



# Prawn Moilee

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

On2Cook: 4:00 mins    Normal Cooking: 25 mins

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

Ingredients \_\_\_\_\_

- 62 g

Coconut Oil & Tempering
- 50 g Coconut Oil
- 5 g Ginger Chopped
- 5 g Garlic Chopped
- 2 g Mustard Seeds
- 15 Nos Curry leaves
- 100 g

Tomato 50g (1/3 Cup), Onion 50g (1/2 Cup)
- 313 g

Coconut & Prawn
- 100 g Coconut Powder
- 5 g Lemon juice
- 2 g Coriander Powder
- 2 g Turmeric Powder, 4 g Salt
- 200 g Prawn
- 300 ml

Water (Auto)

Step 1 0:30 secs

62 g Coconut Oil & Tempering

I 100

M 0

Step 2 1:30 mins

50g (1/2 Cup)

Tomato 50g (1/3 Cup), Onion

I 100

M 100

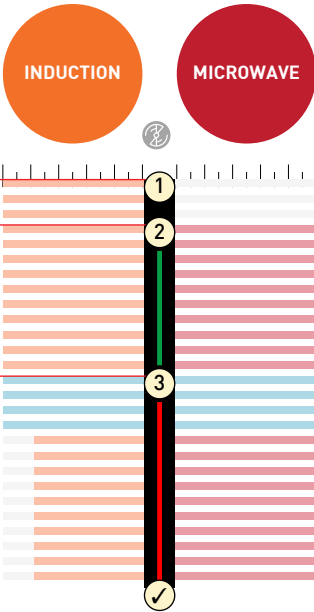
Step 3 2:00 mins

Water (Auto)

313 g Coconut & Prawn, 300 ml

I 80

M 100



Total Output:  
450 G