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| <p>Phulki - Knead the dough <u>until smooth by adding water little by little (~5 mins)</u> {atta(1 cup), salt(1/8 tsp), warm water(&lt;0.5 cups)}. Don't use hot water for kneading! Oil and rest for 15 mins in an airtight container (Don't let the dough dry-out). Make crease-less balls. Roll evenly with thin edges (looking at the edges when you roll, helps get thin edges) Toast for only 10 seconds on the first side and flip. Once you see small bubbles, then cook on high flame directly. Once it puffs up, move it to a casserole, apply ghee and keep it covered inside a hand kerchief. Phulki puffs up because of the moisture in the dough. Too much atta while rolling/ dry dough will not make the rotis puff up. Adding ghee while making the dough makes softer rotis. For veggie flavoured dough: For 1 cup dough, finely grind only ¼ cup of chopped {tomato/ banana/ blanched greens/ lauki/capsicum(toasted) /cooked potato, jeera (1 pinch), red chilli powder(2 pinches} and mix into the dough.</p> |   |
| <p>To get max stretch in any dough made with maida, rest for 1 hour after kneading and for 10 minutes after diving it into balls. Don't add too much salt in the dough!</p>  |   |
| Tawa roti (roti with spots)  | Knead for 10 minutes {atta(1 cup), salt(1/8 tsp), oil(2 tsp), water}. Rest for 2-3 hours. Don't roll the roti too thin. Cook on a hot tawa, flip the roti immediately after it starts puffing on the first side. Apply butter/ghee mixed with water! Helps the rotis stay soft.   |
| Naan   | Make a tight dough {Atta(3/4 cup), maida(1/4 cup), sugar(1/2 tsp), salt(pinch), yeast(1/4 tsp)}. After the first raise (2 hours), add milk powder or mawa (2 tbsp, a must while using atta!) and kneed well. Rest covered for 20 mins after dividing into balls. Flatten, sprinkle with fc coriander lvs , garlic, sesame/ kalounji and cook the naan on a hot tawa.  |
| Parotta – Chandra dodamma  | Knead {maida: atta: :2:1(1.5 cups), salt ¼ tsp, oil/butter(1 tbsp), water}. Mix 2 tbsp of oil or ghee or butter with rice flour until it mixes well. Roll the dough out and apply the mixture and fold it in three and apply more and roll. For masala parotta, add kmethi, ajwai to the dough. Sprinkle {1/4 tsp turmeric, ½ tsp chilli, 1 tsp cumin, ½ tsp garam masala, 1 tsp amchur and salt}, top with kalonji; use the pleat-method. Slather with oil/ghee/ butter.                   |
| Kulcha/ /romali roti(stretch it)   | Atta(0.5 cup), maida(1 cup), soda(1/8 tsp), baking powder(3/4 tsp), dahi(2 tbsp), oil(2 tbsp), warm water to kneed. Rest for 5-6 hours. Stuff with spiced aloo/paneer; top with fc coriander leaves, sesame seeds. Add a tbsp of rava to this dough, fry in oil to make <b>bhatura</b> ! Skip dahi, soda and b powder, kneed with warm milk only for <b>romali</b> roti.  |
| Bhatura (long) DA  | Ferment for 8- 10 hours {1 cup maida with 1 cup sweet dahi+baking powder (1/2 tsp), soda(1 pinch) and sugar(1/2 tsp)} + 2 cups of atta, salt, ghee/butter and warm water; knead till smooth and rest for 2 hours. Fry in the oil.   |
| Tandoori roti DA   | Knead to make a smooth dough{Atta(1 cup), mix with oil{soda(1 pinch), baking powder(2 pinches)}, salt, sugar and buttermilk (4 tbsp).} Roll out, brush with water on the side that goes on the tawa. Once you see a few bubbles, with the roti is still sticking to the tawa,z flip the tawa and cook directly over the flame. Drizzle some fresh butter. Yum!  |
| Jowar/ Bajra/ Makki/rice roti  | Add boiling water(1 cup) to jowar/bajra/makkhi/rice(1.25 cups) +salt. Knead the dough for 10 minutes until it is soft. Make rotis using hand and a plate. Cook on a hot tawa, covered on the first side and open on the second.   |
| Missi roti   | Make a tight dough{Besan: wheat + APF:: 1:1 or 1:2, corn flour(2 tbsp, optnl), baking powder(1/2 tsp), haldi(1/4 tsp), red chilli powder(1/2 tsp), salt(1tsp), oil, kasuri methi(2 tsp) or methi fresh, carom seeds(1/2 tsp), ginger(1/2 inch, grated), green chilli(1 fc)}. Dry roast and grind in mortal pestle{coriander seeds(1 tbsp), cumin (1 tsp)} and mix with onion(1, fc), coriander(fc). Make small balls, dip into the mixture & roll outs. Cook on both sides & top with ghee. |
| <p>Mirchi side: Slit big green chillies and remove the seeds. Stuff with {ajwain, turmeric, aamchur,salt, oil} and pan fry it. Serve with rotis! (Taught by a 12 year old in one of our train rides)</p>   |   |
| <p>Tortilla for wrap: {atta:maida:3:1 (1 cup, T),roasted green chillies(2), turmeric pwdr(pinch),salt, baking pwdr(0.5 tsp), oil(2tbsp)}</p>   |   |

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| Cook parathas on low flame and brown evenly, pressing the edges. The size of the dough and filling must be the same. |  |
| Aloo paratha   | Dough{wheat(1 cup)+besan(1 tbsp, optnl), ghee+ajwain+ salt}, rest for 1 hour. Stuffing: {cooked aloo+ coriander leaves, green chillies, MDH rajma masala powder +salt} or {cooked aloo+ coriander leaves, green chillies, grated ginger, garam masala, chaat masala,dhania powder, chilli powder, fenugreek leaves+salt}.  |
| Mooli paratha  | Oil+jeera+green chillies+hing+grated mooli (with water squeezed out), turmeric, red chilli, garam masala, chaat masala/amchur, salt and coriander leaves. Cook until it leaves the sides of the kadai and stuff the paratha.   |
| PoP  | Stuff with{grated paneer +fc {onion+grnchilli, coriander}+salt+ garam+chaat masala, coriander pwdr, b.pepper}  |
| Gobi paratha   | Oil+ jeera, green chillies, very finely grated gobi, red chilli powder, garam masala, pav bhaji masala(pinch), besan and coriander leavs. Cook until it leaves the sides of the pan. Add salt only after it cools.   |
| Chole paratha  | Cook chole with ginger and garlic, drain water and grind in burr mode with salt, chilli powder, chaat masala, garam masala/chole masala. Stuff the paratha and cook till crisp. Enjoy with tomato and mint chutney! Yum!   |
| Palak paratha – Varada Bal   | Sauté/blanch the palak & grind with ginger, garlic, green chillies, ajwain, jeera, garam masala(pinch), 0.5 tsp dhania pwdr. Make a tight dough with atta and make parathas or <b>pooris</b> (Add whole jeera+ ajwain at the end, don't grind)   |
| Batua paratha  | Make dough{atta(1 cup), batua(chopped finely and wilted), cooked and mashed potato(1), hing, ajwain, green chillies, grated ginger, hing, sambar powder(op), jeera pwdr, and salt}. Cook parathas with butter/ ghee.   |
| Masala parata  | Atta (2 cups)+1/4 tsp(red chilli powder+garam masala+amchur powder+cumin+ajwain+b pepper+haldi)+ oil+salt  |
|  | Jayashree manni: soak for an hour and grind fine{ almond (10), peanuts (10), jeera and red chilli}, mix with atta and make a regular parathas.   |
| Thepla   | Make a tight dough {methi(sautéed)/ lauki(after peeling, grate only the outer hard part)/ sweet potato(cooked)/ grtd pumpkin/radish/grated- cooked cabbage/ aloo(cooked)(1.5 cups) + atta(1.5cup), besan(1/4 cup, for methi), grated {ginger, garlic (optional), grn chillies}, ajwain, salt, oil, turmeric, red chilli pwr, hing, coriander leaves(optnl)+ dahi(5 }. Nayana mami add sesame seeds and skips besan and dahi.   |
| Matar luchi  | Grind{green peas fresh(1 cup), green chillies(1-2), ginger(1/2")}. Oil+jeera+cardamom powder +ground mixture + besan(1 tbsp)+hing+red chilli powder(1/2 tsp), cook on low , constantly stirring, until dry+ garam masala +salt; make balls. Make a poori dough with 1 cup atta and 1 cup maida with ghee(2 tbsp)+salt. Don't undercook/over-stuff!   |
| Urad / Moong dal kachori   | For stuffing above: Soak for 30 mins, fry in oil till dry, ground {urad dal(1/2 cup), dhania(1/2 tsp), red chilli (2), jeera salt, hing} <b>or</b> {Moong dal (1/2 cup),haldi,sonth(1 pinch),fennel pwdr(2 pinches), amchur, dhania, red chilli, jeera}. You can also fry the dals until pick, powder and add with the spices and stuff the kachoris! Yum either way!  |
| Punjabi chole (for 2)- Sonya, NU ☺ (Don't use dhania powder 'coz it changes the flavor profile!)                     | Soak chickpeas(1/2 cup) for 8-10 hours and rinse a couple of times. Pressure cook with tea powder(1/4 tsp) and a pinch of soda for 8-10 whistles. Drain and rinse again after cooking to get rid of all the tea particles.Oil+ghee+bay- leaves, cardamom, badi elaichi, cloves, cinnamon, jeera, onion(1), ginger(1")-garlic(2cloves)-green chilli(2) paste, tomato(2, ground), cook until the oil is released. Add besan(1 tbsp), chole masala(1 tbsp), jeera powder(1/2 tsp), red chilli powder(1/4 tsp), black pepper(1/4 tsp)+water and cook for 5 mins. Add the chole, salt, 2 cups of water, red chilli powder(1/4 tsp) and simmer for 10 mins. Add garam masala(1/4 tsp), kasuri methi, coriander leaves and chaat masala(optional). Top with julienned ginger lightly toasted in ghee. Serve with raw onions, cucumbers & lemon. |



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| Chole (Sunita mumma)   | Soak chole overnight and cook tejpatta, black elaichi, cinnamon stick, oil, salt, and cook for 6-7 whistles. Optional add masala chai potli and pressure cook.<br>Boil tomato and onion, puree with garlic and ginger.<br>Oil+ jeera+ puree+ masala (haldi, mdh chole masala, kashmiri mirch powder), cook until cooked, cooked chole, kasuri methi.   |
| Peas kurma – Aditi Wagh,Kc   | Fry{onion(1), ging-gar, tomato(1)} grind with cashews(5) and curd(2 tbsp). Oil+cumin seeds+onion+ ground masala +chilli pwdr+ haldi, garam msla pwdr+ sambar pwdr(optnl)+ cooked peas+salt simmer for 10 mins + coriander lvs.   |
| Thakkali kurma-Raks  | Grind {coconut(1/4 cup), fried gram (1tbsp)dal,green chillies 3 and fennel(1/4 tsp)}. Oil+ cinnamon+clove+ onion(2, fc) +tomato(2,fc)+ sambar powder+ turmeric+ cook, add ground masala+water and bring to boil.   |
| Kurma (veggie/chole) A1, Jayaraman M   | Amma1:Grind{Coconut(1/2 cup), ginger, garlic, green chilli, cinnamon(1/4”), clove (1), fennel(1/4 tsp), pottukadalai(1 tbsp), cashews (10, op), roasted and soaked poppy and sesame seeds, coriander leaves(op) } oil+ tej patta, jeera, onion + tomato+ turmeric(pinch), coriander powder(1/2 tsp), ground masala, add water and bring to boil +Steamed veggies(potato,carrot ,beans, peas, chow-chow, ridge guard), water, bring to boil. Jayaraman mama adds jeera(1 tsp), cloves(1), cardamom(1), fennel, cashews, skips pottukadalai, while grinding and adds lemon juice before serving. |
| Soya chunks kurma – Raks. (Bondi kurma)  | Ground paste is the same as above. Pressure cook soya chunks (3/4 cup) +salt for 2 whistles and squeeze the water out. Oil/ghee+ cinnamon, bayleaf, clove, cardamom, curry leaves, onion, turmeric, veggies(potato, carrot, beans) and cook. Add finely chopped tomato(2), garam masala, red chilli powder, cook for 5 mins. Add ground masala, transfer to the pressure cooker with the soya for 2 whistles or cook closed. Use the same masala and instead of soy chunks, add bondi/farsan to make a boondi/sev kurma. SWM! ☺ Garnish with coriander.  |
| Sev tamatar shaak- SMP   | Oil+ mustard+jeera+ hing+ ginger-green chilli+ haldi+ finely chopped tomatoes(2)+ coriander powder(1/2 tsp), cumin powder(1/4 tsp), red chilli powder(1/4 tsp), add water, salt and sugar and boil. Topwith sev and coriander!   |
| Saravana bhavan kurma (Kannama cooks)  | Soak and grind{Coconut(1/4L), cashew(5), toasted poppy seeds(1 tsp)(don't brown}, Steam the veggies(potato, carrots, chow-chow, beans, peas). Oil+bayleaf, cinnamon, cloves, cardamom, green chilli, onion, ginger- garlic paste, tomatoes(2)+veggies+haldi, coriander powder, red chilli powder, salt. Add the ground masala paste, beaten curd, garam masala powder , on low heat simmer for 2 mins. Turn off the gas. Top with boiled milk and coriander leaves.  |
| Rajma (Dassana)  | Soak overnight and cook rajma for 7-8 whistles with {grind{onion(1), tomato(3), ginger, garlic, green chillies}, turmeric powder, red chilli powder, jeera, garam masala(1 tsp), dry mango powder and butter}. Add salt and garnish with raw onions(fc)and coriander leaves.   |
| Dal Makhani (Taj recipe)   | Wash well and soak for dals for 8 hrs. Cook black whole urad dhal:rajma:channa::3:2:1 with ginger, garlic, g-chillies. Tadka: ghee+cumin, garlic, hing(3 shakes), fenugreek(0.5tsp), pureed tomatoes(3 big), cooked dhals and bring to boil. Finish with butter(1 tbsp), ghee, chilli powder, garam masala and kasuri methi. Yum! Garnish with fresh cream.  |
| Khadi(lauki /onion pakoda)   | Bring to boil on low{whisked sour curd(1 cup) with besan(3 tbsp), salt}+green chillies(1). oil+ mustard(1 tsp), cumin (1/2 tsp), methi (1/4 tsp), hing, curry levs and 2 dried red chilli. Turn off+ haldi, chilli powder 1/4 tsp)+coriander lvs.  |
| Sarson ka saag   | Wash all the greens{sarson(1b), methi(1/4b), palak(1b), batua(1/4b)} and pressure cook with tomato(2), onions, radish, ginger(1”) and garlic(4c). Once it cools down, run it in a blender and blend well. Boil for 30-40 mins. Tadka: Oil/ghee, onion, ginger, green chilli and pour into the greens. Serve with makki roti.   |
| *Wash and <u>soak the dals</u> atleast for half an hour before cooking. * <u>Mash the dal</u> really well! * Let the dal simmer with the tadka for 5-10 minutes.*Always garnish with fc dhania leaves! * Kunal Kapur: <b>Tadka1:</b> |  |

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| <p>ghee+jeera+red chillies(whole)+garlic(1 C, optnl)+hing. <b>Tadka2:</b> Ghee+ mustard+red chilliwhole+ jeera+ methi+hing +curry leaves+peanut, tomato, haldi, red chilli powder, tamarind water,jaggery. <b>Tadka3:</b> Ghee+mustard+red chilli whole+ jeera+hing +curry leaves+ garlic, onion(1/2)+turmeric, redchilli powder+tomato+ salt + pinch of garam masala. <b>Tadka 4:</b> Ghee+jeera+onion+garlic+ ginger (op) +green chillies +tomato+rchilli pwdr+salt. Tadka 5: Ghee+mustard+jeera+cardamom+clove+cinnamon+tomato+hing *<b>Charcoal dhungar:</b> Heat ghee in a cup, just when it starts to smoke, turn off the gas, add a piece of charcoal and immediately place the cup inside the dal container &amp; close for 10 mins. The dal should not seep into the cup! Do it as the last step!</p> |  |
| Arhar Dal (Add palak to make palak dal)  | 1) Pressure cook {arhar dal+masoor dal (1/2 cup), green chillies(2),grated ginger, hing, tomatoes(2) and onion(1)} for 5-6 whistles. Add kasuri methi, red chilli powder, garam masala, amchur(optnl) , salt and simmer ~5 mins. Tadka1+ charcoal dhungar! Garnish with coriander leaves. Add atta to leftover dal and make dal paratha! 2) Pressure cook arhar dal with haldi and hing. Tadka1. Mash the dal and simmer on low for 5 minutes. |
| Capsicum dal   | Pressure cook for 4 whistles capsicum(fc) with green chillie (fc,1) along with soaked dal. Tadka 1. Bring to boil.   |
| Methi dal – Varada Bal ☺   | Pressure cook {toor dal(1/3 cup)+ chopped methi(1.5 cup)+turmeric+hing } for 4-5 whistles. add jaggery+salt+lal mirch powder and simmer for 10 minutes.Tadka1. Deadly methi dal! So yum!   |
| Mixed dal  | 1. Masoor:Moong:toor::1:2:3. Pressure cook with a pinch of salt, haldi, green chillies and ginger chopped. *Tadka<br>2. Pressure cook soaked{ Moth beans/urad dal :channa dal:: 2:1}+salt. Oil+ bay leaves, Tadka 4, haldi,dhania.   |
| Moong dal  | Pressure cook moong dal(1/3 cup) with turmeric for 2 whistles. Tadka with ghee, jeera, green chillies, hing. Lemon juice( from 1 lemon)+coriander leaves+salt. Make whole green moong with aloo chunks and tomato.   |
| Matki masoor   | Soak Matki dal(1/4 cup) for 2 hours and pressure cook with tomato(1) ,onion(1), pinch of garam masala and turmeric. Add red chilli powder, salt and bring to boil+ coriander leaves. Ghee+jeera+ hing+garlic and ginger.   |
| Channa dal (Archana's Kn)  | Pressure cook channa dal (soaked for 2 hours) with turmeric for 3 whistles. Oil+ mustard +cumin seeds, once seeds crackle+ red chilies +cloves+ bay leaf, cinnamon, green chillies+grated ginger+dry coconut+dal+salt.   |
| Lobia (karamani) dal (Sirisha)   | Soak for 6 hrs and pressure cook lobia with potatoes. Oil+ jeera+ onion+puree{ tomato(2), ginger, green chili, garlic, pottukadalai, coconut}, arishina, red chilli powder, dhania powder or sambar powder, garam masala powder, cook till leaves the pan. Add black-eyed peas and mash a bit+ salt+ coriander garnish.  |
| Butter dal (Raks)  | soak, pressure cookand mash { masoor dal+ urad dal+ moong dal+ green chilli+ hing+ ginger, turmeric} ghee+ jeera+ fennel+ tomatoes+ red chilli powder+ dhania powder+garam masala powder and cook. Add dal, kasuri methi, salt, simmer. Garnish with butter and coriander leaves   |
| Aam dal(raks)  | Cut the raw mango and pressure cook with toor dal:moondal::2:1 with enough water and red chilli powder, green chilli, turmeric. Once it cooks, add jaggery and salt. Tadka: Oil+mustard+cumin+hing+ garlic+curry leaves.   |
| Khichdi (cinnamon, optnl)  | Soak {rice(1/2 cup)+moong dal(1/2 cup)} for 1 hour. Ghee+ oil+jeera+bay leaf++hing+onion+green chillies +gin-gar paste+curry leaves+turmeric powder+dal+rice+fry+veggies{potatoes(1)...}tomato(1)+ pepper(1 tsp)+ water (3.5 C). Pressure cook on low flame for 30 mins. Oil+5 puran, red chilli(1)+tomato(3)+raisin, dates, amchur, ginger(1")+salt.  |
| <p>*Soak long grain rice(1cup) in 2 cups of warm water for 30 mins * After you add the veggies, stir -fry the soaked rice until it sticks to the base of your cooker. Add water only 3-4 mins after it starts sticking.* Cook</p>  |  |



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| <p>on low flame for 15 minutes. Open the cooker 10 mins after turning off.* Interesting combo: Palak-matar, mint-aloo, sprouts, methi-matar, beetroot-coconut, beetroot-capsicum</p> <p>You can also caramelize your onions in the pulao. Butter+bayleaf+sugar+jeera. Add onions when the sugar starts to slightly brown!</p>   |   |
| Chole pulao   | Soak overnight and cook Chole for 4 whistles. {*} Oil+ghee+jeera+bayleaves+Marathi moggu+cardamom+ soaked rice and fry. Add 1 tsp of chole masala, salt, cooked channa and 2 tbsps of fresh/dried mint. *   |
| Vegetable – coconut pulao   | {*}. Ghee+cinnamon+cardamom+clove(1)+saunf(1/4 tsp)+onions(TC)+ging-gar paste+veggies( 1cup)+green peas+ fry+soaked rice with water+ coconut powder.  |
| Green pulao   | Grind{green chillies(1), mint, coriander leaves, clove(1), cardamom } and add immediately to the tadka. Butter +bay leaf+ jeera+ ground paste+onions, peas, soaked rice and fry till the rice starts to stick. Add cauliflower on the top along with S&P, water. Cook for 1 whistle on low flame or for 20 minutes on low in a pressure cooker.   |
| Tawa pulao-<br>Serve with raita<br>Varada Bal ☺   | Butter+cumin+onion(fs,till translucent)+ ging-gar+soaked red chillie paste+ tomatoes+carrot+beans+salt, cook for 2-3 mins on medium high. Add paneer, cooked green peas, capsicum (fs)+salt, cook covered on low for 5 mins. Add cooked rice+ pav bhaji masala(2 tsp)+coriander leaves and cook covered on low for 2 mins+ lemon juice b4 serving. Roomie's recipe is the best!   |
| Corn pulao  | {*}. Ghee+bayleaves+ cardamom(1,g)+cinnamon+clove(1)+green chilli(1)+ +ginger+ corn(1/2 cup)+pepper+10 mint leaves+2tbsp coriander+milk(1/2 cup). Add washed rice+1.5 cups water+salt. Cook for 1 whistle on low.   |
| Tomato mint pulao   | {*}.Oil+bay leaf(1), green cardamom(1), cloves(2)+jeera, green chillis(2, slit), mint(1/2 cup), coriander leaves(1/2 cup), onion(1), ging-gar paste, turmeric, coriander powder+ capsicum, peas+ add tomato(2) puree, rice(1 cup)+water(1 cup). Pressure cook on high for 1 whistle or 15 mins. Serve with raw onion raita with coriander.  |
| katrika bajji( Supritha ATV)  | Slit the small brinjals (6)and stuff with paste { oil+1tbsp each of {cumin, coriander} pwdr, 1/2 tsp chilli pwdr , 2 tbsp of chaat masala( this contains some salt)+ pinch of salt} & pan fry, covered. The skin of the brinjals should not have much oil, else the bajji batter will not coat. Dip the brinjal in bajji mix{Besan, red chilli powder, soda & salt} & fry!  |
| Biryani- Top with coriander leaves+ toasted bread slices  | {*}.Grind{mint leaves(10)+green chillies(4)+garlic(1)+fennel seeds(1/2 tsp)+cardamom(1)+cloves(1)+star anise(1/5) with water). Ghee+jeera+bayleaf+onions+fry +garam masala ground+dhania powder(1/4 tsp )+ red chilli powder (1/4 tsp), haldi, veggies(carrot, peas, beans, potatoes etc)+1.5 cups of water+coconut milk(0.5 cups). Add fried onion and cauliflower on the top. Cook in the lowest flame in a cooker for 20 mins. |
| Papaya biryani- V Bhatt, Sonya Sachdeva ☺   | Marinate paneer with raw papaya paste(2 tbsp, optional), fried onion(important), onion oil, ginger-garlic paste, beaten curd, haldi, red chilli powder, coriander powder, fresh coriander, fresh mint for 4-5 hours. Half cook basmati rice with one green chilli and patta, elaichi, shahi jeera etc. Cook on dum, layering rice and paneer marinade +saffron soaked in warm water , kewra water for 30 minutes.                 |
| Boondi raita  | Whisk curd with salt, red chilli powder(1 pinch) and coriander powder(1 pinch). Add boondi just before serving. Optional add ins: chaat masala, coriander leaves, pineapple, mint.  |
| <p>* In two ingredient sabzis, make both the ingredients equal in quantity. * Masalas should be fragrant, so don't burn. Always lower the heat before adding them or switch off the flame after adding them. B quick! The masalas can also be mixed in water/dahi before adding to the oil to prevent burning. If the oil is too hot, the dahi will split! Watchout*Soak paneer in hot water for 10 mins/fry in ghee.</p> |   |
| <p>Regular sabzis with haldi, coriander powder, red chilli powder,garam masala: Bhindi sabzi+ amchur, Cabbage matar+ cinnamon, lauki- soaked channa dal sabzi(+ boiled milk at the end),onion- pottal-garam</p>   |   |

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| masala, aloo-baingan, aloo-matar, mooli sabzi, aloo-kadhu-kmethi- amchur, aloo-thattakai, tindora-onion/ potato, tinda-onion, aloo-paraval, green moong- paneer |   |
| *For all the gravies, grind the tomatoes/onions/cashews very smooth. *Don't add too much masala!* Don't burn the masala.  |   |
| Punjabi bhindi masala(vive k☺)  | Oil (2 tbsp)+mustard+jeera+hing+onion +bhindi(1", slit) +red chilli+haldi and fry for 2 mins. Add cubed potatoes and fry. Add garam masala and finely chopped tomatoes and salt. After the tomato softens, add coriander lvs. yum!  |
| Stuffed Bhindi DA   | Mix with 2 tsps of oil{coriander powder(1 tbsp),amchur (1/2 tbsp), 1/2 tsp each of {chili powder, turmeric, cumin, fennel}, black salt(o), salt, garam masala(o), kasuri methi(o)}. Wash and dry the bhindi. Cut and stuff the bhindi. Oil+hing, stuffed bhindi(don't stack) and cook. Top with coriander leaves.   |
| Kadai Paneer  | *Cut capsicum, onion into big squares. Roast <b>Dhania</b> (2 tsp), jeera(1/2 tsp) and red <b>Chillies</b> (2) and make a coarse pwr. Ghee+jeera+onion+gin-gar+hing+D-C powder+haldi, black pepper+ capsicum, cook+ tomato(no seeds)+hot/ tomato sauce+ paneer+ garam masala(1/4 tsp) +salt, cook + <b>KMethi</b> . Garnish with lemon juice, coriander leaves!   |
| Palak paneer (Dassana)  | Clean, blanch the palak and grind it after it cools down. Ghee+bay leaves + jeera+ julienned ginger, turmeric, hing, whole cinnamon, clove(1), cardamom(1), finely ground {onion(1M)+ tomato(2), garlic, green chillies(1)}cook, black pepper- jeera powder + coriander powder(1 tsp), kasuri methi, palak puree+salt+sugar+boil+garam masala. Add pan fried paneer. Simmer on low for 10 minutes.  |
| Matar paneer  | Grind{tomatoes(3 L), cashews(soaked, 12), ginger, garlic, red chillies, green chillies, black pepper, dhania, cinnamon, laung, haldi, red chilli powder, hing}. Fry paneer cubes (300 g)in ghee until golden brown. Ghee+butter+jeera+bayleaves, onions, ground paste, cook until oil ozzes out. Add matar( 1 cup peas), water, garam masala, salt,bring to boil. Add kasuri methi, malai (1 tbsp, optnl), paneer and coriander leaves.   |
| Achari paneer- DA ( don't add too much masala, else it will mask the taste of paneer)   | Roast on low flame until fragrant and make achari powder{fennel(1 tsp), cumin(1 tsp), nigella(0.5 tsp), mustard(1 tsp), fenugreek (1/4 tsp)}. Powder 12 cashews. Oil+red chillies(2)+ ginger(0.5" grated), green chillies(2), tomato(1, M), turmeric, redchilli, coriander and cumin powder, cook until oil is released+ powdered cashews(12), sauté for 2 mins, add 2 tsp of ground masala, mango pickle masala bedekar (1 tsp), 1 tbsp besan, stir well. On low flame add beaten curd(1 cup) and mix well. Add salt and simmer for 5 mins. Add paneer(250 g) and cook for a few mins, top with kasuri methi, cream, coriander and mint leaves. Sprinkle some achari masala powder on top. |
| Paneer butter masala (DA)   | Grind separately{very ripe tomatoes(4-5)}, {soaked cashews(15-20)}. Butter(2 tbsp), bay leaves, ging-garlic paste+ tomato+ cook for 5 mins+red chillies(1/2 tsp), after the tomatoes leave the sides of the pan, add cahsews paste, add more water and once it boils, julienned ginger, slit green chillies(2), sugar(1/2 tsp), garam masala(1/4 tsp), kasuri methi(1 tsp), salt and paneer. Top with cream and turn off. Serve with cucumber, raw onion salad and lemon.   |
| Shahi paneer- DA  | Blanch in hot water{onion(1M),cashews(2Tbsp),almond(1Tbsp),melon seeds(1Tbsp)} and grind with gin- gar(1"), green chillie. Oil+ghee+bay leaf, cloves,cardamom(g,b), cinnamon, shah jeera+ground mixture, cook until it releases oil, coriander powder, red chilli powder, haldi, garam masala, cook. Add whisked yogurt or cooked tomato puree(1/2 cup), water, salt, sugar, simmer for 10 mins+cardamom powder(pinch), saffron, cream, k methi &paneer.  |
| Lemon paneer (adapted Raks)   | Immerse paneer in hot water. Make a corn starch slurry with salt, haldi(pinch), lemon zest and soda. Dip the paneer and fry. Oil+fc{ garlic, onion, capsicum, coriander leavs, spring onion and slice green chilli diagonally}+water+ dash of vinegar, soy sauce+ paneer+ slurry +eet cubes(optnl). Top with coriander, spring onions and lemon juice.  |



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| Mint Paneer- R (don't brown)   | Grind smoothly {butter+onion+ginger-gar-gchillies+cashews}. Oil+ bay+cardamom+clove+cinnamon+grnd masala on low heat, stir for 2 mins+ coriander powrd+ mint powder/fresh+curd+boil on low for 5 miutes+ paneer+S&P.   |
| Paneer dopyaza DA Garnish dhania, ginger (jln)d)paneer (g)               | Blanch 2 onions and 1 tomato in boiled water for 30 mins. Separate the onion peels and fry in oil until golden brown. Oil+ bayleaves+cloves+cinnamon+dry chillies+maze+cardamom +jeera+fc raw onion(2, M), cook till golden+ tomato (blanched and chopped fine)+ging-garlic paste+1/4 tsp {coriander, cumin, haldi, red chilli powder, garam masala, black pepper}, pinch of nutmeg, onion peels, paneer,salt, cook for 2 minutes. Add cream (3 tbsps).<br>In my non-onion days, I have neatly subbed red pepper and green upper for onions and skipped garlic. This is my take on paneer-do-pyaza without pyaz! |
| Paneer jalfrezi (Add a dash of vinegar )                                 | Cut sticks(onions, carrot, capsicum, beans, paneer, baby corn). In a broad bottom container, fry paneer in ghee and salt. Ghee+cumin+red chilli(1)+ginger,veggies+coriander pwdr,haldi, red chilli powder and salt. Cook covered & don't disturb the veggies. Add puree of boiled tomato puree/ ketchup, garam msla and salt and cook + coriander lvs.   |
| Veg kholapuri (Shanti Sagar, colaba!)                                    | Roast individually and grind {Oil+byadagi red chillies(2)+dhania(1tsp)+pepper(1/2 tsp)+dried coconut(3 tbsps) +sesame seeds(1/2 tsp)+gasa-gase(1/4 tsp)+methi(5-6 )}+garam masala powder(1/4 tsp); steam in a steamer these {veggie sticks{carrot, potato}+cauliflower+peas+beans}. Oil/ghee+jeera+ging-garlic+onion, turmeric+ hing+ toma -to(fc)+ half of the masala powder + steamed veggies+salt+coriander leaves. Serve with sweet pineapple raita! Aah!  |
| Navrathan Krm (DA) Pineapple left in a dish for long gives bitter notes. | Soak for 2 hours and grind{cashew(10)+badam(10)+gasa gasa(1tbsp)+melon seeds(1 tbsps)}. Ghee+bayleaf+cloves+ cardamom+cinnamom+onion+ging-gar-green chillies(2)+ nut seed paste+curd(1/2 cup), turmeric+chilli powder+ keep on low and cook. Add veggies(carrot, peas, potato,bean, cauliflower, corn)+salt+water(2 cups) +cover and cook until veggies are done. Add garam masala and cream and switch off. Garnish with slightly ghee-toasted nuts {slivered (almonds, cashews, raisins, pistachios)+julienned ginger}+ coriander lvs. Top with fc pineapple.  |
| Khoya matar makhana (DA)   | Fry makhana till crispy in ghee. Ghee+onion(1,fc),{tomato(3)+ginger+garlic}paste, turmeric, red chilli powder, gara- m masala, dhania powder, cook+grated mawa(100g)+water, bring to boil+cooked peas(1 cup), makhana+salt + sugar. Drizzle cream and garnish with coriander leaves.   |
| Lauki kofta Garnish: coriander   | Kofta: Make a dough and fry{Grated lauki( squeeze out the water)+ turmeric+green chillies+red chilli powder+coriander pwdr+garam masala+milk powder+besan(2 tbsps)+APF(2 tbsps)}. Oil+ghee+shahi+normal jeera+ ground paste{onion, tomato, green chillies+ginger+garlic+cashews(10)+turmeric+red chilli powder}+ hing and cook. Add water(1 cup) and bring to boil. Add kitchen king, kasuri methi, salt and fried kofta.  |
| Malai kofta (Dassana Amit) Top with coriander leaves                     | Make tight dough, roll out koftas{grated paneer+malai (100gm), boiled potatoes(2),corn flour(1tbsp), milk / almond powder(1 tbsp),red chilli powder(1/4 tsp), garam masala(1/8 tsp)+soda(pinch)} and fry in oil. Ghee+bayleaf+clove +cardamom (B, G)+mace+jeera+onion(2M) paste+ging-garlic +tomato(2L, P)+cashew(10) paste, red chilli powder, turmeric and garam masala powder+ saute till it leaves the sides of the pan, add water and cook until it becomes a flowy gravy+kasuri methi( 1tsp, crushed), turn off. Place the koftas carefully in the gravy+ cream and grated paneer.                         |
| Methi malai matar (FFTskip the matar and add paneer)                     | 1) Oil+jeera+ garam masala(1/2 tsp)+grind{tomatoes(3)+cashews(12)+green chillies(2)+red chilli powder+ ginger+ coriander powder+hing}, boil; Add washed methi and matar +salt, boil for 10 mins. Top with cream! Don't boil.<br>2) M: Grind into a smooth paste{Oil+jeera+ green chilli(2), chopped ginger and garlic, sautee+onion+poppy seeds+ cashews. Don't brown the onion.} More oil+ground paste and  |

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|   | sautee for another 2-3 mins, add water and finely chopped methi, matar+salt and cook until matar becomes soft in open pan. Switch off the stove, add some cream.   |
| Chilli- Milli (Dassana)   | ghee+ jeera+ cardamom+ cinnamon+ marathi moggu+ cloves+finely ground {tomato(2), soaked cashews(5)+ pumpkin seeds(1 tbsp), ginger, hing}, turmeric, red chilli powder, coriander powder, green chilli slit(1), cook till leaves the sides of the pan, add water and bring to boil+shredded{cabbage, carrot, capsicum}, peas and salt. Once it cooks add garam masala(1/4 tap), kasuri methi, green onions, coriander leaves. Add 1/2 tsp of vinegar and turn off.  |
| Kurma by Kantimati mama,Divya's mom!  | Boil and grind the tomato(2) and grind with ginger. Oil+jeera+ ground tomato and fry. Add soaked and ground{khus- khas ( 2tbsp), pottukadalai (1tbsp) or coconut(1 tbsp), pumpkin,melon seeds and cashews, green chilli}, haldi, red chilli powder, dhania powder, jeera powder, garam masala, cooked veggies + coriander leaves!  |
| Anjeeri matar/ Gobi (balance three sources of sourness! Good luck!)   | Soak anjeer(2) and cashew+pumpkin seeds in hot water for 2-3 hours. Boil 1 tomato(s)+1 onion in water for 5 mins. Peel the skin of the tomato and grind the cooked onion and tomato without any water. In the same water cook matar or gobi. Grind{soaked anjeer, nuts+yogurt(1/2 cup fresh, sweet), red chilli powder, haldi, green chillies(2)} oil+tej patta+sabut garam masala+jeera+ginger-garlic+ tomato-onion paste+cook till it no longer sticks to the pan+ anjeer masala paste+ stir well on low heat+ salt+garam masala powder, black pepper- jeera powder. Add the cooked veggies+ fresh coriander.  |
| Bharleli (bharli) Vangi(being an)/ Mirch or Aloo ka salan   | Wash and slit baingan(brinjal,small) and keep in salted water for 20 mins / long green, red chillies(6). Dry roast peanut(1/4 cup), sesame (2 tbsp), coconut(4 tbsp) and grind the with onion, ginger, garlic, garam masala, turmeric, red chilli, coriander powdr,garam masala, cumin powder, hing. Stuff the baingan/mirch with ground paste.Oil+jeera+onion +stuffed baigan/mirch/(aloo+masala)+ 1/4 cup water and cook closed for 10 minutes. Add more water if needed. Once the veggies become soft, add tomatoes (fc) and cook for another 10 mins. Add salt and keep covered for 5 mins+ coriander leaves. Instead of tomatoes, some also add beaten curd at the end(Don't boil). |
| Tri colour gravy –Sharmi's  | Fry and grind{ 1 tbsp(sesame seeds, peanuts), cashews(5), coconut(2 tbsp)} with green chillies. Oil+jeera+ onion+ tri color capsicum+ cook+ masala(don't brown), red chilli powder +garam masala+ black pepper+ kasuri methi+coriander leaves. Add lemon juice at the end.   |
| Baingan bartha: Roast the large baingan on fireevenly until its skin is charred and the flesh becomes soft to touch. Peel after it cools down and remove the pulp and mash it. Oil+mustard, jeera+fc{onion+ginger+green chillies(2)}, cook+fc tomato + hing+turmeric +red chilli powder and cook until the tomato become soft.Add garam masala(1/4 tsp), salt, coriander powder(1/2 tsp) and mix the brinjal pulp. Turn off the gas. Garnish with coriander leaves. Varada used to add just add raw onions, tomatoes, green chillies, coriander leaves and salt to the brinjal pulp+ with a side of shrikhand! Wah! |  |
| Capsicum sabzi (Saroja paati)   | Mix{1/4 cup besan, 1/2 tsp haldi, hing}. Generous amount of oil+jeera+mixed powder+green chillies(2). Fry for 1 min until the mixture gives a sweet smell(Don't burn!). Add 3-4 capsicum(fc) and cook on low for 10 mins +coriander lvs.   |
| Pumpkin (Ramya)   | Oil+ jeera+ curry leaves, methi, haldi,red chillies, pumpkin small pieces, garam masala, cook covered. Add jaggery and imli paste and salt. Top with coriander and coconut (shredded).   |
| Vada pav  | Boil aloo. Oil +mustard+ hing+ ginger+ green chillies + onion, peas and boiled aloo. Dip in the batter{Besan(1/2 cup), rice flour(1/4 cup), red chilli powder, salt, hing} and fry. Serve with lahsun chutney and coriander chutney.   |
| Pav bhaji (4 ppl) (dassana) : Pressure cook {cauliflower(1L or 2S), 1carrot(L), beans(handful), 1/2 kg potatoes, peas(1/2cup)}with a little water(1/2 cup)for 5-6 whistles. Keep the stock aside. Mash the veggies with a ladle. Butter+jeera+onions+ginger-garlic+green chillies+finely chopped tomatoes, cook till tomatoes are soft. Add finely chopped capsicum+turmeric powder(1 tsp)+red chilli powder(1 tsp)+2-3 tbsp pav bhaji  |  |



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| masala+salt. Add the veggies+stock and mix well. Bring to boil and simmer for 5-10 mins. Garnish with coriander. Serve with finely diced{dhania, onions}+lemon slices+toasted pav. For no onion-gar, use freshly roasted {coriander+red chilli} pwdr, amchur& hing. Add cobra- peanut-sesame pwdr. |   |
| Misal pav (BEST canteen, colaba)   | Sprout moong(1/6 cup) and moth beans(1/6 cup). Oil+mustard+curry leaves+hing+bayleaf+onion(fc)+gin-gar+ grn chillies(1)+haldi+dark red chilli powder+dhania powder+ goda/ garam masala+ tomato+ sugar+salt +sprouted beans+water(2 cups). Pressure cook for 2 whistles. Top with copra-garlic powder, coriander. Serve with hot pav & butter!   |
| Ragada patties(A2)   | Ragada: Grind tomatoes+green chillies+ginger. Soak and cook vatana(dried green peas, 1/2 cup). Oil+jeera+ground paste+salt+vatana+dhaniya powder. Garnish with raw onions+coriander and khatta-meeta chutny. Patty: Mash cooked {carrots, potatoes, green chillies}+cornflour, chilli powder +salt, make patties and pan fry on both sides.   |
| Undiyu (Devon) Serves 6 people (Dassana)   | For Methi Muthia:make a tight dough of { methi leaves(fc, 1 cup), besan(1cup), sesame seeds(1 tsp, roasted), 1/2" ginger+green chilli (3) paste, haldi(1/4 tsp), red chilli(1/4 tsp), dhania powder(1/2 tsp), cumin powder(1/2 tsp), oil, soda(1 pinch, optional),salt(1/2 tsp), sugar(1 tsp), aam chur powder(1 tsp)} rest for 15 hours. Make dumplings and steam<br>For Masala: { grated coconut (1/2 cup ), coriander leaves (1/4 cup), sesame seeds (2 tbsp), 1.5 inch ginger, green chilli (2), haldi, red chilli powder, dhania powder (2 tbsp), jeera powder, salt} Slit and fill the veggies {10 small baingan, 10 baby potatoes 10, sweet potato 1, 1 medium sized raw banana, purple yam 1}<br>Sesame oil+ajwai, cumin, hing, 2 cups chopped surti {averekkai, broad beans) +valor papdi{thinner variety of averekai} , 1/2 cup fresh pigeon peas (fresh tuvar) - optional and rest of stuffed veggies, 1 cup water and pressure cook for 3 whistles. Mix int he steamed dumplings. Serve with hot puris and shrikhand. |
| Dal-Bati-Churma Hebbar! OMG this is so good!   | Batti: Knead it to tight dough {2 cup atta, salt pinch, baking powder (1/4 tsp), ghee(3 tbsp)}, rest for 2 hours, make 4 cm diameter balls, cut a cross on top and bake in the oven for 30 minutes. Dunk in ghee before serving.<br>Churma: pulse 5 battis in a mixer with sugar(3 tbsp) and cardamom(2 pinches) and roast in ghee till fragrant. cashew and almond roasted in 2 tbsp of ghee.<br>Dal: Soak for 2 hrs, boil and remove the gunk and then pressure cook with hing and oil { moong dal (1/2 cup), masoor(1/4 cup), channadal (1/4 tsp)}. Tadka: Oil+ rai, jeera, hing, ginger grated, 1 green chilli, tomato, turmeric, red chilli powder, garam masala. Garnish with coriander.  |
| Litti-Chokka   | In the batti recipe above, stuff {powdered roasted channa dal, salt and stuffing from some northian pickle with sauf and kalaunji}! Roast tomato, eggplant and boil some potatoes. Mix each in a bowl with raw onions, oil, coriander and salt. Don't over complicate. Serve with ghee.   |
| Spinach raita  | AWagh: Oil+jeera+garlic+onions(1)+spinach, hing. Wait till it wilts. Add salt and wait for it to cool. Mix with beaten dahi.  |
| Green Chutney Kamala mami  | Grind {coriander leaves (2 handfuls), green chillies(3), salt} +lemon. Optional add ins : mint, ginger, chaat masala, black salt, cumin powder . In the place of lemon, dahi/ raw mango/ imli could also be added.  |
| Jeera Aloo   | Oil, ghee, jeera, on low heat {coriander pwdr, hing, haldi, aamchur, red chilli powder,roasted cumin powder}+ cooked cut potatoes+salt. keep tossing. Add fresh coriander leaves+lemon juice.   |
| Aloo posto-SD  | Grind{soaked poppy seeds(1 tbsp),green chillies(2)}. Oil+nigella+cubed potatoes+ haldi+ground paste+salt.   |

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| Mathura wale aloo-DA   | Pressure cook aloo(3). Oil+jeera+greenchillies(2)+{haldi(1/8 tsp), hing, red chilli powder(1/8tsp), amchur(1/2 tsp} garam masala(1/2 tsp)}, 2 tbsp water cook on low. Add boiled potatoes, amchur(1/4 tsp), salt, boil+coriander lvs.   |
| Aloo Methi/ Aloo palak   | Mustard oil, jeera, green chillies, garlic/hing, onion, add aloo cubes ,haldi, dhania pwr, salt and water; cover and cook for 5-7 mins until the potatoes are ¾ done. Add red chilli powder, garam masala, fc tomatoes, cook; methi/ palak leaves, cover and cook for 5 mins. . Optnal: For Aloo Palak, add ginger in the tadka & chaat masala at the end.  |
| Aloo Gobi (cut both in big chunks)-Sango   | Boil gobi in water with haldi to remove any insects. Oil/ghee+jeera+mixed in water{haldi, red chilli powder, cumin powder, coriander powder, hing},madras curry powder(optnl) or garamasala, aloo, water, salt and cook covered for 10 mins. Add gobi, add more water and continue cooking for another 10 mins on low. Garnish: coriander leaves.   |
| Aloo mint  | Oil+mustard+onion(1)+ging-garlic paste, curry leaves and fry till onion turns transparent. Add tomatoes, haldi(1/4 tsp), sambar powder(1 tsp), salt and cook till tomatoes get mushy. Add mint and boiled potatoes and mix.   |
| Aloo dum (punjabi) Add at the end: roasted jeera powder                          | Dry fry jeera and powder in a mortar-pestle. Half cook, prick & fry baby potatoes. Grind{soaked cashews(5),onion(1), ginger, garlic, fennel seeds(pinch)}+dahi{1/2 cup}. Sarson Oil/ghee+bayleaf, cardamom, clove, cinnamon, shah jeera, caraway seeds and turn off, add ground masala, cover and cook on low. Add turmeric, red chilli powder, coriander powder, garam masala(2 pinches), dried ginger powder, black pepper powder and mix well. Add the potatoes, salt and more water. Cook cover for 10-15 mins. Add coriander leaves .  |
| Aloo dum (Kashmiri) Ranveer Brar   | Prick & fry baby potatoes(15) in sarson oil. Beaten curd(1/2 cup), sauth powder(1/4 tsp)+saunf powder(1/4 tsp) +water, kashmir mirch +water, mustard oil + badi illaichi, laung, shahi jeera, hing, Kashmiri mirch, turmeric, lower the heat, mix the dahi and stir vigorously. Add hot aloo, cook covered. All the masala will be absorbed! Njoy!  |
| Another Aloo dum (top with coriander)  | Grind{fried sesame( 2 tsp, roasted to golden color), green chilli, ginger, coconut( 1 tbsp) } +coriander powder( 1 tbsp), fennel seed powder(1tbsp), turmeric(1/2 tsp), red chilli( 1/2 tsp), yogurt (1/4 cup) and make a paste. In a kadai, add cumin, hing, besan ( 1 tbsp), red chilli (3 nos) and dry roast for a few seconds. Add the paste, garam masala (1/2 tsp) and fry till oil leaves. Add cooked potatoes (4) and mix. Add water and salt. Cook for 6-8 minutes.  |
| Aloo Dum (Bengali)   | Dry fry jeera on a hot tawa continuously and grind in a mortar pestle. Pressure baby potatoes, peel and poke them. Butter+ bay leaf, clove, cinnamon, cardamom,Shahi, normal jeera, ground{ onion(2), almond blanched (5), garlic, ginger}, fry, grnd{ tomato(2), red chilli, green chilli}, turmeric, red chilli, coriander pwr(½ tsp), cook until it thickens+ water, potatoes, salt and bring to boil. Top with kasuri methi, garam masala and roasted jeera pwr.  |
| Stuffed aloo (Varada, roomie :*) Serve with sliced lemons, rice, Arhar dal! Yum! | Scoop out halved potatoes(4) and fry both the hollow shells and the scooped out potato. With the fried potato pieces+broken cashews+ raisins+green chillies(2)+grated paneer+dhania powder+jeera powder+ chat masala+salt+ red chilli powder+ coriander leaves and stuff the aloo shells. Grind{cashews(10)+tomatoes(2)}.Oil+ mace+ cinnamon+ bay leaf+cloves+green elaichi+cumin+onions(lightly brown them)+turmeric powder+gin-gar paste+coriander powder+cumin powder+red chilli powder+water, cook. Add the ground mixture and cook on low until it releases oils, add more water and cover and cook for 5 mins. Add kasuri methi, salt, stuffed potatoes and coriander and simmer for 10 mins. Add fresh cream and simmer for 5 more mins. |
| Aloo mattar  | Oil +jeera+ add 1tsp pepper, hing, 3 green chillies, haldi, cooked{baby potatoes, peas} cook for 3 minutes. Add salt, coriander chopped(1/2 cup) and lemon juice(1/2 lime). Serve hot.  |
| Mint Aloo  | Oil+ mustard+onion, curry leaves, ging-gar paste, fry, tomatos(2), haldi, sambar powder, salt. Fry till tomatoes are soft. Add chipped podina and cooked potato, mix well and cook on low until the curry is dry. into a coarse paste.  |



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| Lachedar Aloo                   | Oil+ dry chilli, stripped ginger julienned+ julienned potatoes (soaked in water), dry mango powder, red chilli, tumeric jeera and pepper pwder, and salt on the top, Keep tossing, Cook for 5-6 minutes when done.  |
| Lahori Aloo                     | Grind {8 red chillies( soaked in water to give a strong red color), 2 tbsp coriander seeds, 1 tbsp cumin seeds, 4 cloves, 1 tbsp poppy seeds, 1 tbsp fennel, 1 small maze( javathri) piece, 2 cinnamon sticks, 6-7black pepper corn, 2 tbsp coconut dry} Oil+bayleaves+onion, ging-gar paste, fry; + masala paste, fry , tomato pulp, sautee for 5 mins. Add cooked potatoes and milk(3/4 cup) and cook on medium flame for 1 minute. Garnish with coriander.   |
| Chatpata Aloo dum (dry)         | Dry roast and powder{dhania 2 tbsp, cumin 1 tbsp, 1 tbsp pepper, 4 lal mirch, 1 tsp sauf}. Oil+onion seeds, ginger, garlic, hing,sautee. Add the masala powder coated cooked aloo+ amchoor powder, salt. Cook till dry.   |
| Aloo Methi                      | Mustard Oil, jeera, haldi powder, hari mirch, dhania powder, add cut aloo, salt and mix well. Add water , cover and cook for 5-7 minutes. Add lal mirch, methi leaves(finely chopped), water, cover and cook. Sprinkle garam masala.  |
| Aloo palak (dry)                | Oil, jeera, chopped onion, salt, turmeric, green chillies(slit through and long) , ginger garlic paste,cook. Add finely chopped spinach, spread it in the pan and let it fry. Add chilli powder, coriander powder and garam masala.<br>Mix the cooked and cubed potatoes. Switch it off and add some lemon juice.   |
| Eisa Jyoti Dheeraj              | Grind green peas (1 cup), green chilli (2), dhania (2 handfuls) with some ginger(1/2"). Oil+ jeera+hing+garlic+ aloo chopped, plus a handful of mattar plus the ground mixture. Add water and cook covered.   |
| Mughalai Aloo                   | Paste of: Poppy seeds ( 3 tbsp), ginger, 2 garlic pods, green chillies (2). Add fresh curd +salt to the pasteand marinate boiled potatoes. Ghee, onion, cloves,cardamoms and saute+ paste with water{1/4 tsp chilli powder, haldi, 2 tsp coriander powder} fry, add marinated potatoes. Cover and cook for 5 minutes.   |
| Aloo Barbati (Sango, my mango)  | Cut aloo into stripes and pressure cook with turmeric powder. Oil+cumin, onion, slit green chillies, red chilli powder, dhania powder + beans/ barbati ( long) + red pepper (sliced, O) and cook till soft. Add salt, amchur powder, powdered (fried) chana dal, garam masala, cooked potatoes and toss. Yum!   |
| Aloo green pepper with Ajwain   | Oil, add 1 tsp ajwain, ginger, lissan and cook for a minute. Add pureed tomato and cook until it becomes thick ( 10 minutes). Add haldi, dhania, red chilli powder and garam masala powder. Wait until oil separates. Add green pepper stripes and cook. Add cooked potato and salt. Finish with lemon juice.   |
| Khadi Nanditha, the awesome! <3 | Whisk vigorously {1.5 cups of curd +3 tbsp of besan(fine), 1/2 tsp red chilli powder(Kashmiri), 1/2 tsp turmeric powder, 1/2 tsp garam masala, hing, salt(1 tsp)} and dilute with 3 cups of water. Bring to boil in low heat. Keep whisking else, it will cook unevenly.<br>Pakoda: 1 cup onions / finely grated lauki with salt, squeeze the water out. Most important to do this step, else your batter will be watery!. Mix with 1 cup besan, 1/2 tsp of carom seeds, green chilli(1), red chilli powder (1/2 tsp) , make small balls and fry. They increase in volume. Make sure that the pakodas are dunked in oil. Add the pakoda at the ender along with the tempering.<br>Basic Tempering: Mustard oil+ onions+cumin seeds, red chillies(2), fenugreek seeds(10), ging-garlic-green chilli paste, curry leaves. Gujarati: To the basic recipe, add 1 inch cinnamon, mustard seeds(1/4 tsp) Rajasthani: Ghee+ tej patta. Maharastrian: ghee. |