



# Stuffed Brinjal

## Cooking Time

On2Cook: 9:00 mins    Normal Cooking: 25 mins

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

## Ingredients

67 g	Oil & Tadka
	60 g Oil, 2 Nos Green Chilli Split
	2 g Jeera, 2 g Mustard Seeds
	1 g Curry Leaves
358 g	Stuffed Brinjal
	250 g Brinjal, 30 g Raw Peanuts
	15 g Sesame Seeds
	30 g Desiccated Coconut
	5 g Coriander Seeds
	5 g Cumin Seeds, 3 g Dried Chilli
	2 g Clove
	15 g Ginger & Garlic Paste
	3 g Turmeric Powder
278 g	Paste & Vegetables
	58 g Stuffed Mixer, 100 g Onion
	100 g Tomato, 5 g Salt
	15 g Tamarind Water
210 ml	Water (Auto)

### Step 1

1:00 min

67 g Oil & Tadka

I 100    M 0

### Step 2

2:30 mins

358 g Stuffed Brinjal

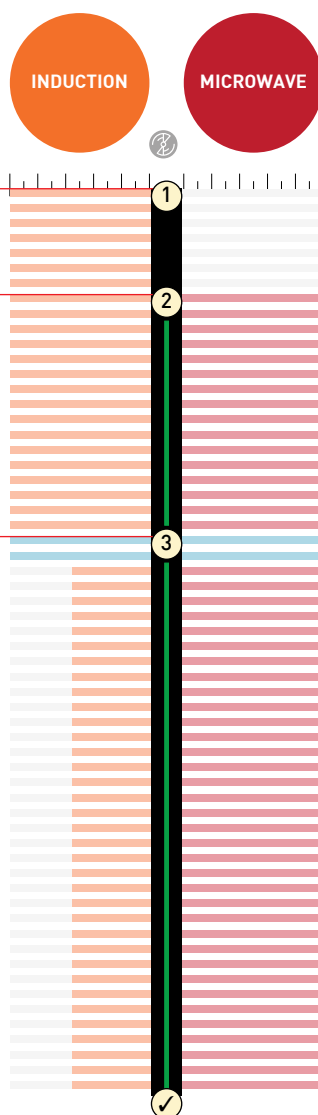
I 100    M 100

### Step 3

5:30 mins

278 g Paste & Vegetables

I 60    M 100



**Total Output:**  
600 G