



# Andh Msh Curry

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

On2Cook: 12:40 mins    Normal Cooking: 30 mins

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

Ingredients \_\_\_\_\_

- |        |                               |
|--------|-------------------------------|
| 60 ml  | Oil                           |
| 150 g  | Onion & Curry Leaves          |
|        | 148 g Onion, 2 g Curry Leaves |
| 100 g  | Ginger Garlic Paste           |
| 305 g  | Raw Gravy Mix                 |
|        | 200 g Tomato, 30 g Cashew     |
|        | 20 g Melon Seeds              |
|        | 15 g Coriander Powder         |
|        | 15 g Red Chilli Powder        |
|        | 10 g Garam Masala, 10 g Salt  |
|        | 5 g Sugar                     |
| 300 ml | Water                         |
| 250 g  | Mushroom                      |

Step 1 0:40 secs

60 ml Oil  
I 100 M 0

Step 2 2:00 mins

150 g Onion & Curry Leaves  
I 100 M 100

Step 3 1:00 min

100 g Ginger Garlic Paste  
I 100 M 100

Step 4 1:00 min

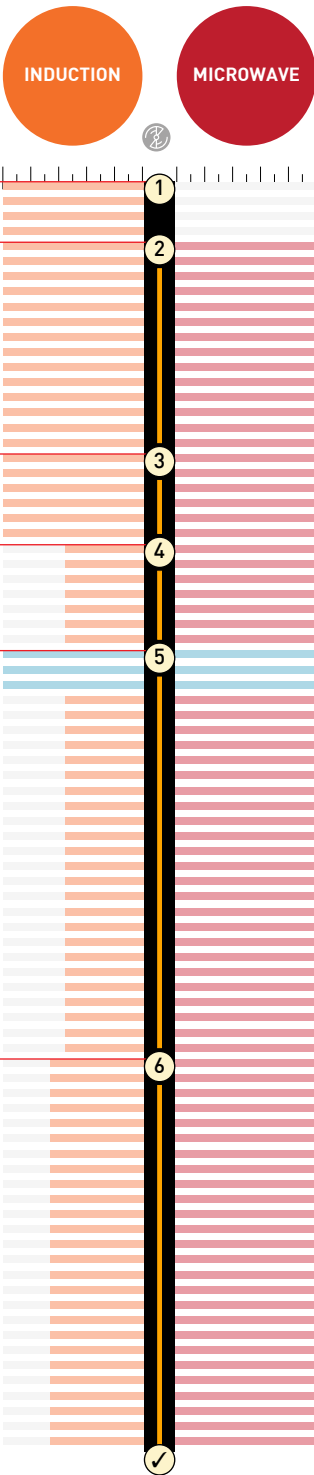
Raw Gravy Mix  
I 60 M 100

Step 5 4:00 mins

300 ml Water  
I 60 M 100

Step 6 4:00 mins

250 g Mushroom  
I 70 M 100



Total Output:  
800 G