



Handvo

Cooking Time

On2Cook: 4:00 mins Normal Cooking: 25 mins

Accessories: Pan Honeycomb (Non-Stick)

Ingredients

26 g	Oil & Tempering
	20 g Oil, 2 g Cumin Seeds
	2 g Sesame Seeds
	5 Nos Curry Leaves
	2 g Mustard Seeds
447 g	For Handvo Batter
	100 g Raw Rice, 50 g Raw Toor Dal
	50 g Raw Moong Dal
	25 g Raw Urad Dal
	50 g Raw Chana Dal, 100 g Curd
	7 g Salt, 3 g Turmeric Powder
	3 g Red Chilli Powder
	3 g Coriander Powder
	3 g Cumin Powder
	5 g Green Chili Paste
	5 g Grated Ginger
	15 g Grated Bottle Gourd
	10 g Grated Carrot
	5 g Fresh Coriander, 2 g Hing
	5 g Sugar, 5 g Lemon Juice
	1 g Baking Soda
200 g	Handvo Batter
1 number	Flip Handvo

Step 1 0:50 secs

26 g Oil & Tempering

I 100 M 0

Step 2 1:00 min

447 g For Handvo Batter

I 50 M 100

Step 3 1:10 mins

Flip Handvo

I 40 M 100

Step 4 0:30 secs

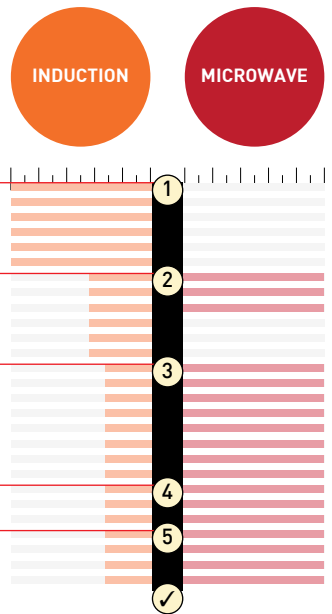
Flip Handvo

I 40 M 100

Step 5 0:30 secs

Flip Handvo

I 40 M 100



Total Output:
400 G (200 G * 2 PCS)