



Aloo Rasawala

Cooking Time _____

On2Cook: 11:30 mins Normal Cooking: 40 mins

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

Ingredients _____

- 95 g

Oil & Tempering

40 g Oil, 10 g Mustard Seeds

5 g Cumin Seeds

2 g Whole Black Pepper

3 g Whole Red Chilli

20 g Chopped Garlic

10 g Chopped Ginger

5 g Chopped Green Chilli
- 246 g

Raw Gravy Paste

150 g Tomato, 50 g Onion

10 g Kashmiri Red Chilli Powder

3 g Kasuri Methi, 3 g Turmeric

10 g Red Chilli Powder

10 g Coriander Powder, 10 g Salt
- 250 g

Diced Potatoes
- 500 ml

Water (Auto)

Step 1 1:00 min

95 g Oil & Tempering

I 100 M 0

Step 2 2:00 mins

250 g Diced Potatoes

I 100 M 100

Step 3 4:30 mins

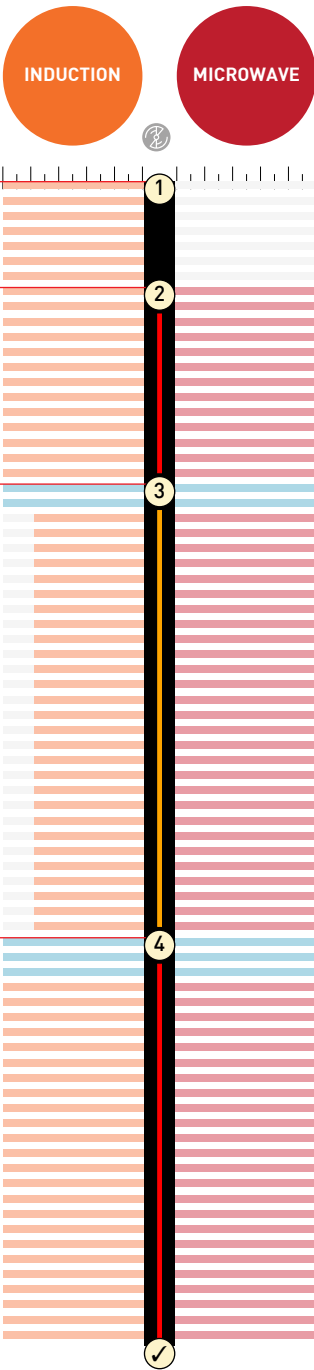
246 g Raw Gravy Paste

I 80 M 100

Step 4 4:00 mins

500 ml Water (Auto)

I 100 M 100



Total Output:
850 G