



Pindi Chole

Cooking Time _____

On2Cook: 6:30 mins Normal Cooking: 35 mins

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

Ingredients _____

- | | |
|--------|-------------------------------------|
| 107 g | Ghee & Whole Spices |
| | 100 g Ghee, 5 g Jeera, 2 g Bay Leaf |
| 25 g | Ginger 15g, Green Chilli 10g |
| 34 g | Pindi Chole Masala & Spices |
| | 15 g Pindi Chole Masala |
| | 2 g Kashmiri Chilli, 10 g Salt |
| | 1 g Red Chilli, 1 g Garam Masala |
| | 5 g Coriander Powder |
| 1000 g | Boil Chole 700g, Chole Water 300g |

Step 1 ● 1:30 mins

107 g Ghee & Whole Spices

I 100 M 100

Step 2 ● 0:40 secs

Ginger 15g, Green Chilli 10g

I 100 M 0

Step 3 ● 0:20 secs

Spices

34 g Pindi Chole Masala &

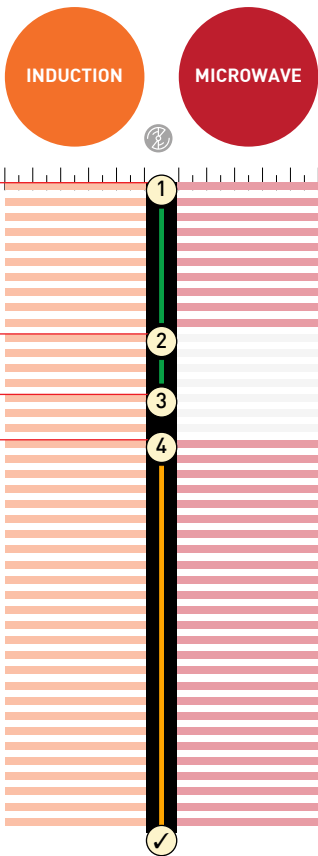
I 100 M 0

Step 4 ● 4:00 mins

300g

Boil Chole 700g, Chole Water

I 100 M 100



Total Output:
1000 G