



Biryani Masala



2 servings



30 minutes

INGREDIENTS

- **Big onion-300 grams**
- **Ginger garlic paste – 150 grams**
- **Tomatoes – 300 grams**
- **Coriander leaves – a few**
- **Mint leaves - a few**
- **Green chillis – 10 grams**
- **Curd – 200 ml**
- **Meat or vegetables**
- **Water – 2 liters**
- **Salt-50 grams**
- **Chili powder – 10 gms**
- **Biryani Masala – 5 gms (Nadhra Products Biryani “Masala)**
- **Rice – 1 kg**
- **Ghee – 50 ml**

DIRECTIONS

1. Heat a pan and add the required amount of oil. Sauté the big onions until they turn golden brown.
2. Add ginger garlic paste, tomatoes, chili powder, “salt, Nadhra Products Biryani Masala, coriander leaves, “mint Leaves, green chillies, and curd to the pan.
3. Next, add the meat or vegetables of your choice and” mix well with the spices.
4. Pour enough water into the pan and let it come to a boil.
5. Add the cumin samba rice, soaked for half an hour, “to the boiling mixture. Stir it well to combine.
6. Reduce the heat to low, cover the pan with a lid, “and let it cook for 25 to 30 minutes until the rice is fully cooked and infused with the flavorful spices.
7. Drizzle ghee over the Biryani before serving, “enhancing its richness and aroma.



65 Masala



2 servings



30 minutes

INGREDIENTS

- 100 grams (Nadhra Products 65 Masala
- 1 kg Meat or Vegetables of your choice
- Oil for frying (as required)
- Curry leaves (a few)
- Green chilies (a few, sliced)
- Lemon wedges (for garnish)

DIRECTIONS

1. Marinate the meat or vegetables in a mixture of Chicken 65 Masala and a little water. Coat them evenly and set
2. Aside for at least 30 minutes.
3. In a pan or kadai, heat oil for frying. Once the oil is "hot, add the marinated meat or vegetables in batches" and fry
4. Until they turn golden and crispy. Drain" excess oil on a paper towel.
5. 65" dish.
6. In a separate pan, heat a little oil and add curry" leaves and sliced green chilies. Stir-fry for a few seconds until
7. They release their aroma.
8. 4. Toss the fried meat or vegetables in the pan with the tempered curry leaves and green chilies.
9. 5. Garnish with lemon wedges and serve hot as a "flavorful appetizer or side dish.
10. Chicken 65 Masala is a unique spice blend that brings out the distinct taste and aroma of the Chicken



Chicken Masala



2 servings



30 minutes

INGREDIENTS

- 1 kg Chicken in pieces
- 2 Finely chopped, Big Onion
- 2 Tomato puree
- 3 tbsp Ginger Garlic Paste
- 2 Green Chilies, slits
- ½ cup Yogurt
- ½ cup Coriander leaves
- ½ cup chopped Mint leaves
- 3 tbsp Cooking Oil
- Salt as per tastebud
- Red Chili Powder per taste
- 25 gm Nadhra Products
Chicken Masala

DIRECTIONS

1. Heat oil in a large pan or kadai over medium heat. "Add chopped onions and sauté until they turn golden brown.
2. Stir in ginger garlic paste and sauté for a couple of minutes until the raw smell disappears.
3. Add tomato puree and green chilies. Cook until the "tomatoes become soft and the oil starts to separate from the Mixture.
4. Now, add the chicken pieces and mix well with the "masala. Cook the chicken until it is sealed and lightly" browned on the outside.
5. Reduce the heat to low, cover the pan, and let the chicken simmer for 10 minutes until it releases its "natural Juices.
6. In a separate bowl, whisk the yogurt until smooth. "Add the yogurt to the chicken and mix well.
7. Sprinkle Nadhra Products Chicken Masala over the chicken, ensuring even distribution of the spices.
8. Add salt and red chili powder to taste and mix" thoroughly.
9. Cover the pan again and let the chicken cook on" low heat for 10-15 minutes, or until it is tender and cooked through.
10. Garnish with fresh coriander and mint leaves "before serving.



Mutton Masala



2 servings



30 minutes

INGREDIENTS

- 1 kg Mutton, in pieces
- 2 finely chopped Big Onions
- 2 Tomatoes, puree
- 3 tbsp Ginger Garlic Paste
- 2 Green Chillies, slit
- (Pnom lu3)
- ½ cup Yogurt
- ½ cup Fresh Coriander leaves
- ½ cup Fresh Mint leaves
- 3 tbsp Cooking Oil
- Salt, per tastebud
- 25 gm Mutton Masala
- 2 tbsp Red Chili Powder per tastebud

DIRECTIONS

1. Heat oil in a large pan or kadai over medium heat. Add chopped onions and sauté until they turn golden brown.
2. Stir in ginger garlic paste and sauté for a couple of minutes until the raw smell disappears.
3. Add tomato puree and green chillies. Cook until the tomatoes become soft and the oil starts to separate from the mixture.
4. Now, add the mutton pieces and mix well with the masala. Cook the mutton until it is sealed and turns light brown on the outside.
5. Reduce the heat to low, cover the pan, and let the mutton simmer for 10 minutes until it releases its natural juices.
6. In a separate bowl, whisk the yogurt until smooth. Add the yogurt to the mutton and mix well.
7. Sprinkle Nadra Products Mutton Masala and red chili powder over the mutton, ensuring even distribution of the spices.
8. Add salt to taste and mix thoroughly.
9. Cover the pan again and let the mutton cook on low heat for 20-25 minutes, or until it is tender and cooked through.
10. Garnish with fresh coriander and mint leaves before serving.



Curry Masala



2 servings



30 minutes

INGREDIENTS

- 2 cups chopped mixed vegetables (carrots, beans, peas, "potatoes)
- 1 finely chopped Big Onion
- 2 Tomato puree
- 2 tbsp Ginger Garlic Paste
- 2 Green Chillies, slice
- 1/2 cup coconut
- 1/2 cup Coriander leaves
- 1/2 cup Fresh Mint leaves
- 3 tbsp Cooking Oil
- Salt as per taste
- 20 gm Nadra Products Curry Masala

DIRECTIONS

1. Heat oil in a large pan or kadai over medium heat. Add chopped onions and sauté until they turn golden brown.
2. Stir in ginger garlic paste and sauté for a couple of minutes until the raw smell disappears.
3. Add tomato puree and green chillies. Cook until the tomatoes become soft and the oil starts to separate from the mixtures.
4. Now, add the mixed vegetables and mix well with the masala. Cook the vegetables for a few minutes until they are slightly tender.
5. Reduce the heat to low, cover the pan, and let the vegetables simmer for a few more minutes.
6. In a separate bowl, grind the coconut smooth. Add the coconut paste to the vegetables and mix well.
7. Sprinkle Nadra Products Curry Masala over the vegetables, ensuring even distribution of the spices.
8. Add salt to taste and mix thoroughly.
9. Cover the pan again and let the curry cook low heat for 15-20 minutes, or until the vegetables are fully cooked and the flavors have melded together.
10. Garnish with fresh coriander and mint leaves before serving.



Garam Masala



2 servings



30 minutes

INGREDIENTS

- Assorted Vegetables (carrots, cauliflower, zucchini, "broccoli, etc.), cut into chunks
- 1 large Onion, sliced
- 2-3 cloves Garlic, minced
- 2 tbsp Cooking Oil
- Salt, as per tastebud
- 2 tsp Garam Masala (Nadra Products Garam Masala)
- Fresh Coriander leaves, chopped (for garnish)

DIRECTIONS

1. Heat cooking oil in a large pan or skillet over medium heat.
2. Add the sliced onions and minced garlic to the pan. Sauté until the onions become translucent and the garlic releases its aroma.
3. Add the assorted vegetables to the pan. Stir-fry them for a few minutes until they are slightly tender.
4. Sprinkle Nadra Products Garam Masala over the vegetables, ensuring they are evenly coated with the spice blend.
5. Season with salt according to your taste preferences and continue to stir-fry for a couple of minutes, allowing the Garam Masala to infuse the vegetables with its flavors.
6. Once the vegetables are fully cooked and have absorbed the aromatic spices, remove the pan from heat.
7. Garnish with chopped fresh coriander leaves before serving.



Tawa Fish Masala



2 servings



30 minutes

INGREDIENTS

- 1 kg Fish (any firm-fleshed fish like Tilapia, Salmon, "or Kingfish)
- 75 to 100 grams Nadra Products Tawa Fish Masala
- 2 tbsp Cooking Oil
- Lemon wedges and fresh coriander leaves (for garnish)

DIRECTIONS

1. Clean and wash the fish thoroughly, pat dry with a paper towel.
2. In a mixing bowl, combine the fish with Nadra Products Tawa Fish Masala. Rub the masala evenly on the fish pieces, making sure they are well coated. Let the fish marinate for about 30 minutes to allow the flavors to infuse.
3. Heat the cooking oil in a tawa or a non-stick pan over medium heat.
4. Place the marinated fish pieces on the hot tawa. Cook each side for about 3-4 minutes or until the fish is cooked through and develops a golden-brown crust.
5. Once the fish is cooked, transfer it to a serving platter and garnish with lemon wedges and fresh coriander leaves.
6. Serve the flavorful Tawa Fish Masala hot with your choice of accompaniments like rice, roti, or naan.



Sambar Powder



2 servings



30 minutes

INGREDIENTS

- 1 Cup Toor Dal (Pigeon Pea Lentils)
- 2 cups chopped Mixed Vegetables (carrots, beans, drumsticks, "pumpkin, etc.)
- 1 Finely chopped Big Onion
- 2 ripe Tomatoes, chopped
- 1-2 Green Chilies, slit
- Tamarind Pulp (size of a small lemon), soaked in "water
- 2 tbsp Sambar Powder
- ½ tsp Turmeric Powder
- Salt as per taste
- 1 tbsp Cooking Oil
- 1 tsp Mustard Seeds
- A few Curry Leaves
- Fresh Coriander leaves, chopped (for garnish)
- Asafoetida a pinch

DIRECTIONS

1. Wash the Toor Dal thoroughly and cook it in a pressure cooker with enough water until becomes soft and mushy. Set it aside.
2. In a separate pan, heat oil over medium heat Add mustard seeds and let them splutter. Add curry leaves and chopped onions Sauté until the onions turn golden brown.
3. Add the chopped tomatoes and green chilies. Cook until the tomatoes become soft, and the oil starts to separate.
4. Add the mixed vegetables and turmeric powder. Stir-fry the vegetables for a few minutes.
5. Add the tamarind pulp along with the water used for soaking. Add more water as required to achieve the desired consistency.
6. Add salt and Nidra Products Sambar Powder to the mixture. Stir well to combine all the ingredients.
7. Let the sambar simmer on medium heat until the vegetables are fully cooked, and the flavors have melded together.
8. Once the vegetables are cooked, add the cooked Toor Dal to the sambar. Mix everything well and let it simmer for a few more minutes, allowing the flavors to blend.
9. Garnish with fresh coriander leaves before serving.



Andhra Sambar

Powder

INGREDIENTS

- 1 cup Toor dal
- 2 cups Mixed vegetables (e.g., carrots, beans, drumsticks, eggplant, etc.)
- 2 tbsp Tamarind pulp
- 2 chopped Tomatoes
- 1/2 teaspoon Turmeric powder
- 1 tbsp Jaggery
- Salt as per taste
- Needed quantity of Water
- 2tbsp Nadra Products Andhra Sambar Powder
- 2 tbsp Oil
- 1/2 teaspoon of Mustard seeds
- 1/2 teaspoon Cumin seeds
- Few Curry leaves
- A pinch of Asafoetida (hing)

DIRECTIONS

1. Rinse the toor dal thoroughly and pressure cook it with 2 cups of water until it becomes soft and mushy. Set it aside.
2. In a large pot, bring 4 cups of water to a boil. Add the mixed vegetables and cook until they become tender.
3. Once the vegetables are cooked, add the tamarind pulp, chopped tomatoes, turmeric powder, jaggery, and salt. Stir well and let it simmer for a few minutes.
- 4 Now, add the cooked toor dal to the pot and mix everything together.
5. Sprinkle 2 tablespoons of Nadra Products Andhra Sambar Powder into the mixture, stirring well to ensure the masala blends perfectly.
6. In a separate small pan, heat the oil and add mustard seeds. When they start spluttering, add cumin seeds, curry leaves, and a pinch of asafoetida. Fry the seasoning for a few seconds until the aroma is released.
7. Pour the seasoned oil over the sambar and stir to combine all the flavors.
8. Let the sambar simmer for a few more minutes until it reaches the desired consistency.
9. Serve the mouthwatering Andhra Sambar with hot steamed rice or idli, dosa, or vada, and enjoy the authentic flavors of Andhra Pradesh.



Udupi Rasam

powder

INGREDIENTS

- 1 cup Toor Dal (Pigeon Pea Lentils)
- 1 Chopped Big Tomato
- Tamarind Pulp (size of a small lemon), soaked in water
- 1-2 Green Chilies, slit
- 1 tbsp Udupi Rasappodi (Nadra Products Udupi Rasam Powder)
- 1/2 tsp Turmeric Powder- Salt, to taste.
- 1 tbsp Ghee or Cooking Oil
- 1 tsp Mustard Seeds
- A few Curry Leaves
- Fresh Coriander leaves, chopped (for garnish)

DIRECTIONS

1. Wash the Toor Dal thoroughly and cook it in a pressure cooker with enough water until it becomes soft and mushy. Set it aside.
 2. In a separate pan, heat ghee or cooking oil over medium heat. Add mustard seeds and let them splutter. Add curry leaves and chopped tomatoes. Cook until the tomatoes become soft.
 3. Add the tamarind pulp along with the water used for soaking. Add more water as required to achieve the desired consistency.
 4. Add turmeric powder, slit green chilies, and salt. Let the mixture simmer on low heat for a few minutes to infuse the flavors.
 5. Add the cooked Toor Dal to the rasam and mix well.
 6. Now, add Nadra Products Udupi Rasappodi to the rasam. Stir well to combine all the ingredients.
 7. Let the rasam simmer for a few more minutes, allowing the flavors to meld together.
 8. Garnish with fresh coriander leaves before serving.
- Enjoy the comforting and tangy flavors of Udupi Rasam, a South Indian classic that pairs perfectly with steamed rice and papadams.



Pallipalayam

Chicken

INGREDIENTS

- 1 kg Chicken, in small pieces
- 200 gm small Onions, whole size peeled
- 15 Red Chillies, slit
- 2-3 sprigs of Curry Leaves
- 3 tbsp gingelly Oil
- Salt, as per taste
- 2-3 tbsp Pallipalayam Chicken Masala Powder (Nadra Products Pallipalayam Chicken Masala Powder)
- ½ cup Small pieces of coconut
- Fresh Coriander leaves, chopped (for garnish)
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DIRECTIONS

1. In a large pan or kadai, heat oil over medium heat.
2. Add onions and sauté until they turn golden brown.
3. Add slit red chillies and curry leaves. Continue to sauté for a minute to release their flavors.
4. Add the chicken pieces to the pan and mix well with the sautéed onions, chillies, and curry leaves.
5. Cook the chicken on medium-high heat until it is sealed and lightly browned on the outside.
6. Reduce the heat to low, cover the pan, and let the chicken cook in its juices for 15-20 minutes until it becomes Tender and succulent.
7. Sprinkle Nadra Products Pallipalayam Chicken Masala Powder over the chicken, ensuring even distribution of the spices. Adjust the quantity as per your preferred spice level.
8. Add salt to taste and mix the masala powder thoroughly with the chicken.
9. Continue to cook the chicken on low heat for a few more minutes, allowing the masala to infuse the flavors into the chicken.
10. Add small coconut pieces mix well. Garnish with fresh coriander leaves before serving.



Tandoori Masala

Authentic Charcoal - Grilled Delight

INGREDIENTS

- Any meat / Veggie
- a little lemon juice , salt, chili powder
- 100 gm Tandoori Masala
- 50 gms cooking oil
- 50 gm Thick Curd

DIRECTIONS

1. Take your choice of meat or vegetables and add a little lemon juice, salt, and chili powder to it. Mix well, ensuring the ingredients are coated evenly.
2. Allow the first marination to work its magic for at least half an hour. This step ensures that the flavors penetrate the ingredients, making them succulent and flavorful.

Now, let's move on to the authentic charcoal-grilled process, as it is done in tandoori shops:

1. Preparing the Tandoori Masala Marinade:

In a mixing bowl, take 100 grams of Nadra Products Tandoori Masala.

-Add 50 grams of cooking oil and 50 grams of thick curd to the masala.

Mix the ingredients thoroughly to create a smooth and aromatic paste.

2. Coating the Marinated Meat or Vegetables:

Take the marinated meat or vegetables from the first step and add them to the Tandoori Masala marinade.

- Ensure each piece is coated generously with the flavorful masala paste.

3. Preparing the Charcoal Enclosure:

- Preheat a charcoal tandoor or an outdoor charcoal grill.

-Arrange the glowing charcoal pieces at the base of the tandoor, creating a high-heat cooking environment.



Grill & Alpham Chicken Masala

INGREDIENTS

- Your choice of Chicken Pieces
- Little lemon juice, salt , chilli powder
- 100gm Grill & Alpham Chicken Masala (Nadhra Product)
- 50gm cooking Oil
- 50gms of thick Curd
- Finely Chopped Onion
- Sliced Bell Pepper

DIRECTIONS

Delight your taste buds with the rich flavors of Grill & Alpham Chicken Masala, a premium blend of spices that elevates your grilling experience to new heights. This unique masala takes the art of marination to a whole new level, offering two distinct variations: Regular and Hariyali.

Regular Grill & Alpham Chicken Recipe:

First Marination:

1. Take your choice of chicken pieces and marinate them with a little lemon juice, salt, and chili powder.
2. Let the first marination work its magic for at least half an hour to infuse the chicken with tantalizing flavors.

Second Marination (Regular):

1. In a mixing bowl, take 100 grams of Nadra Products Grill & Alpham Chicken Masala.
2. Add 50 grams of cooking oil, 50 grams of thick curd, finely chopped onions, and sliced bell peppers to the masala powder.
3. Mix the ingredients well to create a smooth and flavorful paste.
4. Coat the marinated chicken pieces with the second marination paste, ensuring they are fully covered.
5. Let chicken rest in the second marination for at least 2 hours or preferably overnight in the refrigerator to develop the perfect taste.



Poricha Chicken

Masala

INGREDIENTS

- Chicken strips, washed and cleaned
- Nadra Products Poricha Chicken Masala
- Cooking oil for frying

NOTE

1. Take the chicken strips and ensure they are thoroughly washed and cleaned.
2. In a mixing bowl, place the chicken strips and generously coat them with Nadra Products Poricha Chicken Masala. Ensure that each strip is wellcovered with the aromatic masala.
3. Allow the chicken strips to marinate for a few minutes, letting the flavors infuse into the meat.
4. In a deep pan or kadai, heat cooking oil over medium-high heat.
5. Once the oil is hot, carefully place the marinated chicken strips into the pan, making sure not to overcrowd the pan.
6. Fry the chicken strips until they turn golden brown and are fully cooked, ensuring they are tender and juicy.
7. Remove the fried chicken strips from the pan and place them on a plate lined with paper towels to absorb any excess oil.
8. Serve the delectable Poricha Chicken Masala hot, garnished with fresh coriander leaves, alongside your favorite dipping sauce or chutney.



Shawarma Marination Masala

INGREDIENTS

- Chicken or Lamb slices (thinly cut)
- Nadra Products Shawarma Marination Masala
- Yogurt
- Lemon juice
- Olive oil

NOTE

Instructions for Marination:

1. In a mixing bowl, combine Nadra Products Shawarma Marination Masala with yogurt, lemon juice, and a drizzle of olive oil. Mix well to create a smooth and flavorful marinade.
2. Add the thinly cut chicken or lamb slices to the marinade, ensuring they are well-coated with theromatic blend.
3. Let the meat marinate for at least 2 hours or preferably overnight in the refrigerator. This step allows the spices to infuse deeply into the meat, resulting in a rich and succulent Shawarma.



Tikka Masala

INGREDIENTS

- Chicken or Paneer cubes (pre-marinated with tandoori masala, yogurt, and lemon juice)
- Nadra Products Tikka Masala
- Cooking oil or ghee
- Onion, finely chopped
- Tomato puree or crushed tomatoes
- Fresh cream or yogurt (for a creamy texture)
- Fresh coriander leaves, chopped (for garnish)

NOTE

1. Preheat your grill or tandoor to medium-high heat.
2. Take the pre-marinated chicken or paneer cubes and place them on skewers.
3. Grill the marinated cubes until they are charred and cooked to perfection, infused with the aromatic flavors of the tandoor.
4. In a separate pan, heat cooking oil or ghee over medium heat.
5. Add finely chopped onions to the pan and sauté until they turn golden brown.
6. Stir tomato puree or crushed tomatoes and cook until the oil starts to separate from the masala.
7. Sprinkle Nadra Products Tikka Masala into the pan, creating a rich and flavorful base for the dish. Adjust the quantity of masala as per your spice preference.
8. Once the masala is cooked and the oil glistens on top, add the grilled chicken or paneer cubes to the pan. Mix well, ensuring the masala coats every piece.
9. For a creamy texture, add either fresh cream or yogurt to the masala and mix gently.
10. Allow the flavors to meld together on low heat for a few minutes, creating a luscious and indulgent Tikka Masala.
11. Garnish with freshly chopped coriander leaves, enhancing the presentation and adding a burst of freshness.



Sweet Kesari *Masala*

INGREDIENTS

- 1 kg rawa (semolina)
- 2.5 kg sugar
- A pinch of Nadra Products Sweet Masala
- Kesari
- 200 ml cooking oil
- 200 ml ghee (clarified butter)
- 3 liters of water
- Cashew nuts for garnish

NOTE

1. In a heavy-bottomed pan or kadai, heat the cooking oil and ghee over medium heat.
2. Add the cashew to the pan and fry them until they turn golden brown. Remove the fried cashew nuts and set them aside. (For later garnishing)
3. In the same pan, add rawa and roast it on low to medium heat until it turns aromatic and slightly golden. Stir continuously to avoid burning.
4. In another large pot, bring 3L of water to a boil.
5. Gradually add the hot boiling water to the roasted rawa, stirring continuously to avoid lumps.
6. Let the rawa cook in the water until it absorbs most of the liquid and becomes soft and fluffy.
7. Add sugar to the cooked rawa and mix well. Allow sugar to dissolve completely, creating a sweet and luscious mixture.
8. Sprinkle a pinch of Sweet Masala into Kesari mixture, infusing with a delightful sweetness and flavor. Add masala according to your preference.
9. Continue to cook the Kesari on low heat, stirring continuously until it thickens and starts leaving the sides of the pan.
10. Turn off the heat and let the Kesari rest for a few minutes.
11. Garnish the Kesari with the fried cashew nuts, pressing them gently into the surface.
12. Serve the delectable Kesari warm and enjoy the blissful flavors of this traditional Indian sweet.



Base Gravy Masala

Powders

INGREDIENTS

1. First Seasoning:

- - Oil: ½ liter
- - Onion: 3 kg
- - Small onion: 2 kg
- - Tomato: 2 kg
- - Cashews: 200 grams
- - Pumpkin seeds: 300 grams

2. Second Seasoning:

- - Oil: 1 liter
- Curry leaves: 2 bunches
- Mint: 2 bundles
- - Garlic paste: 100 grams
- - Ginger paste: 100 grams
- - Regular Gravy Masala: 500 grams

3. Final Touch:

- Oil: As needed
- -Kasuri methi: 50 grams

NOTE

1. Heat ½ liter of oil in a large pan or kadai. Add onions, small onions, tomatoes, cashews, and pumpkin seeds. Fry the ingredients well for about 10 minutes until they become tender and slightly browned.
2. Allow the fried ingredients to cool down, and then grind them into a smooth paste.
3. In a separate pan, heat 1 liter of oil for the second seasoning. Add curry leaves, mint, garlic paste, ginger paste, and the regular Gravy Masala. Mix well and sauté for a few minutes until the spices release their aroma.
4. Now, add the ground paste from the first seasoning into the second seasoning mixture..Stir well to combine all the flavors.
5. Continue frying the mixture for about 30 minutes, stirring occasionally until it becomes oily and reaches the desired consistency.
6. After 15 minutes of frying, add some additional oil and Kasuri methi for a final touch of flavor.
7. Once the base gravy masala is fully cooked and reaches the desired texture, let it cool down completely.
8. Transfer the base gravy masala into a plastic container, seal it tightly, and store it in the refrigerator. When using the base gravy masala for your recipes, sauté and stir it on medium heat for the best results.



Butter Base Gravy Masala

INGREDIENTS

1. First Seasoning:

- - Oil: ½ liter
- - Onion: 3 kg
- - Tomato: 4 kg
- - Cashews: 200 grams
- - Pumpkin seeds: 300 grams

2. Second Seasoning:

- - Oil: 1 liter
- - Garlic paste: 100 grams
- - Ginger paste: 100 grams
- - ButterBase Gravy Masala: 500 grams

3. Final Touch:

- Oil: ½ liter
- -Kasuri methi: 50 grams

NOTE

1. In a large pan or kadai, heat ½ liter of oil. Add onions, tomatoes, cashews, and pumpkin seeds. Sauté the ingredients well. For about 10 minutes until they become tender and slightly browned.
2. Allow the sautéed ingredients to cool down, and then grind them into a smooth paste.
3. In a separate pan, heat 1 liter of oil for the second seasoning. Add garlic paste, ginger paste, and the Butterbase Gravy Masala. Mix well and sauté for a few minutes until the spices release their aroma.
4. Now, add the ground paste from the first seasoning into the second seasoning mixture. Stir well to combine all the flavors.
5. Continue frying the mixture for about 30 minutes, stirring occasionally until the oil starts to thicken.
6. After 15 minutes of sautéing in the second seasoning, add some additional oil and Kasuri methi for a final touch of flavor.
7. Once the Butterbase Gravy Masala is fully cooked and reaches the desired texture, let it cool down completely.
8. Transfer the masala into a plastic container, seal it tightly, and store it in the refrigerator.
9. When using the Butterbase Gravy Masala for your recipes, sauté and stir it only on medium heat for the best results.



Chettinad Base Gravy Masala

INGREDIENTS

1. First Seasoning:

- Oil: ½ liter
- Onion: 1 kg
- Chives: 1 kg
- Tomatoes: 1 kg
- Cashews: 200 grams
- Pumpkin seeds: 300 grams

2. Second Seasoning:

- Curry leaves: 2 bunches
- Oil: liter

Butter base Gravy

- Bell pepper: 50 grams (cut in half)
- Black pepper: 100 grams
- Cumin: 100 grams
- Garlic paste: 100 grams
- Ginger paste: 100 grams

Chettinad Base Gravy Masala: 400g

1. Final Touch:

- Coconut oil: 1 liter
- Kasuri methi: 50 grams

NOTE

1. Heat ½ liter of oil in a large pan or kadai. Add onions, chives, tomatoes, cashews, and pumpkin seeds. Fry the ingredients well for about 10 minutes until they become tender and slightly browned.
2. Allow the fried ingredients to cool down, and then grind them into a smooth paste.
3. In a separate pan, heat 1 liter of oil for the second seasoning. Add curry leaves, bell pepper, black pepper, cumin, garlic paste, and ginger paste. Mix well and sauté for a few minutes until the spices release their aroma.
4. Now, add the ground paste from the first seasoning into the second seasoning mixture. Stir well to combine all the flavors.
5. Continue frying the mixture for about 30 minutes, stirring occasionally until the oil starts to thicken.
6. After 15 minutes of sautéing in the second seasoning, add coconut oil and Kasuri methi for a final touch of flavor.
7. Once the Chettinad Base Gravy Masala is fully cooked and reaches the desired texture, let it cool down completely.
8. Transfer the masala into a plastic container, seal it tightly, and store it in the refrigerator.
9. When using the Chettinad Base Gravy Masala for your recipes, sauté and stir it only on medium heat for the best results.



Hyderabadi Base Gravy Masala

INGREDIENTS

1. First Seasoning:

- Oil: ½ liter
- Onion: 1 kg
- Tomato: 1 kg
- Cashews: 200 grams
- Pumpkin seeds: 300 gram
- Poppy seeds: 50 grams
- Cumin: 50 grams

2. Second Seasoning:

- Oil: 1 liter
- Curry leaves: 2 bunches
- Red Chilli : 100 grams (split in half)
- Garlic: 100 grams
- Ginger. 100 grams
- Cashew-200 grms

Hyderabad Base Gravy Masala: 400g

3. Final Touch:

- Oil: 1 liter
- -Kasuri methi: 50 grams

NOTE

1. Heat 1 liter of oil in a large pan or kadai. Add onions, tomatoes, cashews, pumpkin seeds, poppy seeds, and cumin. Fry the ingredients well for about 10 minutes until they become tender and slightly browned.

2. Allow the fried ingredients to cool down, and then grind them into a smooth paste.

3. In a separate pan, heat 1 liter of oil for the second seasoning. Add curry leaves, capsicums, garlic, ginger, and moondri. Mix well and sauté for a few minutes until the spices release their aroma.

4. Now, add the ground paste from the first seasoning into the second seasoning mixture. Stir well to combine all the flavors.

5. Continue frying the mixture for about 30 minutes, stirring occasionally until it turns into oil.

6. After 15 minutes of sautéing in the second seasoning, add some additional oil and Kasuri methi for a final touch of flavor.

7. Once the Hyderabad Base Gravy Masala is fully cooked and reaches the desired texture, let it cool down completely.

8. Transfer the masala into a plastic container, seal it tightly, and store it in the refrigerator.

9. When using the Hyderabad Base Gravy Masala for your recipes, sauté and stir it only on medium heat for the best results.



Mint Chutney Recipe

INGREDIENTS

- 1 cup fresh mint leaves, washed and stemmed
- 1/2 cup fresh coriander leaves, washed and stemmed
- 2-3 green chillies adjust to your spice preference
- 1 tablespoon lemon juice
- 1 teaspoon cumin seeds
- Salt to taste
- Water as needed

NOTE

1. In a blender or food processor combine the fresh mint leaves, coriander leaves, green chillies ginger and garlic.
2. Add cumin seeds, salt, and lemon juice to the blender
- 3 Start blending the ingredients, adding water as needed to achieve smooth and thick chutney consistency.
4. Taste the chutney and adjust the seasoning according to your preference Add more salt or lemon juice if desired.
- 5 Once the mint chutney reaches the desired consistency and taste, transfer it to a clean airtight container.
- 6 Store the chutney in the refrigerator for at least 30 minutes to allow the flavors to meld together.
7. Serve the mint chutney as a delightful accompaniment to your favorite Indian dishes, such as samosas pakoras, dosas, or as a spread for sandwiches and wraps.



Mayonnaise

Recipe

INGREDIENTS

- 1 cup vegetable oil (canola, sunflower, or any neutral-tasting oil)
- 1 large egg, at room temperature
- 1 tablespoon white vinegar or lemon juice
- 1 teaspoon Dijon mustard (optional)
- 1/2 teaspoon salt
- 1/4 teaspoon sugar (optional)

NOTE

1. In a tall and narrow container or a jar, combine the egg, vinegar or lemon juice, Dijon mustard (if using), salt, and sugar (if using)
2. Using an immersion blender or hand blender, blend the ingredients together until well combined.
3. While blending continuously, slowly pour in the vegetable oil in a steady stream. As you blend, the mixture will start to emulsify and thicken into mayonnaise.
4. Continue blending until you achieve a smooth and creamy texture. Be sure to scrape down the sides of the container to incorporate all the ingredients.
5. Taste the mayonnaise and adjust the seasoning to your preference by adding more salt, sugar, or lemon juice if needed.
6. Transfer the homemade mayonnaise to a clean, airtight container, and store it in the refrigerator for up to two weeks.



Tandoori Mayo Recipe

INGREDIENTS

- 1 cup mayonnaise
- 2 tablespoons tandoori masala powder
- 1 tablespoon lemon juice
- 1/2 teaspoon garlic powder (optional)
- Salt to taste
- Water (to adjust consistency)

NOTE

1. In a bowl, combine the mayonnaise, tandoori masala powder, lemon juice, and garlic powder (if using).
2. Mix well until all the ingredients are thoroughly combined.
3. Taste the Tandoori Mayo and add salt as needed to suit your preference.
4. If the Tandoori Mayo is too thick, you can adjust the consistency by adding a little water and mixing until you achieve the desired texture transfer the Tandoori Mayo to a clean, airtight container, and refrigerate it for at least 30 minutes before using. This allow the flavors to meid together .



Non-Alcoholic Mojito (Virgin Mojito)

INGREDIENTS

- 1 oz fresh lime juice
- 1 tablespoon granulated sugar (adjust to taste)
- 8-10 fresh mint leaves
- 2-3 slices of your favorite fruit (strawberries, peaches, or berries)
- Soda water or lemon-lime soda (Sprite or 7UP)
- Ice cubes
- Lime wedges, fresh mint sprigs, and fruit slices (for garnish)

NOTE

1. In a cocktail shaker or a tall glass, muddle the fresh mint leaves, granulated sugar, and fruit slices together to release the mint and fruit flavors.
2. Add the fresh lime juice to the shaker or glass.
3. Fill the shaker or glass with ice cubes.
4. Top up the glass with soda water or lemon-lime soda.
5. Give it a gentle stir to mix everything together.
6. Garnish the Virgin Mojito with lime wedges, fresh mint sprigs, and additional fruit slices.
7. Serve immediately and enjoy this refreshing and non-alcoholic version of the classic Mojito!



Mutton Bone Dalcha (Hydrabadi Style)

INGREDIENTS

- 500 grams mutton bones
- 1 cup chana dal (split chickpeas)
- 2 onions, finely chopped
- 2 tomatoes, finely chopped
- 2-3 green chillies, slit
- 1 teaspoon ginger-garlic paste
- ½ teaspoon turmeric powder
- 1 teaspoon red chili powder (adjust to your spice preference)
- 1 teaspoon cumin powder
- 1 teaspoon coriander powder
- ½ teaspoon garam masala
- ½ teaspoon mustard seeds
- ½ teaspoon cumin seeds
- A pinch of asafoetida (hing)
- Curry leaves
- Coriander leaves (for garnish)
- Oil , Salt to taste, Water

NOTE

1. Wash and soak chana dal in water for about 30 minutes.
2. In a pressure cooker, add the soaked chana dal, mutton bones, turmeric powder, and enough water. Pressure cook for 4-5 whistles until the dal and mutton are tender.
3. A separate pan, heat oil and add mustard seeds and cumin seeds. Let them crackle.
4. Add asafoetida, curry leaves, and chopped onions. Sauté until the onions turn golden brown.
5. Add green chillies and ginger-garlic paste. Cook for a minute or until the raw smell disappears.
6. Add chopped tomatoes and cook until they become soft and mushy.
- 7 Add red chill powder, cumin powder coriander powder, and garam masala Mix well.
8. Now add the cooked mutton bones and chana dal along with the cooking water to the pan. Stir everything together.
9. Add more water to achieve the desired consistency of the daicha Simmer the mixture for 10-15 minutes on low heat allowing the flavors to meld together.
10. Adjust salt according to taste. Garnish the Mutton Bone Dalcha with fresh coriander leaves



Bread Halwa

INGREDIENTS

- 6-8 slices of white bread
- 1/2 cup ghee (clarified butter)
- 1 cup milk
- 1 cup sugar (adjust to your sweetness preference)
- 1/2 teaspoon cardamom powder
- 1 tablespoon chopped nuts (cashews, almonds, pistachios)
- A pinch of saffron strands (optional)
- Water (as needed)

NOTE

1. Remove the crust from the bread slices and cut them into small pieces.
2. In a pan, heat ¼ cup of ghee and add the bread pieces. Toast them on low heat until they turn golden and crispy. Remove them from the pan and set aside.
3. In the same pan, add the remaining ghee and sauté the chopped nuts until they become lightly browned. Remove and keep them aside.
4. In the same pan, add milk and let it come to a simmer.
5. Add the toasted bread pieces back to the pan and mix well with the milk. Allow the bread to soak up the milk and become soft.
6. Add sugar and cardamom powder to the pan. Mix everything together and let it cook on low heat until the sugar dissolves and the halwa thickens.
7. If using saffron, soak the saffron strands in a tablespoon of warm milk and add it to the halwa for extra flavor and color.
8. Once the halwa reaches the desired consistency, turn off the heat.
9. Garnish the Bread Halwa with the sautéed nuts.



Bread Halwa

INGREDIENTS

- 6-8 slices of white bread
- 1/2 cup ghee (clarified butter)
- 1 cup milk
- 1 cup sugar (adjust to your sweetness preference)
- 1/2 teaspoon cardamom powder
- 1 tablespoon chopped nuts (cashews, almonds, pistachios)
- A pinch of saffron strands (optional)
- Water (as needed)

NOTE

1. Remove the crust from the bread slices and cut them into small pieces.
2. In a pan, heat $\frac{1}{4}$ cup of ghee and add the bread pieces. Toast them on low heat until they turn golden and crispy. Remove them from the pan and set aside.
3. In the same pan, add the remaining ghee and sauté the chopped nuts until they become lightly browned. Remove and keep them aside.
4. In the same pan, add milk and let it come to a simmer.
5. Add the toasted bread pieces back to the pan and mix well with the milk. Allow the bread to soak up the milk and become soft.
6. Add sugar and cardamom powder to the pan. Mix everything together and let it cook on low heat until the sugar dissolves and the halwa thickens.
7. If using saffron, soak the saffron strands in a tablespoon of warm milk and add it to the halwa for extra flavor and color.
8. Once the halwa reaches the desired consistency, turn off the heat.
9. Garnish the Bread Halwa with the sautéed nuts.