



Tomato Rasam

Cooking Time _____

On2Cook: 10:00 mins Normal Cooking: 35 mins

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

Ingredients _____

- | | |
|---------|----------------------------------------------------------------|
| 30 ml | Oil |
| 21 g | Tempering |
| | 2 g Mustard Seed, 2 g Cumin Seeds |
| | 1 g Hing, 5 g Curry Leaves |
| | 10 g Garlic Slice |
| | 1 g Dry Red Chilli |
| 261 g | Tomato 250 g, Salt 10 gml, Haldi 1g |
| 60 g | Jaggery Powder 15 g, Tamarind Water 40 g, Coriander Leaves 5 g |
| 8 g | Rassam Powder Mix |
| | 1 g Fenugreek Seeds |
| | 5 g Black Pepper Powder |
| | 2 g Cumin Powder |
| 1 liter | Water (Auto) |

Step 1 0:40 secs

30 ml Oil

I 100

M 0

Step 2 0:20 secs

21 g Tempering

I 100

M 0

Step 3 2:30 mins

1gm

Tomato 250gm, Salt 10gm, Haldi

I 100

M 100

Step 4 5:30 mins

1 liter Water (Auto)

I 100

M 100

Step 5 1:00 min

Mix

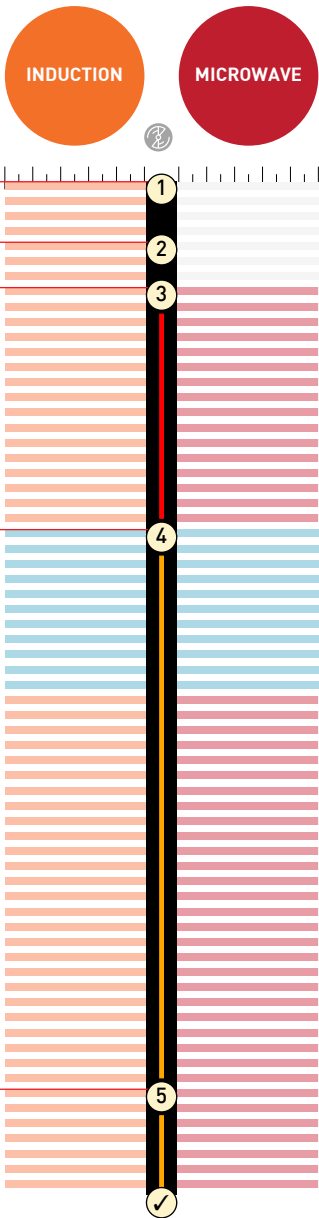
Leaves 5 g, 8 g Rassam Powder

Tamarind Water 40 g, Coriander

60 g Jaggery Powder 15 g,

I 100

M 100



Total Output:
800 G