



Jeera Aloo

Cooking Time _____

On2Cook: 5:10 mins Normal Cooking: 20 mins

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

Ingredients _____

- | | |
|-------|-------------------------------|
| 30 g | Oil |
| 6 g | Cumin Seeds |
| 6 g | Salt & Turmeric Powder |
| | 4 g Salt, 2 g Turmeric powder |
| 250 g | Potatoes |
| 2 g | Coriander Leaves |

Step 1 0:30 secs

2 tbsp Oil

I 100

M 0

Step 2 0:10 secs

6 g Cumin Seeds

I 100

M 0

Step 3 0:30 secs

250 g Potatoes

I 50

M 100

Step 4 2:30 mins

30 ml WATER

I 50

M 100

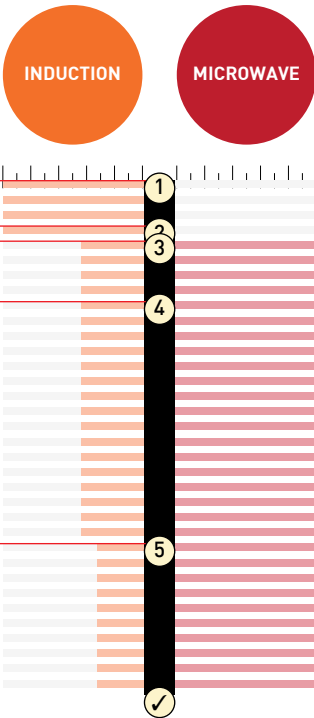
Step 5 1:30 mins

Powder

6 number Salt & Turmeric

I 40

M 100



Total Output:
200 g