



# Masala Aloo

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

On2Cook: 5:50 mins    Normal Cooking: 20 mins

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

Ingredients \_\_\_\_\_

- 50 ml

Oil
- 10 g

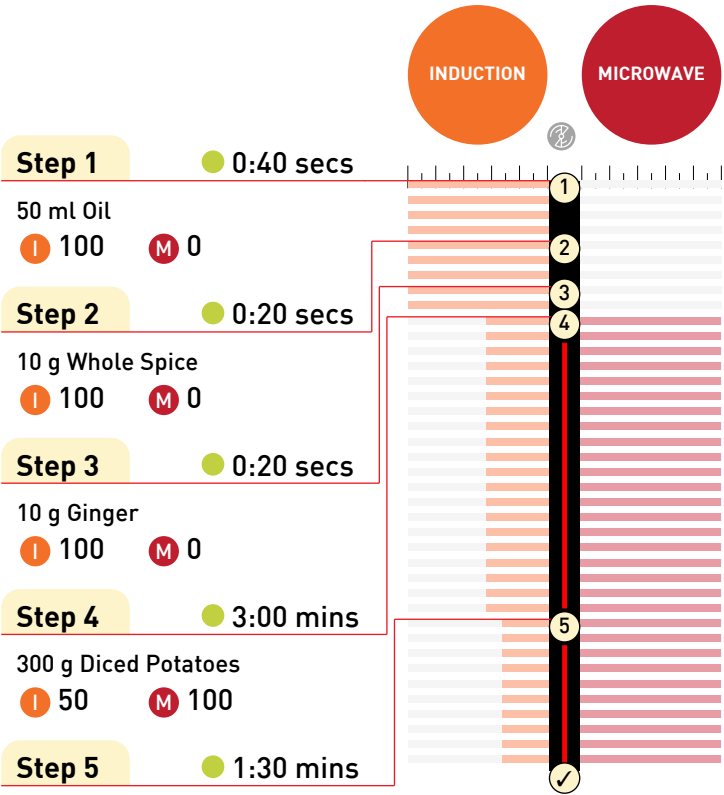
Whole Spice
- 5 g Mustard Seeds, 2 g Cumin Seeds
- 1 g Whole Black Pepper
- 2 g Whole Red Chilli
- 10 g

Ginger
- 300 g

Diced Potatoes
- 15 g

Powder Masala
- 2 g Kasturi Methi, 2 g Turmeric
- 5 g Red Chilli Powder
- 3 g Coriander Powder, 3 g Salt
- 50 g

Water (Auto)



Total Output:  
250 g