



# Saaru

Cooking Time \_\_\_\_\_

On2Cook: 6:00 mins    Normal Cooking: 25 mins

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

Ingredients \_\_\_\_\_

- 37 g

Oil & Tadka

20 g Oil, 2 g Curry Leaves

2 g Mustard Seed

10 g Chopped Garlic, 1 g Hing

1 g Whole Red Chilli

1 g Cumin Seeds
- 256 g

Dal & Seasoning

50 g Soaked Toor Dal, 40 g Water

1 g Turmeric Powder, 10 g Salt

6 g Coriander Seeds

3 g Cumin Seeds

4 Nos Whole Red Chilli

2 g Curry Leaves

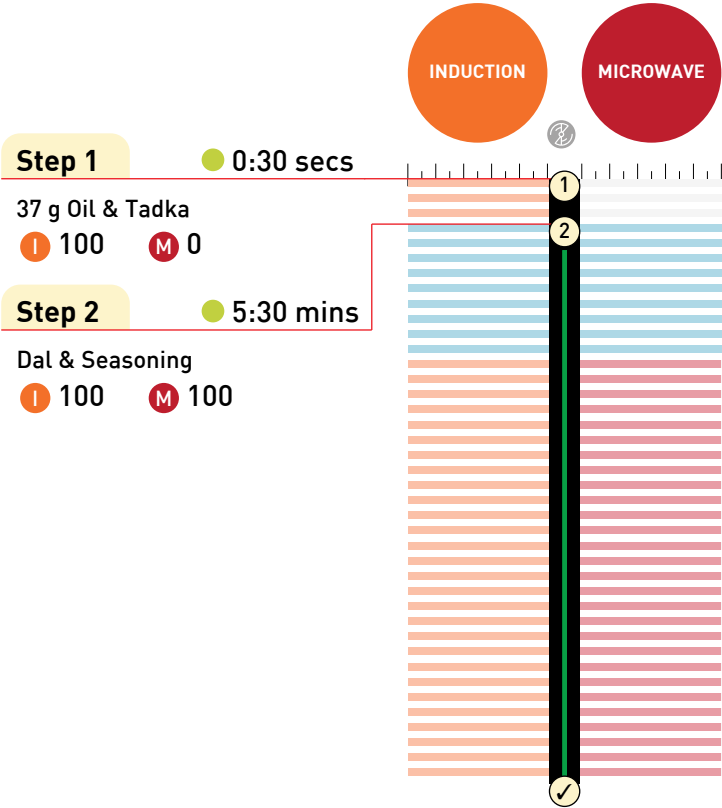
10 g Fresh Coconut

1 g Black Pepper

1 g Fenugreek Seeds

130 g Tamarind Water
- 750 ml

Water (Auto)



Total Output:  
800 G