



Dhaba Style Dahi

Cooking Time

On2Cook: 6:10 mins Normal Cooking: 40 mins

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

Ingredients

50 g	Ghee
7 g	Whole Spices
	2 Nos Bay Leaf, 10 Nos Peppercorns
	5 Nos Cloves, 2 Nos Black Cardamom
	5 Nos Green Cardamom, 2 Nos Nutmeg
	1 Nos Cinnamon Stick
	5 g Cumin Seeds, 2 g Hing
719 g	Mutton Marinated
	500 g Boiled Mutton
	180 g Sliced Onion
	10 g Ginger Paste
	20 g Garlic Paste
	8 g Coriander Powder
	1 g Black Pepper Powder
283 g	Curd Mixer
	80 g Tomato Puree
	8 g Kashmiri Red Chilli Powder
	5 g Red Chilli Powder
	2 g Turmeric Powder, 8 g Salt
	180 g Curd
7 g	Kasuri Methi 2 g, Fresh Coriander 5 g

Step 1 0:00 secs

50 g Ghee

I 0

M 0

Step 2 0:40 secs

7 g Whole Spices

I 100

M 0

Step 3 1:30 mins

Mutton Marinated

I 100

M 100

Step 4 3:30 mins

Curd Mixer

I 100

M 100

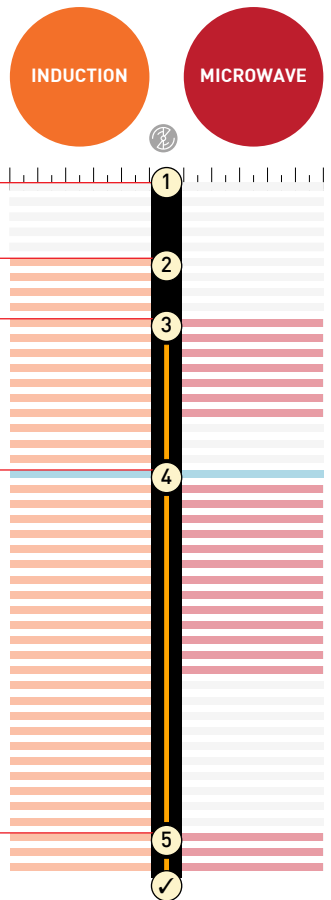
Step 5 0:30 secs

Coriander 5 g

Kasuri Methi 2 g, Fresh

I 100

M 100



Total Output:
700 G