



# Udupi Samber

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

On2Cook: 7:30 mins    Normal Cooking: 25 mins

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

Ingredients \_\_\_\_\_

- 48 g

Oil & Tadka
- 40 g Oil, 2 g Mustard Seed
- 2 g Curry Leaves, 2 g Hing
- 2 g Red Chilli
- 550 g

Vegetables
- 100 g Brinjal, 100 g Bottle Gourd
- 50 g Drumstick, 100 g Carrot
- 100 g Sliced Onion
- 100 g Chopped Tomato
- 260 g

Soaked Toor Dal & Rosted Powder
- 4 g Turmeric Powder, 10 g Salt
- 40 g Soaked Toor Dal Paste
- 40 g Water
- 6 g Roasted Coriander Seeds
- 3 g Roasted Cumin Seeds
- 6 g Roasted Chana Dal
- 1 g Roasted Fenugreek
- 4 g Roasted Whole Red Chilli
- 1 g Hing
- 30 g Roasted Fresh Coconut
- 115 g Emli Water
- 99 ml

Water (Auto)

Step 1 0:00 secs

48 g Oil & Tadka

I 0

M 0

Step 2 4:00 mins

550 g Vegetables

I 100

M 100

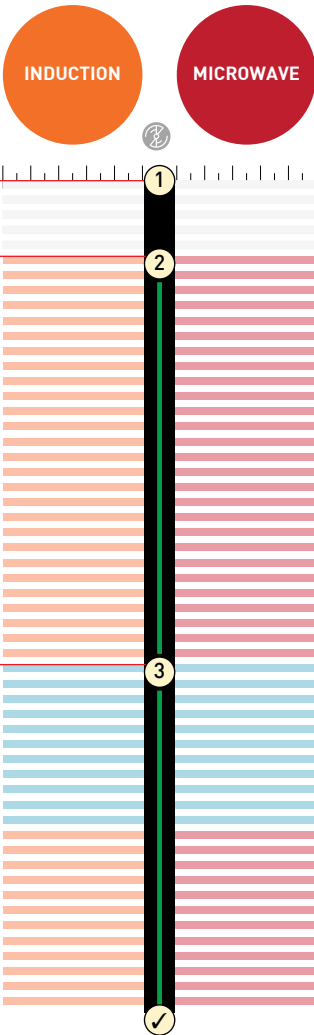
Step 3 3:30 mins

Powder, 99 ml Water (Auto)

260 g Soaked Toor Dal & Rosted

I 100

M 100



Total Output:  
1500 G