

Ingredients _____

- 40 g Ghee
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- 17 g Tampering
- 5 g Chopped Ginger 10m Curry Leaves
- 2 g Mustard Seeds
- 265 g Gravy
- 250 g Tomato
- 10 g Kashmiri Red Chilli Powder
- 5 g Salt
- 80 g Cream
- 40 g Egg White, 40 g and Cream
- 3 number Whole Eggs

Step 1 0:30 secs

40 g Ghee
I 100 M 0

Step 2 0:15 secs

17 g Tampering
I 100 M 0

Step 3 4:30 mins

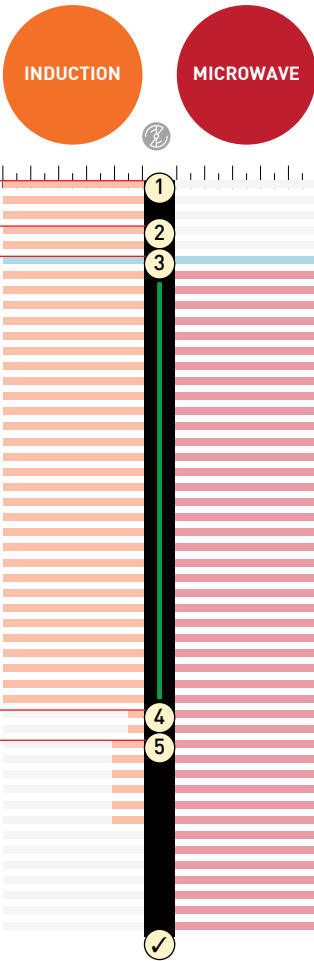
265 g Gravy Crushed
I 100 M 100

Step 4 0:15 secs

Stirrer
Cream And Egg Mix & Remove
I 20 M 100

Step 5 2:00 mins

3 number Whole Eggs
I 30 M 100



Total Output:
3 PORTIONS