


Coconut & Squash dhansak

Cuisine: **Indian**
Food category: **Vegetarian dishes**
















Author: **Phil Smith**

Company: **Retigo**



Program steps

1	 Steaming		 Termination by time	 00:15 hh:mm	 99 °C	 50 %	
2	 Hot air	 100 %	 Termination by time	 00:30 hh:mm	 180 °C	 100 %	

Ingredients - number of portions - 10		
Name	Value	Unit
butternut squash	2	pcs
Chopped Onions	2	pcs
Cans of chopped tomato	3	pcs
coconut milk - Cans	2	pcs
Mild Curry Paste - jar	1	pcs
Canned Lentils	2	pcs
fresh baby spinach bags - 200 gr	2	pcs

Directions

Steam the butternut squash on the first program above. Make a sauce with the onion, tomatoes and tomato puree and curry paste, add this to the squash along with the lentils.

Place in the oven on the second program for 10 mins. Then add the spinach and place back in the oven until wilted.

Take out and serve with Naan bread.

Recommended accessories



GN container Stainless steel perforated



Enameled GN container