



Gujarati Dal

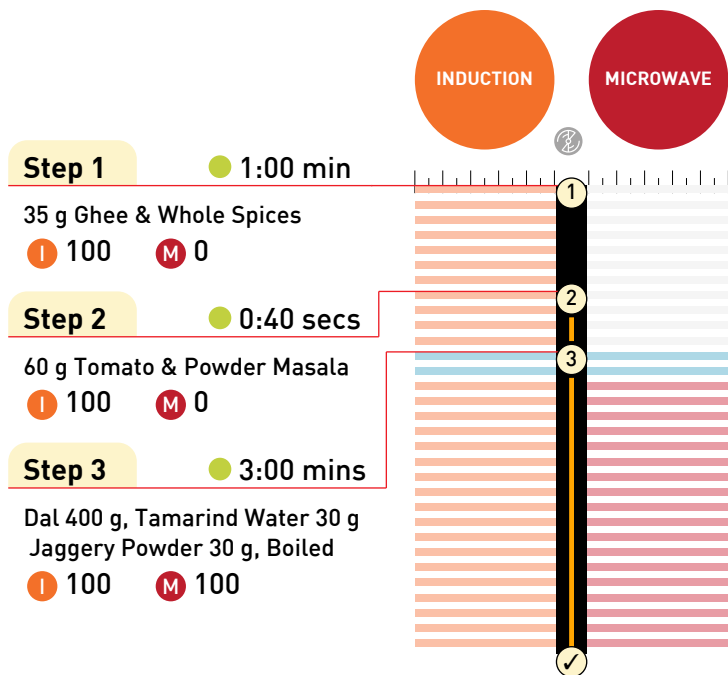
Cooking Time _____

On2Cook: 4:40 mins Normal Cooking: 15 mins

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

Ingredients _____

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| 35 g | Ghee & Whole Spices |
| | 20 g Ghee, 1 g Mustard Seeds |
| | 1 g Cumin Seeds, 4 Nos Clove |
| | 1 Nos Cinnamon Stick |
| | 1 g Curry Leaves |
| | 1 Nos Red Chilli Whole |
| | 1 g Fenugreek Seeds, 1 g Hing |
| | 10 g Peanuts |
| 60 g | Tomato & Powder Masala |
| | 50 g Tomato Chopped |
| | 1 g Red Chilli Powder |
| | 1 g Turmeric Powder, 8 g Salt |
| 460 g | Jaggery Powder 30 g, Boiled Dal 400 g, Tamarind Water 30 g |
| 200 ml | Water (Auto) |



Total Output:
600 G