



Egg Shakshuka

Cooking Time _____

On2Cook: 7:30 mins Normal Cooking: 20 mins

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

Ingredients _____

- 40 g

Ghee
- 40 g Ghee
- 17 g

Tampering
- 5 g Chopped Ginger

10m Curry Leaves
- 2 g Mustard Seeds
- 265 g

Gravy
- 250 g Tomato
- 10 g Kashmiri Red Chilli Powder
- 5 g Salt
- 80 g

Cream
- 40 g Egg White, 40 g and Cream
- 3 number

Whole Eggs

Step 1 0:30 secs

40 g Ghee

I 100

M 0

Step 2 0:15 secs

17 g Tampering

I 100

M 0

Step 3 4:30 mins

265 g Gravy Crushed

I 100

M 100

Step 4 0:15 secs

Stirrer

Cream And Egg Mix & Remove

I 20

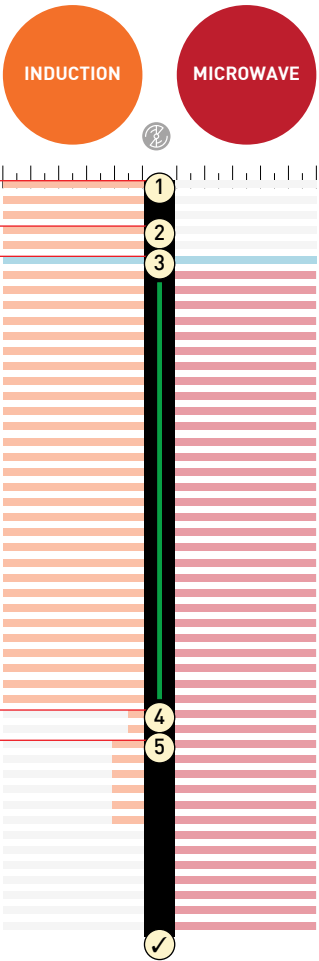
M 100

Step 5 2:00 mins

3 number Whole Eggs

I 30

M 100



Total Output:
3 PORTIONS