



Saaru

Cooking Time

On2Cook: 6:00 mins Normal Cooking: 25 mins

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

Ingredients

37 g	Oil & Tadka
	20 g Oil, 2 g Curry Leaves
	2 g Mustard Seed
	10 g Chopped Garlic, 1 g Hing
	1 g Whole Red Chilli
	1 g Cumin Seeds
256 g	Dal & Seasoning
	50 g Soaked Toor Dal, 40 g Water
	1 g Turmeric Powder, 10 g Salt
	6 g Coriander Seeds
	3 g Cumin Seeds
	4 Nos Whole Red Chilli
	2 g Curry Leaves
	10 g Fresh Coconut
	1 g Black Pepper
	1 g Fenugreek Seeds
	130 g Tamarind Water
750 ml	Water (Auto)

Total Output:
800 G