



## Vegetable Kurma

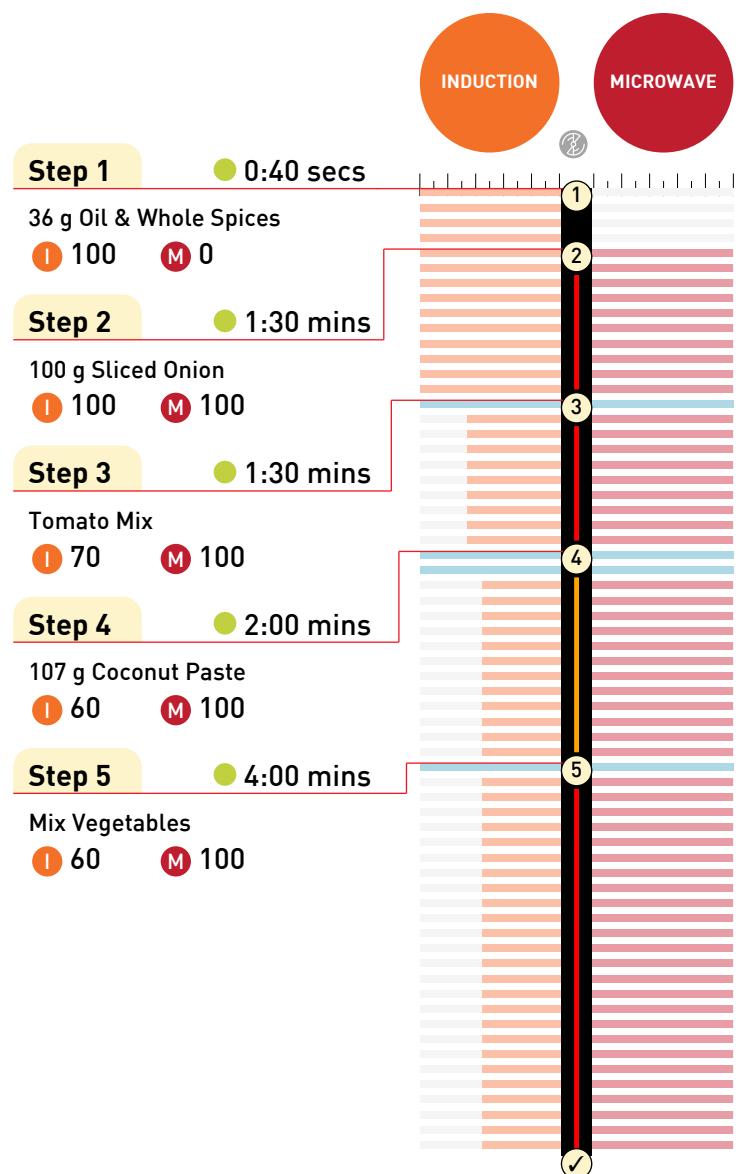
### Cooking Time

On2Cook: 9:40 mins Normal Cooking: 30 mins

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

### Ingredients

36 g	Oil & Whole Spices
30 g Oil, 2 g Curry Leaves	
2 g Cinnamon, 1 g Cloves	
1 g Bay Leaf	
100 g	Sliced Onion
89 g	Tomato Mix
	80 g Tomato, 1 g Turmeric Powder
	2 g Coriander Powder
	1 g Red Chilli Powder, 5 g Salt
250 g	Mix Vegetables
	50 g Potato, 50 g Beans
	50 g Carrot, 50 g Peas
	50 g Cauliflower
200 ml	Water (Auto)
107 g	Coconut Paste
	60 g Coconut, 20 g Roasted Channa
	8 g Green Chilli, 5 g Ginger
	8 g Garlic, 2 g Fennel Seeds
	4 g Cashew



Total Output:  
600 G