



# 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

Step 1 3:30 mins

172 g Tempering & Dal

I 100

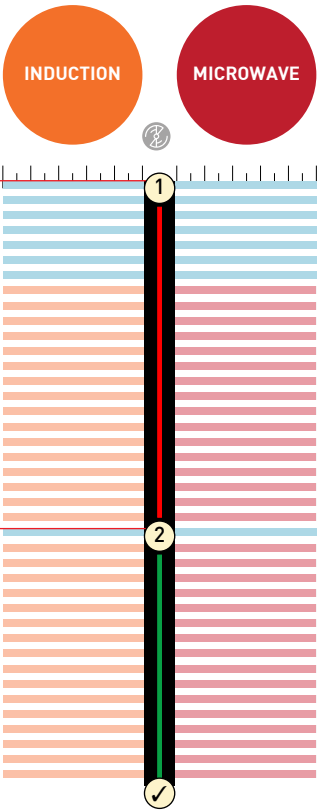
M 100

Step 2 2:30 mins

71 g Shaped and Cut Dhokli

I 100

M 100



Total Output:  
750 G