



Pao Bhaji Masala

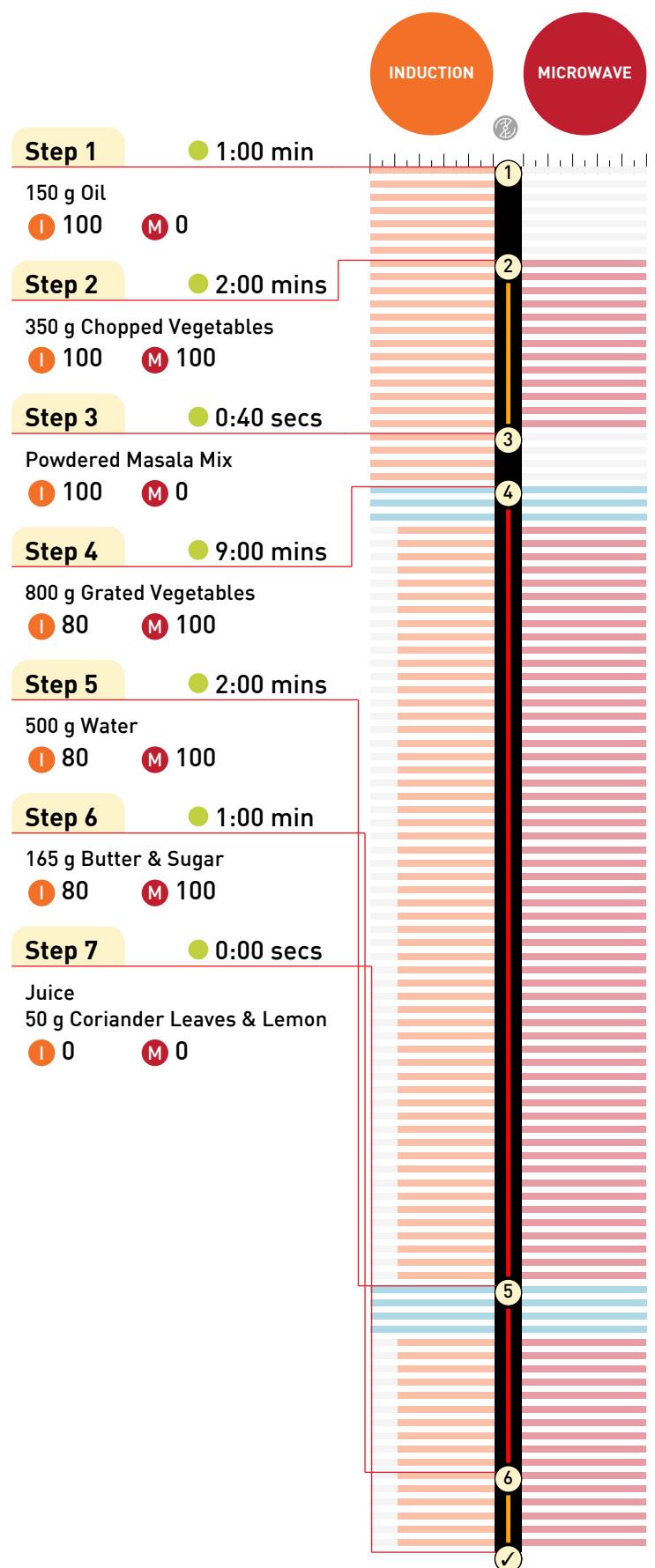
Cooking Time

On2Cook: 15:40 mins Normal Cooking: 90 mins

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

Ingredients

150 g	Oil
350 g	Chopped Vegetables
	100 g Onion, 200 g Tomato
	50 g Capsicum
103 g	Powdered Masala Mix
	25 g Everest Pao Bhaji Masala
	5 g Turmeric, 8 g Red Chilli Powder
	10 g Kashmiri Red Chilli Powder
	15 g Salt
	40 g Ginger Garlic Green Chilli Paste
800 g	Grated Vegetables
	500 g Potato, 100 g Cauliflower
	100 g Carrot, 100 g Green Peas
500 g	Water
	Mash Vegetables before adding water
165 g	Butter & Sugar
	150 g Butter, 15 g Sugar
50 g	Coriander Leaves & Lemon Juice
	30 g Coriander Leaves
	20 g Lemon Juice



Total Output:
1500 g