



Dal Dhokli

Cooking Time

On2Cook: 6:00 mins Normal Cooking: 35 mins

Accessories: Pan Non Coated (Ss), Silicone Stirrer

Ingredients

90 g	Ghee & Tempering 30 g Ghee, 1 g Curry Leaves 1 g Whole Red Chillies 1 g Cumin Seeds, 1 g Mustard Seeds 1 g Cloves 15 g Cinnamon Stick 1/2Inch Peanuts 40 g Chopped Tomatoes
82 g	Spices & Soaked Toor Dal Paste 60 g Soaked Toor Dal Paste 1 g Turmeric Powder, 6 g Salt 10 g Sugar, 5 g Tamarind Pulp
700 ml	Water (Auto)
71 g	Shaped and Cut Dhokli 60 g Wheat Flour, 4 g Gram Flour 1 g Carom Seeds 1 g Turmeric Powder 1 g Kashmiri Red Chilli Powder 1 g Salt, 1 g Asafoetida, 2 g Oil

Total Output:
750 G