



Tomato Rasam

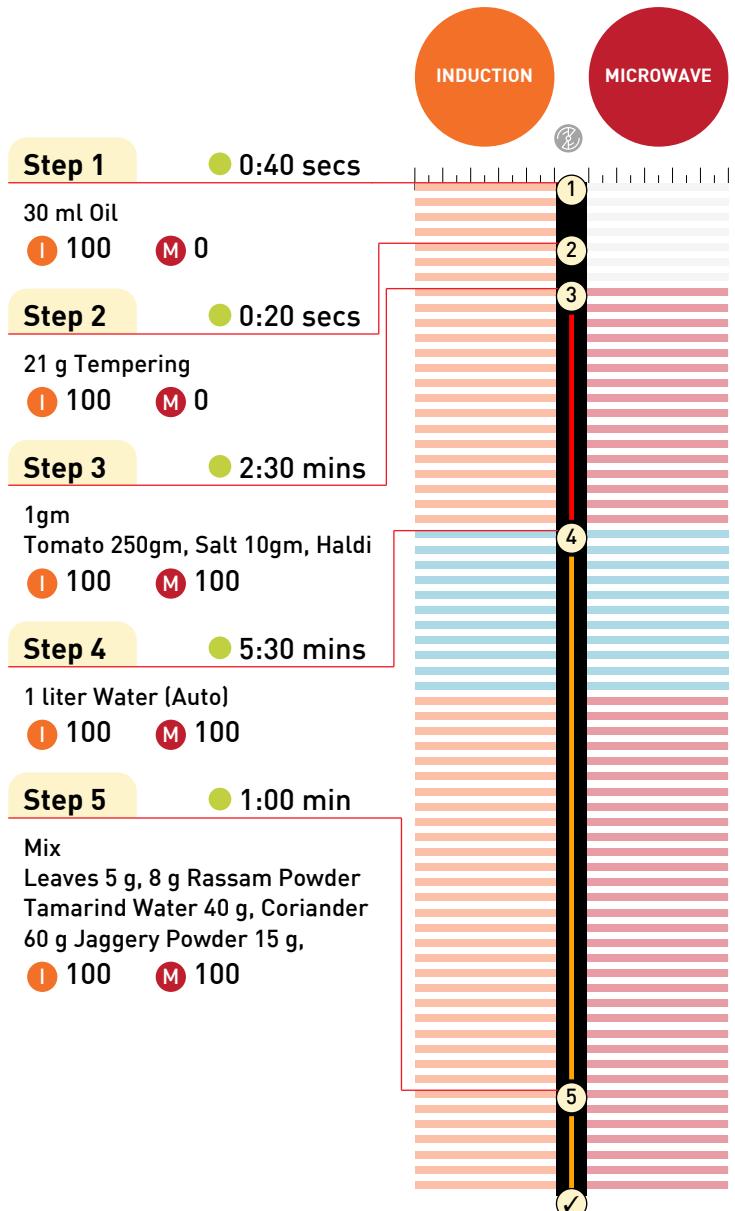
Cooking Time _____

On2Cook: 10:00 mins Normal Cooking: 35 mins

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

Ingredients _____

30 ml	Oil
21 g	Tempering
	2 g Mustard Seed, 2 g Cumin Seeds
	1 g Hing, 5 g Curry Leaves
	10 g Garlic Slice
	1 g Dry Red Chilli
261 g	Tomato 250 g, Salt 10 gml, Haldi 1g
60 g	Jaggery Powder 15 g, Tamarind Water 40 g, Coriander Leaves 5 g
8 g	Rassam Powder Mix
	1 g Fenugreek Seeds
	5 g Black Pepper Powder
	2 g Cumin Powder
1 liter	Water (Auto)



Total Output:
800 G