



## Gujarati Dal

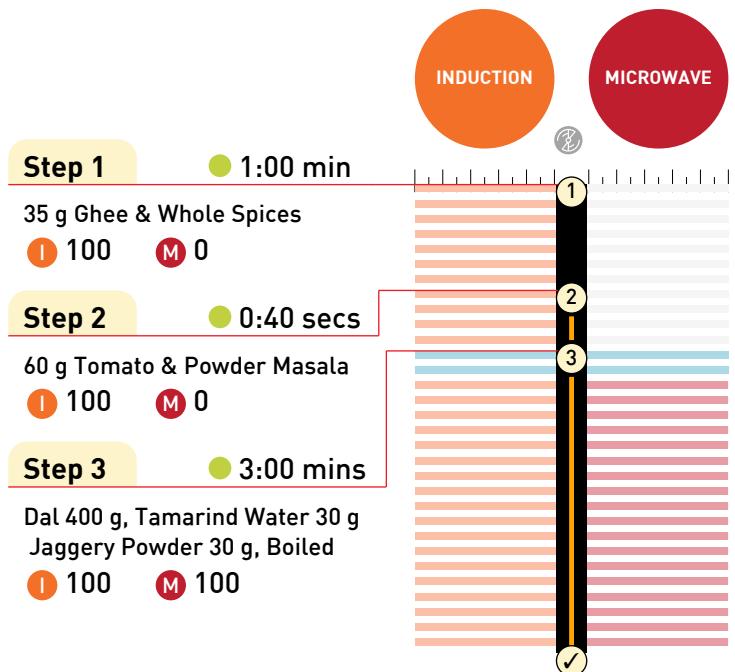
### Cooking Time

On2Cook: 4:40 mins Normal Cooking: 15 mins

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

### Ingredients

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