

1.	Almond Chocolate	
	Ingredients	Method
	6 tsp Cocoa powder 3 tsp Milk Powder 100 gms Icing Sugar 100 gms Cashew nut almond powder 3 tsp Ghee 4 Drop Vanilla essence	Shift icing sugar, milk powder and cocoa powder. Melt ghee in a pan. When it melts remove and mix icing sugar, milk powder and cocoa powder and stir. Add cashew nut almond powder and mix well. Mix vanilla essence. Apply ghee on the palms and make round balls from the contents. Leave them in the refrigerator for two hours. Remove and cover them in silver foil paper.
2.	Apple Jam	
	Ingredients	Method
	1 Kilo Apple pulp 1 Kilo Sugar, 6 gms Citric acid ½ tsp Raspberry Essence 1 Pinch Red Colour 1 ½ gms Sodium benzoate	Cut all the fruits into small piece and pressure cook them. Take pulp in a pot and add sugar and mix well, when sugar dissolve add citric acid and stir till it thickens. When it thickens, add colour, essence and sodium benzoate.
3.	Atone Soup	
	1 Tin cream of asparagus ½ Kilo Tomatoes 100 gms Chinese moong bean ¼ Kilo peas 2 tbsp. Rice soaked in water for five minutes Paper powder, Salt 6 Cups water, 1 Cup Milk 1 tbsp Butter, 1 tsp vinegar 1 tsp corn flour 2 tbsp Tomato Sauce	In a pressure cooker take chopper tomatoes, and rice. Add 6 cups of water and pressure cook till 1 whistle. Boil peas and pieces in water and add a pinch of soda. Add asparagus, butter and corn flour mixed with milk to the soup. Boil for ten minutes. Remove from the heat and add salt, pepper, vinegar and tomato sauce.
4.	Bakul Vada	
	Ingredients	Method
	6 Raw Bananas, 100 gms Ground nut 20 gms Sesame seeds 1 tbsp Lemon juice 2 tbsp Sugar, 2 tbsp Green chili paste Salt, 1 cup coriander leaves 3 bread slices, oil for frying	Boil bananas in pressure cooker. Roast groundnut and remove the skin and then grind in the mixer. Take mashed banana in a plate. Add sesame seeds, lemon juice, sugar, green chili paste and salt. Soak and squeeze bread slices and mix with the mixture. Mix coriander leaves. Make flat Vada. Deep fry in oil.

5.	Banana burger	
	Ingredients	Method
	500 gms Raw banana 150 gms peas, 6 bread buns 3 Cucumbers, 3 Tomatoes 1 tsp Green chili paste 1 tsp Red chili powder 1 cup coriander chutney ½ tsp Lemon juice 2 tsp sugar, Salt, Tomato sauce	Peas in the pressure cooker. Peel and mash banana and peas. Mix – green chili paste, red chili powder, Lemon juice, sugar and salt. Divide the mixture into equal parts. Make cutlets and deep fry in the warm oil. Chop tomatoes and cucumber into fine slices. Place the slices of cucumber and tomatoes along with the pea banana cutlet between the bun slices and bake for five minutes in oven.
6.	Banana Chops	
	Ingredients	Method
	500 gms Bananas 100 gms peas, 100 gms poha 1 Cup <i>Urad</i> dal, 1 Cup Coriander leaves ½ tbsp Lemon Juice, 2 tsp Garam Masala 3 tbsp Green chili paste 1 tbsp sugar, salt, 2 tbsp Red chili powder	Boil peas and bananas in a pressure cooker. Peel and mash bananas. Mix peas. Soak parched rice for ½ hour. Mix them all Add chili paste, lemon juice, sugar, Garam Masala, salt, raisins and coriander leaves. Soak <i>Urad</i> dal for four hours in water. Grind to make the batter. Dip banana balls in the batter and fry in the oil.
7	Banana Chutney	
	Ingredients	Method
	1 Ripe Banana, 3 Green Chilies 1 Cup Coriander Leaves ½ tbsp Lemmon Juice 2 tbsp Cumin seeds, 1 tsp Sugar Salt, 1 tbsp Coconut grated	Peel out the skin of bananas and cut it into pieces. Grind all the ingredients to paste.
7.	Banana Cutlets	
	Ingredients	Methods
	6 Raw Bananas, 100 gms peas 1 Cup Grated coconut 1 tsp Green chili paste 1 Cup coriander leaves 2 tsp Lemon Juice 2 tsp Sugar, Salt 15 Raisins ½ Cup Arrowroot.	Boil the bananas and peas in a pressure cooker. Peel and mash the bananas and peas. Add salt and arrowroot and knead to make the dough. Mix grated coconut, green chili paste, lemon juice, sugar and salt, mix coriander leaves and raisins. Flatten bananas ball in the palm and press filling in the center. Round it up and the flatten to form a patty. Deep fry in oil.

8.	Banana Kachori	
	Ingredients	Method
	<p>3 Bananas, 2 Cups All- purpose flour 1 Cup Curd, ½ Cup Date Tamarind Chutney 1 Cup Sev, 1 tsp Garam Masala 2 tbsp Green Chili paste ½ Cup Grated coconut 1 Cup Poha, 1 tbsp Lemon juice 2 tbsp sugar, Salt, Oil for frying</p>	<p>Cook the bananas in a pressure cooker. Peel and mash bananas, Mix salt, all-purpose flour and knead the dough. Mix grated coconut, Poha, Garam Masala, green chili paste, lemon juice, sugar and salt. Mix coriander leaves. Flatten a banana ball in the palm and press the rice mixture in the center. Round up and then flatten to make a patty. Deep fry in oil, soak all these fried patties in curd. Sprinkle a little salt, cumin seeds powder, coriander leaves, date-tramarind chutney, and Sev while serving.</p>
9.	Banana Frankie	
	Ingredients	Method
	<p>For the Roti 2 cups All-Purpose flour, Sheat flour Salt, Ghee For the Chutney: ½ Cup Mint, 1 ½ Cup Coriander leaves 4 Green chilies, 1 tbsp lime Juice 1 tbsp Sugar, ½ tbsp Cumin seeds Salt, Grind all the other ingredients in the mixer to make chutney.</p>	<p>Shift both the flours. Add salt to the flour and knead the flour with water to make the dough. Roll Roti from the dough and roast on the griddle. When serving, roast Roti on the griddle. Spread chutney over the Roti. Place a banana cutlet on Roti. Sprinkle chopped tomatoes. Roll up Rotis.</p>
10	Banana Gulabjamun	
	Ingredients	Methods
	<p>200 Gms Khoya ricotta cheese 400 gms Sugar 2 Ripe Bananas 6 Cardamom's powder 15 Sugar pieces, ghee for frying 2 Drops Rose essence</p>	<p>Khead the ricotta cheese to a bid ball. Boil water and put the ricotta cheese in the boiling water for four minutes. Remove the water Knead the ricotta cheese. Take ripe bananas and peel out the skin Mash them. Mix ricotta cheese, mashed bananas and arrowroot, Knead for a few minutes. Press a cube of Sugar in each ball. Round up and fry in the warm ghee. Take sugar in a pot. Add water until the sugar dissolves. Mix cardamom powder. Boil the mixture to make the syrup with 1 tar. Boil the fried Jamuns in the syrup for 10 minutes. Add rose essence.</p>

	Banana Panki	
	Ingredients	Method
	6 Row Bananas, 50 gms Arrowroot Coriander leaves 2 tbsp Green chili paste, Salt 1 tbsp Cumin Seeds, ½ Cup curb 2 tbsp Lemon juice Banana leaves	Boil the bananas in a pressure cooker. Remove the skin and mash them. Mix curd, cumin seeds, salt, green Chile paste. Mix well. Add arrowroot. Make into a fine batter. Add coriander leaves and lemon juice. Spread oil on the leaves. Spread the batter over it. Steam this Panki until cooked.
	Banana Vada	
	Ingredients	Method
	500 gms Bananas, 100 gms Peas 100 gms Poha, 2 Cups Chana dal flour Coriander leaves ½ tbsp Lemon Juice 2 tbsp Garam Masala 3 tbsp Green Chili Paste 1 tbsp Sugar, Salt 2 tbsp Red Chili powder ½ tbsp Turmeric powder 1 tbsp Mustard seeds 1 tbsp Urab Dal, a few curry leaves Oil for frying.	Boil peas and banana in a pressure cooker. Peel and mash banana. Mix peas. Soak parched rice for ½ hour. Take a frying pan and heat a little oil. Saute <i>Urad</i> dal and when it turns red, add mustard seeds. When they crackle, add curry leaves, turmeric powder, chili paste. Mix this with the mashed bananas. Mix salt, lemon juice, sugar, Garam Masala and coriander leaves. Shift chana dal flour. Add salt, turmeric powder and red chili powder. Mix water to form a batter. Dip banana mixture in the batter and fry in oil.
	Bean soup	
	Ingredients	Method
	½ Cup Rajma, 2 Tomatoes ¼ tbsp Red chili powder Salt, 2 clove ½ tbsp Lemon juice 1 tbsp oil, For serving 3 tomatoes Coriander leaves	Soak beans for over night, heat oil in a pot. Sauté chopped. Add chopped tomatoes, paste, chili powder and salt. Add three cups of water to beans and pressure cook with above ingredients for three whistles. Mix in the mixer and strain the soup through a fine shift. Add lemon juice.
	Bhvnagari ganthia	
	Ingredients:	Method
	500 gms Besan flour 2 tbsp Soda-bi-carbonate 2 tsp Salt, 1 ½ Cup oil 2 Cup Water, 2 tbsp Ajma	Heat a griddle and fry soda-bi-carbonate and salt. Shift besan and Soda-bi-carbonate and salt. Mix oil and water and mix for 15 minutes. Mix besan mixture and add ajma. Khead the flour. Put big hole jari in the machine and fill with the dough. Heat oil in a pan and make Ganthia and fry.

	Bijora pickle	
	Ingredients	Method
	5 Kilo Bijora 1 ½ Kilo Brown sugar 1 ¼ Kilo Salt ½ Kilo Mustard seeds 2 tbsp. Turmeric powder 1 Cup Sugarcane Juice.	Boil bijora in a pot, till they are fully cooked. Cut them into long pieces. And fill them with salt. Next day, remove from the salt water, and dry them. In a pot take mustard seeds powder, brown sugar and turmeric powder. Mix bijora with this mixture. Add sugarcane juice.
	Bisi belle rice	
	Ingredients	Methods
	2 Cup Basmati rice, 4 whole Red Chilies, 1 tbsp Mustard seeds ½ Cup roasted peanuts Curry leaves, 3 tbsp oil A pinch of asafetida, 6 tbsp Tamarind pulp Brown sugar, 4 tbsp <i>Urad</i> dal 2 tbsp sesame seeds (til) ½ tbsp. Turmeric powder, Salt	Heat oil in a pot. Add mustard seeds and dried chilies. Sauté grams dal and <i>Urad</i> dal until they are brown. Add turmeric powder, asafetida, curry leaves and roasted peanuts. Stir, fry for ½ a minute. Add tamarind pulp, brown sugar and salt to the mixture. Cook for sometime. Roast and grind sesame seeds and two red chilies.
	Brown sugar mango pickle	
	Ingredients	Method
	10 Raw mango pickle 150 gms Mustard seeds powder 150 gms coriander seeds powder 1 big tbsp fennel seeds Salt 2 tbsp Turmeric powder 2 to 3 tbsp Red chilies powder Brown sugar	Cut mangoes into pieces. Take a pot, add raw mango pieces mix salt and turmeric powder. Stir for two days. Raw mango pieces two cup take 3½ cup brown sugar. Roast mustard seeds powder and dry coriander seeds powder in a little oil. In a pot take raw mango pieces. Mix brown sugar. Add mustard seeds powder, dry coriander seeds powder, fennel seeds red chili powder.
	Check cake	
	Ingredients	Methods
	280 gms All-purpose flour 1 Tin condensed milk 4 tbsp Baking powder 1 tbsp Soda 1 tbsp Vanilla essence 1 Drops Green colour 2 Drops chocolate colour	Prepare the batter as per the recipe of sponge cake. In one part of the batter mix green colour, in the second part mix chocolate colour and the third part leave white. Grease the oven tray. Place the divider in the tray and pour the three colours in the three division of tray.

	120 gms butter, 150 gms water	Remove slowly the divider and bake the cake over 375 F for 30-35 minutes. Cool and make yellow colour icing on the top. And make net design of pink and green colour with a plastic cone.
	Chili Pickle	
	Ingredients	Method
	1 Kilo Green chilies 25 gms Turmeric powder 150 gms Mustard seeds powder 200 gms salt, Oil	Cut the chilies on one side. Mix salt, turmeric powder, mustard seeds and oil. Fill this Masala in each chilies. Press and fill. Add lemon juice.
	Chinese fried rice	
	Ingredients	Methods
	1½ Cup Basmati rice 100 gms Bell peppers 150 gms Cabbage 50 gms French beans 6 tbsp Salad oil ¼ tbsp aginomotto ½ tbsp chili sauce 1 tbsp white vinegar 3 tbsp sugar Salt	After two hours boiled water, add salt and rice, cook the rice. Spread the rice in a plate. Put all chopped vegetables in a cold water for two hours. In a pot, heat oil and add squeezed beans, and aginomotto. Mix squeezed beans and bell pepper. Add salt. Take three tbsp oil in a frying pan. Heat the oil and add sugar. Heat until the oil turns brown. Mix rice, vinegar, chili sauce, soya sauce. Mix all vegetables, and spread chopped spring.
	Chocolate nut	
	Ingredients	Methods
	1 Tin condensed milk, 1 tbsp Cocoa powder 3 tbsp Butter 4 tbsp Vanilla Essence For stuffing 25 gms Cashew nut	Melt ghee in a frying pan. Add slowly condensed milk. After sometime when it thickens, add cocoa powder and stir continuously. Add a little ghee. Pour the mixture in a greased plate. Leave for ten minutes and give oval shape by filing one cashew nut inside it.
	Chocolate cake	
	Ingredients	Method
	125 gms all purpose flour 2 tbsp baking powder, ½ tsp Soda, 1 tbsp Cocoa powder, 1 tbsp Drinking chocolate 1 tbsp Vanilla essence, ½ Tin condensed milk, 4 tbsp Butter	Shift all purpose flour, soda, baking powder, cocoa powder and baking soda. For the icing Cut the cake horizontally from the center and apply icing and again fix the upper part. Then make icing on the top.

	Chocolate coating	
	Ingredients	Methods
	3 tbsp Icing Sugar ½ tbsp milk powder 2 tbsp Coco powder 2 tbsp Drinking Chocolate 2 tbsp Drops lemon juice	Shift icing sugar, milk powder, drinking chocolate and cocoa powder for 2 to 3 times. Take the mixture in a pan and put it on the top layer of boiler. Add ghee and lemon juice stir the mixture by adding water till it attains a coating consistency. Dip toffee, chocolates for the coating. Dip any dry centers in the coating. Dip one by one chocolates and place them on butter paper. Leave for five hours to dry. This mixture is poured in a grease plate and leave in the refrigerator for one hour.
	Chocolate fudge	
	Ingredients	Method
	½ liter milk 2 tbsp Crisco, 1 Tin Condensed milk 2 tbsp Cocoa powder, ½ tsp Vanilla essence 50 gms Walnut, Almond and pistachio.	Mix cocoa powder with three tbsp milk in a frying pan. Add the remaining milk and condensed milk. Stir continuously till it thickens. Add ghee and when the mixture leaves the side of the pot close the gas. Add Vanilla essence and 50 gms walnut, almond and pistachio pieces. Pour the mixture in a greased plate.
	Chocolate with biscuit bar	
	Ingredients	Method
	50 gms biscuit 1 tbsp Crisco 1 Tin Condensed milk 4 tbsp Sugar 3 tbsp Glucose powder ½ cup water	Take condensed milk, sugar, glucose powder in a frying pan and add water and mix well. When the paste is thick add butter. When it cools, spread the paste in between the two biscuits. Now cover the whole biscuit with the paste.
	Cilantro soup	
	Ingredients	Method
	4 Cloves, 1 Cup Cilantro leaves 1 tbsp Butter, 1 Bay leaves 1 tsp paper corns Salt, ¼ tsp White pepper powder	Add cilantro leaves. Melt butter in a pan, add bay leaves, pepper corns, and fry for two minutes. Add, cilantro stems and water. Boil for sometime. When the cilantro is cooked, remove it and mix the mixture. Add white pepper powder. Add salt sprinkle chopped cilantro leaves.

	Coconut chutney	
	Ingredients	Method
	1 coconut 2 Green chilies A little Dalia chutney 1 tbsp <i>Urad</i> dal Tamarind Curry leaves Salt, 1 tbsp Sugar Mustard seeds	Grate coconut. Roast chutney dalia, curry leaves and tamarind. Mix all the ingredients with coconut mixture. Add salt, sugar, piece and green chilies chopped. Grind in mixture to paste. Take oil in a pan and heat, add mustard seeds, <i>Urad</i> dal and curry leaves.
	Coconut milk toffee	
	Ingredients	Method
	½ Tin condensed milk 6 tbps milk powder ½ tsp Cup milk 4 tbsp Grated coconut ½ tbsp Vanilla essence 1 tbsp butter 1 tbsp Drinking chocolate 4 tbsp Sugar 25 gms Walnut	In a frying pan take the mixture of milk and milk powder. Heat it on low heat, in it add sugar and stir till it becomes thick. Slowly add condensed milk, butter and stir when it leaves the side of the pan and grated coconut. Pour the mixture in a greased plate. After 20 minutes make toffees. Decorated with a piece of walnut.
	Corn burger	
	Ingredients	Method
	6 Corn Cobs 6 Burn Breads 100 gms Tomatoes 3 Cubes cheese 1 tbsp Green chili paste 1 tbsp Red Chili powder 100 gms Paneer ricotta cheese Salt Tomato sauce	Divide each corn cob into half and boil in a pressure cooker. Grate boiled corn and mix Paneer and Cheese. Warm the oil a frying pan. Sauté green chili paste. Add chopped tomatoes and cook for five minutes. Add corn mixture, salt, red chili. Cut the bun bread into two slices and spread the corn mixture between them. Bake for five minutes in the oven.
	Corn Dhokla	
	Ingredients	Method
	1½ Cup Rice 150 gms Corn Cobs ¼ Cup gms Dal flour ½ tbsp Lemon juice 1 Cup milk, 1 Cup Cilantro leaves ¼ Cup Coconut, grated 1 tbsp Green chili paste Salt, 1 tbsp Mustard seeds ½ tbsp Cumin seeds	Shift grams dal flour and rice flour. Melt ghee in a pot, Add mustard seeds when they crackle put cumin seeds. Add Corn and Sauté for five minutes. Pour milk. Mix both the flours slowly stirring. Mix salt, green chili paste and sugar. Mix salt in the mixture and stir for five minutes. In a pot boil water put a ring. Grease plate and pour the corn mixture.

	Corn flakes chevada	
	Ingredients	Method
	250 gms Corn flakes 1 tbsp Cumin seeds 1 tbsp Fennel seeds 4 tbsp Sugar, ½ tsp Dry Mango powder ½ tsp Turmeric powder 3 tbsp Red chili powder Salt, Oil for frying	Heat oil in a frying pan and fry corn flakes. In another pot take 1 tsp. Oil and heat. Add fennel seeds and cumin seeds and then pour on the corn flakes. Mix turmeric powder, salt, sugar, red chili powder and dry mango powder.
	Corn handwa	
	Ingredients	Method
	4 Cups corn seeds 2 Cups cream of rice ½ Cup Chana Dal flour ¼ Cup Curd ¼ Cup coriander leaves 2 tbsp Mustard seeds Oil, Curry leaves 1 tbsp Sesame seeds	Add curb to the cream of rice. Add warm water to make the liquid batter. Grind the corn seeds. Add coriander leaves, sesame seeds, chili paste and salt. Heat oil in a frying pan, add the mustard seeds, and curry leaves. Add the corn mixture and rice batter. Pour in a tray. Cook in the oven at 350 f for 45 minutes.
	Corn Panki	
	Ingredients	Method
	6 Corn Curbs 2 tbsp all purpose flour 1 tbsp Cream of wheat ½ Cup coriander leaves finely chopped 2 Crushed Green chilies ¼ tbsp Soda, 2 tbsp Curd 2 tbsp Oil, Salt	Grate corn. Add all the other ingredients and mix well. Cut banana or maize leaves into square pieces, apply oil and put the mixture over it. Overlap with another banana leaf. Roast in non stick-pan until it is brown on both the sides.
	Corn Pizza	
	Ingredients	Method
	800 gms Corn flour 200 gms All-purpose flour 100 gms Ghee, 25 gms Yeast 3 tbsp powder sugar, Salt For preparing Sauce: 5 Tomatoes, ½ tbsp Garam Masala Salt, 2 Corn cobs grated 3 Bell pepper 2 Green chilies chopped Cheese grated	Dissolve yeast in lukewarm water. Add corn flour and ghee and make smooth dough. Keep for 15-20 minutes. Knead the dough and roll thick chapattis. Grease the oven tray and arrange the rolled out pizza chapattis. Press lightly from all sides.

	Corn Poha	
	Ingredients	Method
	1 Kg Corn cobs, 100 gms Poha 50 gms Peas, 4 Green chilies Salt, 3 tbsp Oil 2 tbsp Sugar, 1 tbsp Lemon juice 1 pinch asafetida, ½ tbsp Cumin seed 2 tbsp Grated coconut ¼ Cup Coriander leaves	Cook corn in a pressure cooker. Separate corn seeds. Soak parched rice. Boil peas. Warm the oil in a frying pan make baghar with Cumin seeds, add a pinch of asafetida and boiled corn. Add parched rice, salt, sugar, lemon juice, coriander leaves.
	Corn Pudala	
	Ingredients	Method
	3 Cup corn seeds 4 bread slices 1 tbsp corn flour 1 Cup Curd Oil Salt 2 Cup Corn flour 1 tbsp pepper powder	Crush corn in the mixture. Mix corn flour and curd to make a batter. Now mix 1 tbsp corn flour, salt, pepper powder and wet bread slices. Smash them well and mix them in the batter. Heat a griddle. Spread the batter quickly into a thin pancake. Add oil from the side. Roast on both the side.
	Corn Soup	
	Ingredients	Method
	1 tbsp Sugar, 1 tbsp Corn flour 1 Cub Milk, Pepper powder Salt, 1 tbsp Butter 1 tbsp Ajinomotto 1 tbsp White vinegar	Grate corn and add water and boil in pressure cooker. Remove and strain. Dissolve corn flour in milk and add butter to soup and boil for 10 minutes. Add salt, pepper, ajinomoto and vinegar.
	Corn Upama	
	Ingredients	Method
	4 Corn Cobs, 5 Green chilies 1 tbsp <i>Urad</i> Dal 1 tbsp Sugar, 1 tbsp Lemon juice Curry leaves, 3 Cups milk Coriander leaves Salt	In a pot take milk and grated corn. Cover with the lid and boil on low heat until cooked. Add chili paste, salt, sugar and lemon juice. In pot stir fry <i>Urad</i> dal and curry leaves with a litter oil.
	Corn wada	
	Ingredients	Method
	250 gms Cream of corn 2 Cups Butter milk, 2 tbsp green chili paste, 1 tbsp Turmeric powder , Salt Oil for frying, 1 pinch of Soda 1 tbsp Sugar	Add the buttermilk to the cream of corn, Add turmeric powder, salt, soda, green chili paste and sugar and make the dough. Add warm oil. Make the small thick puris with hands and fry in the warm oil on the medium heat.

	Cream-center chocolate	
	Ingredients	Method
	8 tbsp icing sugar 4 tbsp Cashew nut powder 4 tbsp milk powder 2 Drops Red colour 3 Drops vanilla essence	Shift icing sugar and milk powder for 2-3 times. Mix cashew nut powder and knead the dough with a little water. In one part add red colour and vanilla essence. Leave the other part as white. In between the two plastic roll out first white part and then roll out colour part. Keep the white part on colour part and roll it. Cut them into pieces. Dip it in the chocolate coating and leave to dry on butter paper.
	Cuava chutney	
	Ingredients	Method
	2 Ripe Guava, 3 Pepper seeds 2 tbsp Fennel seeds, 1 tbsp fennel seeds Salt, ¼ Cup Cilantro leaves 4 tbsp Coconut, grated, 4 tbsp sugar	Cut Guava into pieces. Mix all the ingredients and make a paste. See that all the seeds of guava are made to paste.
	Cucumber soup	
	Ingredients	Method
	1 kilo cucumber 1 Lemon Pepper powder 7 Cups Stalk 1-1/2 Cup Milk 1 tbsp Corn flour, 1 tbsp butter, 1 Drop green colour, Salt	Melt butter in a pot. Add grated cucumber and 7 cups stock. Boil for 10 minutes. When cool, strain through a fine shift. Dissolve corn flour in milk and mix with soup. Boil the soup for 10 minutes. Remove from the heat and add salt, pepper and green colour.
	Dahi Vada	
	Ingredients	Method
	200 gms Green grams dal 250 gms Curd 500 gms Date chutney Red chili powder 3 Green chili paste Cumin seeds powder Salt ¼ Cup Cilantro leaves Oil for frying	Soak green grams for 4 hours. Grind it on the stone to make soft vada. Add Salt and green chili paste, fry vadas in oil. Do not keep the batter, as they will not become soft. Put this vadas in luke warm water. Squeeze out water and serve in a plate. Spread curd date chutney on the vada. Sprinkle salt, red chili powder and cumin seeds powder.

	Dalia chutney	
	Ingredients	Method
	¼ Cup Salt, 6 tbsp Red chili powder 1 tbsp Sugar, 3 tbsp Dalia	Grind all ingredients to paste. Add dalia, sugar, salt and red chili.
	Doll cake	
	Ingredients	Method
	Sponge cake 120 gms Icing sugar 2 tbsp warm water 1 doll without legs Different colours	Prepare the cake as sponge cake but in the jelly mould. If the cake is prepared in jelly mould, it's shape will be just like the frock of doll. Shift icing sugar and add water slowly by continuous mixing till the consistency is ready to apply. Make icing on the cake. Then make design with the help of nozzle mix different colours in small quantities of icing.
	Double –decker biscuit bar	
	Ingredients	Method
	8 cream biscuits ½ tbsp ghee ½ Cup milk powder ¼ Cup milk 2 tbsp Cocoa powder ½ tsp Vanilla essence 4 tbsp Drinking chocolate 6 tbsp icing sugar ½ tsp Lemon juice	Divide all the biscuits into tow parts. Shift 3 times icing sugar, cocoa powder, drinking chocolate. In the top double boiler container melt ghee. Add icing sugar, cocoa powder, drinking chocolate and milk powder. Add milk slowly. The paste is ready to pour. Pour the first part of the paste over the butter paper. Over the paste, spread one half biscuit. Pour the second part of the paste over the biscuit. Spread the remaining half of biscuit. Pour the third part of the paste.
	Dry coconut chutney	
	Ingredients	Method
	1 dry coconut, 1 tbsp Groundnut 1 tbsp chutney dalia, 1 tbsp sesame seeds 1 tbsp Cumin seeds, 1 tbsp Coriander seeds, 2 tbsp Red chili powder, Salt	Roast all the ingredients and grind them to paste.

	Dry fruit cake	
	Ingredients	Method
	130 gms all purpose flour 2 tbsp baking powder ½ tbsp Soda, ½ tin condensed milk ¼ cup caramel sugar, 25 gms mixed peel, 5 gms Cashewnut 5 gms walnut 5 gms Currants 5 gms Raisins 60 ml butter 75 ml water 1 tbsp mix fruit extract	Shift all – purpose flour, soda and baking powder. In a pot take butter and melt beat for five minutes. Mix the flour and stir. Mix cashew nut and walnut pieces. Mix raisins, currants and mixed peels. Add mix fruit extract and beat. Put the butter into greased butter paper tray. Bake in an oven over 300 F for 1 hour. Cool the cake and first apply the almond paste.
	Fried Urad Daldal	
	Ingredients	Method
	200 gms Dal 1 Pinch soda Salt 3 tbsp Red chili powder ¼ tsp Black salt	Soak grams dal in water for one night. Add pinch of soda. Next day, spread it on a cloth for ½ hour. Heat oil in a frying pan and when fumes came out, put grams dal. When it comes up remove and put another dal. Fry all the grams dal. Mix salt, black salt and red chili powder
	Fudge Fingers	
	Ingredients	Method
	100 gms Sweet biscuit 50 gms Butter 50 gms Sugar 1 tbsp Milk 1 tbsp Cocoa powder 3 Drops Vanilla essence 4 tbsp Cashew nut A Pinch of Salt For Chocolate Icing 1½ Cup Icing sugar 3 tbsp Cocoa 2 tbsp Warm Water For the Decoration 1 Cup Dry grated coconut.	Mix butter, sugar, milk, salt and Cocoa powder. Mix vanilla essence and Cashew nut. Mix the mixture with crushed biscuits. Roll the mixture in a greased tray. Keep in the fridge for 30 minutes. Mix sugar, Cocoa powder and warm water to make icing. Spread the icing on the fudge. Decorate with grated coconut.

Golden Christma's cake		
	Ingredients	Method
	100 gms Dried apricots 100 gms Maraipan, 175 gms Butter, 175 Caster sugar, 100 gms Walnuts ½ Cup Orange juice, 225 gms Currants 225 gms All-purpose flour 2 tbsp Baking powder, 1 tbsp Soda 2 tbsp Ground cinnamon, ½ tin condensed milk	Shift all purpose flour, baking powder, soda and cinnamon powder. Dissolve apricots in boiling water for 4 hours. Roll the marzipan into marble sized balls. Cream the butter and sugar until light and fluffy. Mix condensed milk and flour and beat. Mix apricots, walnuts, currants and orange juice. Bake in the center of the oven for 1 hour at 300 F. Remove the cake and cool.
Green chutney		
	Ingredients	Method
	1 Cup Cilantro leaves, 1 tbsp mint leaves, 3 tbsp Chutney dalia, 2 tbsp Groundnut 2 tbsp Coconut, grated, 5 green chilies 1 small piece Ginger, 2 tbsp Sugar Salt, 2 Pepper seeds, 1 Lemon Juice	First grind groundnut, chutney dalia, and green chilies and then mix all the ingredients and make a paste.
Green grams dal dhokla		
	Ingredients	Method
	3 Cup Green grams dal 5 Green chilies Salt Ghee 3 tbsp Cumin seeds 1 Cup Cilantro leaves	Remove the skin. Add the squeezed dal and green chili and grind to paste. Add salt and just churn and pour the batter in the greased <i>thali</i> . Sprinkle cilantro leaves. In a pot boil water. Put the <i>thali</i> in the pot steam out <i>dhokla</i> . After 10 minutes remove the <i>thali</i> . In a pot heat ghee. Add cumin seeds and pour this <i>baghar</i> on the <i>dhokla</i> .
Green Khaman		
	Ingredients	Method
	¼ Cup Green peas, 2 Cups gms Dal Flour ¼ Cup Cream of wheat 4 Green chilies, Cilantro leaves 1 tbsp Sugar, Salt ½ tbsp Citric acid 2 Drop green colour 1 tbsp Eno salt, ½ tbsp Mustard seeds ½ tbsp Sesame seeds, Curry leaves	Shift grams dal Flour. Mix gram dal flour, cream of wheat, sugar, salt and citric acid. Grind peas, green chilies, cilantro leaves to paste. Mix it with grams dal flour and make a batter. Mix eno salt and stir for five minutes. In a pot take water and boil and put a ring. Grease a plate and pour the batter. In a pan, heat oil. Add mustard seeds and when they crackle put cumin seeds and curry leaves. Put sesame seeds after one minute.

	Grilled dhokla	
	Ingredients	Method
	3 Cups Rice 1 Cup <i>Urad dal</i> Butter Milk ½ tbsp Baking Soda 2 tbsp Oil 2 tbsp Green chili paste Salt For the sandwich: Tomato slice Cucumber slices ½ Cup coconut Butter.	Mix <i>Urad dal</i> . Grind the grinder. The flour should be a little granular. Take a pot, heat the butter milk and mix salt and flour. Stir continuously while adding the flour. Beat the flour and add green chili paste. After adding soda and oil, beat again. In a pot boil water. Grease a plate and pour the butter. Leave in the pot. Steam the <i>dhokla</i> for seven minutes. Cool and then cut them into bread size pieces. Apply butter on each <i>dhokla</i> slice, spread chutney and sauce. Arrange, cucumber and tomato slices and cover with another piece of <i>dhokla</i> Grill.
	Groundnut Chutney	
	Ingredients	Method
	200 gms Groundnut ½ Cup Sesame seeds ¼ Cup Red chili powder 3 tbsp cumin seeds powder Salt	Roast groundnut and remove the covering. Roast sesame seeds and grind them to granules and mix red chili powder, salt and cumin seeds powder.
	Guava Jam	
	Ingredients	Method
	1 Kilo Pulp Guava 1 Kilo Sugar 4 gms Citric acid 50 gms Butter Salt for tastes	Cut guava fruit in to small pieces and pressure-cook them for four whistles. Cool and shift the pot and add sugar and mix well. When sugar dissolves add citric acid and stir till it thickens. When it thickens and leaves the sides of the pot remove. Sprinkle almond, pistachio and cashew nut pieces and when cool cut into pieces and wrap it in butter paper.
	Instant dhokla	
	Ingredients	Method
	2 Cups Cream of wheat 2 Cups milk 2 Cups Curd 3 tbsp Green chili paste cilantro leaves 1 tbsp Soda Salt	Shift cream of wheat. Mix cream of wheat, milk and curd to form a batter. Leave the batter for 15 minutes. Add salt, green chili paste, chopped cilantro leaves. Beat the batter. Add soda with a little oil and two tbsp. In a pot boil water. Grease a plate and pour the batter and leave in the pot. Steam the <i>dhokla</i> for 20 minutes.

Haidrabadi biryani		
Ingredients		Method
<p>1 Cup Basmati rice 1 tbsp Saffron 1 tbsp Milk 2 tbsp Ghee 2 Cloves 2 Cinnamon 25 gms Cashew nuts 15 Raisins 2 tbsp Sugar Salt 2 Cardmoms</p> <p>For Vegetables : 50 gms French beans 150 gms peas 100 gms culiflower 150 gms tomatoes 1 tbsp ghee Salt</p> <p>For the grinding Masala: 1 cup grated coconut 2 whole red chilies 1 cup coriander leaves 3 cloves 2 cinnamon 1 tbsp dry coriander powder 1 tbsp cumin seeds 2 tbsp green chili paste 2 black crdamoms (Grind all the Masala in the mixture) 2 cups sour cream</p>		<p>Cook the rice in a pot. When cooked add saffron mixed with the milk. Melt ghee in a pot sauté cashew nut. In the ghee add clove, cinnamon, cardamom. Mix salt, sugar, fried cashew nut, raisings and cooked rice. Boil chopped beans and peas. Fry cauliflower strips. Boil water, add tomatoes and cook for 10 minutes. In a frying pan, melt ghee. Sauté grounded Masala, stir for two minutes, add tomato, fried vegetables and salt. Stir for five minutes. Mix the sour cream. Divide rice in three parts sour cream and vegetables into two parts. Grease oven tray. Spread one part of rice first, over it spread sour cream, then spread vegetables. Bake in an oven at 350 F for 10 minutes.</p>

<i>Kadai Pulav</i>		
Ingredients		Method
250 gms Basmati rice, 50 gms French beans, 50 gms peas 1 Bunch Palak, 100 gms <i>Khoya</i> 100 gms cream, 100 gms paneer 1 tbsp oil, 2 tbsp butter Salt, ½ tsp turmeric powder 2 tbsp Sugar, 1 tomato 2 Drops red color, 2 tbsp milk 2 cashew nut, 15 Raisins 1 tbsp <i>Garam Masala</i> For the <i>Garam Masala</i> 1 cardamom, 1 cinnamon 2 cloves, 2 bay leaves 2 black pepper, 1 black cardamom 1 tbsp Cumin seeds		Soak the rice in the water for ½ hour. In a <i>kadai</i> heat the oil, add <i>Garam Masala</i> mixed with 2 tbsp of milk. Stir for a while and add ½ liter of water when it starts to boil, add rice, sugar, and turmeric powder. After five minutes, put a griddle under the <i>Kadai</i> and place it on the stove on the low heat. Cover the <i>Kadai</i> and put some weight on the lid until the rice is cooked. Mix red colour with water and add it to the paste. Melt butter in <i>Kadai</i> add spinach paste, boiled vegetables, <i>Khoya</i> , <i>Paneer</i> and cream. Add salt.
<i>Khaman Dhokla</i>		
Ingredients		Method
2 Cups Gram dal, ½ Cup green gram dal 4 tbsp green chili, 2 tbsp sugar 1 tbsp Lemon juice, 1 tbsp Eno soda ¼ tsp turmeric powder, Salt For the <i>baghar</i>: 2 tbsp oil 1 tbsp Mustard seeds 240 gms asafetida 2 tbsp oil Curry leaves 2 Green chilies, Salt ¼ Cup Grated coconut ½ Cup cilantro leaves		Soak gram dal and green gram dal in water for eight hours. Grind in the mixture to pate. Mix turmeric powder, green chili paste, sugar and salt. Mix eno salt over it put lemon juice and beat for some time. In a pot boil water. Grease a plate and pour the batter and leave in the pot on a ring. Steam the <i>dhokla</i> for twenty minutes. Heat oil in the pot. Add mustard seeds and asafetida. Sauté green chili pieces and add the <i>dhokla</i> . Remove and sprinkle grated coconut and cilantro leaves.
Lemon skin pickle		
Ingredients		Method
24 lemon skin 200 gms Sugar 2 tbsp <i>Garam Masala</i> 4 thsp Red chili powder Salt 1 tbsp asafetida		Chop lemon skin into pieces. Take it in a steel pot. Boil water and add lemon skin pieces. When they are cooked, remove and dry the pieces on the cloth. For two cup of pieces take 3½ (three and half) cup to sugar. Take sugar in a pot, add water and boil. Make the syrup to two tar.

		Add lemon pieces and when the lemon pieces swell, remove from the gas and mix Garam Masala, salt. Red chili powder and asafetida.
	Lentil soup	
	Ingredients	Method
	100 gms lentil ¼ kilo tomatoes Pepper Salt 8 cup water 1 cup milk, 1 tbsp butter 8 stalks celery, 1 lemon juice 1 tbsp corn flour	Soak lentil in 4 cups water for 4 hours. Remove from water pressure cook the lentil, tomatoes and celery for two whistles. Heat butter on a slow heat. Add corn flour mixed with milk and stir. Add lentil soup. Remove from the gas and add salt, pepper and lemon juice.
	Madeline cake	
	Ingredients	Method
	130 gms all purpose flour 2 tbsp baking powder ½ tbsp soda ½ tin condensed milk 60 ml butter 75 ml water 1 tbsp vanilla essence Madeline cups Mix fruit jam Coconut powder	Prepare the batter same as sponge cake, but mix one tbsp grated coconut in the batter and put the batter in Madeline cup. Bake in an oven at temp. about 375 F for 20 minutes. Take mix fruit jam and add a little warm water to make it like sauce. Dip the Madeline cake pieces in the jam sauce and roll in the grated coconut.
	Makai Kofta	
	Ingredients	Method
	1 cup corn 1 tbsp black pepper powder 3 green chilies 1 tbsp corn flour 2 tbsp <i>Urad dal</i> 2 tbsp Bread crumbs Salt, Ghee 1 cup milk, 1/8 cup coriander leaves	Grate corn. Sauté green chili. Add salt, pepper powder coriander leaves, milk, grated corn and corn flour. Mix water, salt and chana flour to form a liquid batter. Put each wada in the batter and then roll in the bread crumbs.
	Mango Jam	
	Ingredients	Method
	1 kilo pulp mango, 750 gms sugar 4 gms citric acid, 250 gms saffron colour 1 gms sodium benzoate	Cut the fruits into small piece and pressure cook them for four whistles. Take pulp in a pot and add sugar and mix well when sugar dissolve add citric acid and stir till it thickens. When it thickens mix colour, and sodium benzoate.

	Methia mango	
	Ingredients	Method
	2½ kilo Raw mango 300 gms fenugreek seeds powder 350 gms Red chili powder 400 gms Salt, 1 tbsp Turmeric powder ½ tbsp asafetida, ¾ kilo castor oil	Clean fenugreek seeds powder. Take it in a big thali, mix turmeric powder, red chili powder, salt and asafetida. Mix castor oil and mix the <i>Sambhar</i> powder. Add, heated oil the <i>Sambhar</i> becomes black.
	Maxican Pulav	
	Ingredients	Method
	1 cup basmati rice ¾ cup whole sprouted green <i>chanas</i> ¼ cup green peas ½ bunch spinach, ¼ cup cabbage 200 gms fried <i>Paneer</i> pieces 2 tbsp oil, 1 lemon juice Ground nut juice, 1 cup roasted peanuts 2 tbsp brown sugar Salt, 1 cup water ½ tbsp red chili powder For the decoration Seven Papads	Boil the water in a pot and add the rice cook the rice and then spread in a plate. Boil sprouted chana, peas and leaves. In a frying pan, heat oil. Add cabbage and stir for five minutes. Mix cooked rice, boiled vegetables, Paneer pieces and salt. Crush the roasted peanut. Add water and churn for two minutes. Cook on a low heat and add brown sugar, salt and red chili powder. Boil for two minutes and remove from the heat. Serve rice in an oval plate. Mix peanut sauce and lemon juice.
	Minestrone soup	
	Ingredients	Method
	500 gms tomatoes, 100 gms zucchini 100 gms cabbage, 200 gms French beans 100 gms Chinese moong beans 6 stalks celery, 1 cup milk 1 tbsp corn flour, 1 ½ tbsp butter pepper slat For garnishing 1 cup boiled spaghetti, 2 tbsp grate cheese, 1 ½ cup boiled beans, peas and cabbage	Heat butter in a pot. Add all chopped vegetables and celery. Add water and boil for twentyfive minutes. Shift, the soup through a five shift. Dissolve corn flour in milk. Add to the soup. Boil, add slat, pepper, boiled vegetables, tomatoes, tomato sauce, and boiled spaghetti.

	Mix fruit jam	
	Ingredients	Method
	1 kilo pulp (4 apple, 2 banana, 1 small pineapple, 1 small papaya) 750 gms sugar 4 gms citric acid 240 gms red colour ½ tbsp mix fruit extract (raspberry, orange, pineapple) 1 gms sodium benzoate	Cut all the fruits into small piece and pressure cook them for four whistles. Cook and shift the pulp. Take pulp in a pot and add sugar and mix well. When sugar dissolve add citric acid and stir till it thickens. When it thickens mix colour, extract and Sodium benzoate.
	Moong dal croqueters	
	Ingredients	Method
	200 gms green grams 1 pack bread 100 gms groundnut 4 green chili paste ½ cup green chutney Oil for frying Salt	Soak moong dal 34 hours. Grind it with eth skin. Add salt and green chili paste. Take a slice of bread and cut into four pieces. Take a piece of bread, spread chutney and over it put the batter of moong dal. Sprinkle groundnut granules over and press. Fry in oil.
	Moorga pudi	
	Ingredients	Method
	1 cup Urad dal 1 cup Tuver Dal ½ cup Red chili powder Salt 1 tbsp Turmetic powder	Roast all the three dal separately in little oil, till brown. Grind them in grinding stone and mix red chili powder, salt and turmeric powder mix well and fill in the bottle.
	Nargis Pulav with navabi curry	
	Ingredients	Method
	1 cup basmati rice, 100 gms peas 50 gms apricots, 25 gms cashew nuts 1 tbsp poppy seeds, 25 gms raisins 4 tbsp ghee, 3 tbsp sugar, Salt For the stuffig 3 tbsp green chili paste, Salt 2 tbsp all-purpose flour, ¼ cup pomegranate seeds 4 cloves, 4 cardamom 2 cinnamon	Cook rice in the boiling water. Cook well, until all the rice separates, boil peas. Add salt, sugar and ghee. Remove the almond seeds from the apricot. Soak in the water for an hour. Add slat chili paste, all-purpose flour and make good smooth mixture. Fry in the oil. Heat ghee in a pot. Make baghar with cinnamon, cloves and cardamom. Add cooked rice, nargis ball, fried cashew nut, rassains. Sprinkle pomegranate seeds powder and poppy seeds.

	Navabi curry	
	Ingredients	Method
	1 grated coconut, 2 cups water 3 tomatoes, ½ cup coriander leaves 10 curry leaves, Salt ¼ cup all purpose flour ½ cup curd, 50 gms mung dal 4 green chilies	Grind coconut, tomatoes, soaked mung dal and chilies. Melt ghee sauté curry leaves and chili paste. Add tomato pulp. Beat curd and mix allpurpose flour to it. Mix coconut mug dal paste and stir. Add sugar, coriander leaves. Boil for sometime until look a like thick curry.
	Punchamrut chutney	
	Ingredients	Method
	½ cup Ground nut, ½ cup chutney dalia 2 tbsp Sesame seeds, 4 tbsp Red chili powder 1 tbsp coriander seeds, 2 tbsp cumin seeds ½ tsp turmeric powder, 1 tbsp tamarind 3 tbsp brown sugar	Dissolve tamarind and brown sugar and make to pulp. Roast for one minute all the remaining ingredients and grind them to paste. Mix with brown sugar and tamarind water.
	Paneer dhokla	
	Ingredients	Method
	3 cups rice 1 cup urad dal butter milk 2 tbsp green chili paste salt ½ cup green chutney 300 gms paneer	When rice dries mix urad dal. Grind in the grinder. The flour should be a little granular. Take a pot, heat butter milk and mix salt and flour. Stir continuously while adding the flour. Beat the flour and add green chili paste. In a pot boil water. Grease a plate and pour the batter. Stream the dhokla for five minutes remove and apply chutney and spread grated Paneer the over it pour the batter and steam again for fifteen minutes.
	Pineapple cake	
	Ingredients	Method
	Sponge cake 1 litre vanilla ice cream 1 tin pineapple few cherries	Take sponge cake in a tray. Remove the syrup from the pineapple tin. Pour 2-3 tbsp. Pineapple syrup over the cake. Melt vanilla ice cream and pour on the cake. Decorate with pineapple slices and cherry.

	Pineapple Jam	
	1 kilo pulp pineapple and four apple 750 gms sugar citric acid ½ tbsp pineapple essence 480 gms yellow colour 1 gms sodium benzoate	Cut all the fruits into small piece and pressure cook them for 4 whistles. Cool and shift the pulp. Take pulp in a pot and add sugar and mix well. When sugar dissolve add citric acid and stir till it thickens. When it thickens mix colour essence and sodium benzoate.
	Pistachio chocolates	
	Ingredients	Method
	3 tbsp milk powder 3 tbsp icing sugar 1 tbsp cocoa powder ½ tbsp yellow colour ½ tbsp pistachio essence a little water	Shift icing sugar and milk powder. In a glass plate mix icing sugar and mix powder. To the mixture add cocoa powder, colour, essence and chopped pistachio. Add water with tbsp and knead the dough.
	Punjabi raw mango pickle	
	Ingredients	Method
	2 ½ kilo raw mango 100 gms salt 75 gms turmeric powder 200 gms fennel seeds 60 gms Dry, 30 gms black pepper 200 gms mustard seeds powder 10 gms asafetida.	Take a pot, add mango pieces, slat, turmeric powder. Add fennel seeds, fenugreek seeds, dry, pepper corn, mustard seeds powder and asafetida. Heat mustard seeds oil and cool. Mix with the pickle and stir daily three times.
	Punjabi samosa	
	Ingredients	Method
	For the samosa layer: 2 cup all-purpose flour, 240 gms baking soda, 2 tbsp cream of wheat 2 tbsp ghee, 2 tbsp curd Cold water, Salt. For the Masala: 7 Kashmiri red chili 3 cloves, 1 tbsp cumin seeds ½ tbsp coriander seeds for the filling 250 gms peas, ½ Cup cilantro leaves 1 tbsp Raw mango powder 2 tbsp chaat Masala, 2 tbsp oil 1 tbsp pomegranate seeds powder ¼ tbsp asafetida, Salt	Knead the dough. Divide into equal parts. the Roll out one piece into roti. Make one part into cone and fill the filling and close the upper part by applying a little water and press. Make all the samosa. Deep fry in the oil. Boil peas in a pressure cooker. Mash the peas. In a frying pan heat oil. Add asafetida, peas, salt, raw mango powder, chaat Masala, pomegranate powder and slat. Add Masala powder and mix well. Add cilantro leaves and mix. Shift the all purpose flour. Mix cream of wheat and all-purpose flour, add ghee, curd and salt.

	Ragada pattice	
	Ingredients	Method
	200 gms dry white peas 200 gms tomatoes, ½ tsp Turmeric powder 1 tsp garam Masala 2 tsp red chili powder 2 tsp green chili paste, 3 tsp oil, Salt for the patice: 300 gms green pease 2 tsp green chili paste 6 slice bread, 1 tsp mango powder 1 cup cilantro leaves ½ tsp sugar, Salt for roasting for the topping : Chutney, Mint cilantro chutney Tamarind date chutney, ½ cup cilantro leaves	Soak dry peas in water for 10 hours, chop tomatoes and mix in the mixture to pulp. Heat oil in a pot. Sauté green paste. After two minutes add tomato pulp, salt, turmeric powder, Garam Masala and red chili powder. Boil for sometimes and then add boiled peas. Boil peas in a pressure cooker. Mash them. Add squeezed bread, paste, mango powder, cilantro leaves, sugar and salt. Make patties. Roast on a griddle till brown on both the sides by adding little oil. Arrange patties in a plate. Pour ragda. Spread chutney, mint cilantro chutney and tamarind date chutney.
	Raspberry jam	
	Ingredients	Method
	1 kilo pulp raspberry 1 kilo sugar 4 gms citric acid 240 gms red colour ¼ tsp raspberry essence 1 ½ gms sodium benzoate	Cut all the fruits into small piece and pressure cook them for four whistles. Take pulp in a pot and add sugar and mix well. When sugar dissolve add citric acid and stir till it thickens. When it thickens mix colour, essence and sodium benzoate.
	Ratlamni sev	
	Ingredients	Method
	500 gms Dal flour, 1 cup oil 1 cup water, ½ tsp sodium bi carbonate Salt, 2 tsp white chili powder 240 gms Asafetida 1 lemon juice, 1 tsp pepper powder ½ tsp ajma powder	Mix water and oil, churn for ½ hour. When it becomes white, mix soda, lemon juice, white chili powder mix grams dal flour in this water. Add salt, pepper powder, asafetida and ajma powder. Knead the dough and fill in the machine. Heat oil in a pan and make sev.
	Raw mango chutney	
	1 small raw mango 5 tsp sugar 3 tsp cumin seeds Salt ¼ tsp Turmeric powder	Cut raw mango and into small pieces. Add all the ingredients and make to paste.

	Raw mango tendai pickle	
	Ingredients	Method
	1½ kilo Raw mango 1 kilo Tendali 400 gms Sambhar masala Salt 3 tbsp turmeric powder Oil	Cut raw mango and <i>tendali</i> into pieces. In a pot take raw mango pieces and tendali pieces and mix turmeric powder and salt. Dry them on a cloth. In a jar add sambhar powder and mix tendali and mango pieces. Pour oil, which is already heated and cooled.
	Raw tomato chutney	
	Ingredients	Method
	2 raw tomatoes 3 tbsp sesame seeds 1 tbsp oil, 1 small piece 3 green cumin seeds ½ tbsp turmeric powder, Salt	Heat oil in a pot. Add cumin seeds and tomato pieces. Cook for 10 minutes. Add all the other ingredients and grind them to paste.
	Ripe banana halwa	
	Ingredients	Method
	12 ripe bananas 200 gms ricotta cheese 200 gms Sugar 6 cardamom's powder 4 tbsp ghee 5 almonds 3 pistachios	Peel out the skin of ripe bananas. Mash them to a paste. In frying pan take mashed bananas and mix with grated ricotta cheese and sugar. Cook on a low heat until brown. Add ghee and stir for five minutes on heat. Mix cardamom powder. Grease a plate. Spread the banana halwa.
	Rosted chevada	
	Ingredients	Method
	500 gms nylon parched rice 100 gms groundnut, 100 gms chutney dalia 50 gms dry coconut, 50 gms raisins 50 cashew nut, 25 gms almond Curry leaves, 3 Green chilies 2 tbsp turmeric powder 2 tbsp chili powder, ½ tbsp Citric acid 6 tbsp sugar, salt, 2 tbsp Fennel seeds 1 tbsp garam Masala, 6 tbsp oil.	Take oil in a pot. Add fennel seeds and cumin seeds. After two minutes put green chilies and curry leaves and stir for two minutes. Add salt and turmeric powder. Mix finely cut coconut and stir and mix groundnut and chutney dalia, stir for five minutes. Then add cashew nut pieces, almond and stir. Mix raisins and parched rice and stir on a slow heat till crispy. Mix garam Masala, chili powder, critic acid and sugar.

	Saffron sweet rice	
	Ingredients	Method
	250 gms basmati rice 150 gms ghee 150 gms sugar 4 gms saffron 20 raisins, 8 cardamom powder	Melt ghee in a pot. Sauté the rice and raisings. Add boiled water. Cook the rice. When the rice is fully cooked, add saffron mixed with milk. Mix sugar, when sugar is mixed add cardamom powder.
	Shahi uppama	
	Ingredients	Method
	2 cup cream of wheat 2 cup butter milk 1 ½ cup coconut milk 2 small green banana 6 green chilies 2 tbsp urad dal, Curry leaf 2 tbsp sugar, 12 Cashew nut 3 tbsp ghee, 4 tbsp oil, ½ tbsp asafetida Salt	Shift cream of wheat. Roast cream of wheat in one tbsp ghee for five minutes. Heat ghee and oil in a pot. Add urad dal and roast till brown. Add chopped green chilies and roast for one minutes, then add curry leaf, asafetida. Add butter milk, salt and sugar and boil. After it boils add coconut milk and boil. Add cashew nut pieces. When it thickens, add ghee, stir for five minutes.
	Sambhar Mango pickle	
	Ingredients	Method
	1 kilo Raw mangoes 100 gms salt 1 tbsp Turmeric powder 1 cup fenugreek seeds powder 1 cup mustard seeds powder ¼ cup fenugreek seeds 2 cup red chili powder 100 gms oil 500 gms Sambhar 2 tbsp asafetida	For making Sambhar: Take a frying pan add a little oil and fry fenugreek powder, and mustard seeds powder. When cool mix red chili powder, salt and asafetida. Take a pot and put raw mango piece and mix salt and turmeric powder. Remove the raw mango pieces from the pot and dry on the cloth for six hours. Soak fenugreek seeds in raw mango water for six hours. Mix raw mango pieces, Sambhar powder and fenugreek seeds.
	Sindhi pickle	
	Ingredients	Method
	1 kilo raw mango salt 3 tbsp Turmeric powder	Spread salt at the bottom. Arrange raw mango and over it spread salt. Repeat till all the raw mangoes have been arranged. Press the mango daily for two to three times a day. Sprinkle turmeric powder

	Slab chocolate	
	Ingredients	Method
	<p>½ kilo sweater chocolate slab ¼ kilo beater chocolate slab moulds for shapes.</p>	<p>Grate beater and sweater slabs in a plate place the double layer boiler on the gas. Put the grated mixture in the top layer of the pot. When the water boils the contents will met. Stir till it is thick enough to make chocolates. Pour the contents in the mould. Keep the moulds in the refrigerator for 20-25 minutes.</p>
	Spinach soup	
	Ingredients	Method
	<p>4 bunches spinach 2 tomatoes, ½ kilo green peas Pepper, Salt 3 cups milk, 2 tbsp corn flour 2 tbsp butter, 200 gms cream 240 Soda</p>	<p>Add salt, soda, chopped tomatoes and spinach in water. Boil for 10 minutes. Melt butter in a frying pan. Sauté. Add spinach soup and corn flour mixed in milk. Boil for 10 minutes. Remove from the gas and add pepper and salt. Sprinkle boiled peas. In each soup bowl add churned cream.</p>
	Sponge cake	
	Ingredients	Method
	<p>140 gms all purpose flour 2 tbsp baking powder ½ tbsp soda ½ tin condensed milk 60 ml butter 75 ml water 1 tbsp vanilla essence For the icing: 100 gms white butter 100 gms margarin 200 gms icing sugar ½ - tbsp vanilla extract.</p>	<p>Shift all purpose flour, soda and baking powder. In a pot melt butter and beat it. Add condensed milk and beat for five minutes. Mix the flour and stir. Add vanilla essence and beat. Grease an oven tray and dust it. Pour the contents in the oven try and bake for thirty minutes. Oven temperature at 375F. When the cake is baked, remove from the oven and turn out onto a wire rack and cool it. For the icing: Beat butter and margarine with a spatula. Mix icing sugar slowly by beating the butter. Beat the mixture till they become white and smooth. Add vanilla essence and beat.</p>

	Sunder raw mango	
	Ingredients	Method
	2 ½ kilo <i>Rajapurti</i> mango 2 ½ kilo sugar Salt 2 tbsp Turmeric powder	Chop mangoes into pieces. Mix turmeric powder and salt. Stir and leave for two days. In a pot take sugar and add water and boil till it attains two tar. Mix raw mango pieces.
	Tamarind date chutney	
	Ingredients	Method
	50 gms Tamarind 150 gms dates, 100 gms brown sugar 2 tbsp cumin seeds 2 tbsp red chili powder ¼ black salt, Salt	Take tamarind, dates and brown sugar and boil for two minutes and remove. Add salt. Cumin seeds powder and red chili powder, salt and black salt and mix well.
	Tawa corn pav-bhaji	
	Ingredients	Method
	Pav baji bread, 2 tbsp butter 1 tbsp pav bhaji Masala coriander leaves, 1 tbsp Lemon juice. For the bhaji: 200 gms boiled corn 100 gms paneer ricotta cheese ½ cup fenugreek, 500 gms Tomatoes 2 ½ tbsp pav bhaji Masala Lemon juice, 1 bell pepper 2 tbsp red chili powder 4 tbsp butter, Salt, Green chilies	Cut the bread into piece and roast them with a little oil, pav-bhaji Masala, lemon juice and coriander leaves. Stir fry the chopped bell pepper. After two minutes add tomato puree, pav bhaji Masala, salt red chili powder and lemon juice. After two minutes add boiled corn and fenugreek. Add the paneer ricotta cheese.
	Tomato chutney	
	Ingredients	Method
	500 gms tomatoes, 250 gms sugar 2 tbsp garam Masala 2 tbsp red chili powder, 15 Cashew nuts 50 gms date, Salt 1 tbsp Acetic acid, 1 tbsp sodium benzoate	In a pot put pieces of tomato and grated. Keep them on the gas till tomatoes are cooked. Add sugar. Add salt, red chili powder, garam Masala and pieces of cashew nut and dates. Add acetic acid sodium benzoate and mix well.

	Tomato Sabji Pulav	
	Ingredients	Method
	<p>¾ cup basmati rice 2 tomatoes ¼ cup cauliflower 10 French beans. ¼ cup peas, 2 Cardamom 2 tbsp ghee, ½ tsp Cumin seeds 2 black cardamom, 2 Cinnamon 4 Cloves, Salt</p>	<p>Wash, peel and chop tomatoes. Cut beans and cauliflower in long pieces. Melt ghee in a pot, add cumin seeds, green cardamom, cinnamon, cloves and large cardamom. Once they crackle, add chopped tomatoes, peas, cauliflower, beans and salt. Drain out water from the soaked rice and add it to the boiling vegetables.</p>
	Tomato soup	
	<p>½ kilo Tomatoes, Pepper powder Salt, Water 1 ½ cup milk, 1 tbsp corn flour 1 tbsp Butter, 100 gms Cream Fried bread pieces</p>	<p>Cut tomatoes, and add seven cups of water. Pressure cook for two whistle and then for five minutes cook on a low heat. Melt butter in a frying pan. Add soup to it. Dissolve corn flour in milk and add to the soup. After salt and pepper.</p>
	Tomato coconut soup	
	Ingredients	Method
	<p>½ kilo Tomatoes 1 coconut Pepper powder Salt 1 tbsp Soaked rice 3 cups water 1 tbsp corn flour 1 tbsp butter, 1 tbsp sugar</p>	<p>Add one cup of water to the grated coconut, liquidize and strain. In the coconut milk add corn flour. Melt butter over low heat. Add and sauté for two minutes. Add tomatoes and rice. Add five cups of water and boil for twenty minutes. Add coconut milk to the strained soup. Mix sugar. Heat over medium heat and bring it to two boils. Add salt, pepper and sugar.</p>
	Tri colour rice	
	<p>2 cups basmati rice For the green colour Coriander leaves, ½ cup crated coconut ¼ cup mint leaves, 1 tbsp sugar 3 green chilies, 1 lemon juice ½ tsp cumin seeds, ½ tsp ghee 150 gms peas, 50 gms French beans Salt. ½ tsp Ghee, 150 gms peas, 50 gms French beans For Red colour ½ cup tomatoes sauce, ½ tsp chili sauce 1 small chopped tomato, ½ tsp ghee, Salt For the white colour. ½ tsp ghee, ½ tsp cumin seed.</p>	<p>Boil the peas and beans. Cook the rice in a pot. Divide the cooked rice into three parts. To the one part of rice mix chutney paste, salt, boiled vegetables. Melt ghee in a pot, add this green rice and stir to mix it well. To the second part of the rice mix tomato sauce, tomato pieces, chili sauce and salt. Melt ghee in a pot and add this red rice. Stir to mix well. In the third part of the rice add salt, stir and remove, melt ghee in a pot, add cumin seeds and rice. Take a round pot. First spread green rice, then white rice and lastly, red rice. Transfer the rice in a plate, remove the round pot. Rice is in tri-colour layers.</p>

	Tir colour chocolate	
	Ingredients	Method
	3 tbsp milk powder 3 tbsp icing sugar ½ tbsp green colour ½ tbsp ice cream extract 4 drops red colour 4 drops mint extract 4 drops rose extract Water	Shift icing sugar and milk powder. In a glass plate mix icing sugar and milk powder to the mixture add a little water and knead the dough. Divide it into three equal parts. In first part mix vanilla extract. In the second part mix green colour and ice-cream extract. In the third part mix red colour and rose extract. Take a little dough from all the three and mix well. Mould in any shape.
	Two in one handwa	
	Ingredients	Method
	For the green layer 1 cup baajri flour 1 cup grated bottle gourd ½ cup spinach ½ cup leafy fenugreek ¼ cup chopped beans ¼ cup peas 2 tbsp green chili Salt 2 tbsp sugar 350 gms curd for the yellow layer: 1 cup maize flour ¼ cup chopped cabbage ¼ cup diced tomato ¼ cup grated raplate 2 tbsp green chili-paste Salt 2 tbsp sugar ¼ tbsp turmeric powder For the baghar: 2 tbsp oil 1 tbsp Mustard seeds 3 cloves 2 cinnamon 2 tbsp sesame seeds Curry leaf ½ cup leaves of cilantro ¼ cup cashew nut pieces 3 tbsp sesame seeds	For the green layer: shift the millet flour. Beat the curd and mix to form vada like batter. Mix bottle gourd, chopped spinach and leafy fenugreek peas. Mix French beans, crushed peas chili paste, paste, sugar and salt. For the yellow layer : shift the maize flour. Beat the curd and mix to form vada like batter. Mix chopped cabbage, turmeric powder, chili paste, sugar and salt. Heat oil, and add mustard seeds, when they crackle add cumin seeds, cloves, cinnamon, curry leaf, asafetida and sesame seeds. Divide into two. Pour one portion in the baajri batter and the second part in the maize batter. Take oil in a non stick pan and heat. Pour the green millet batter. After five minutes pour the maize batter. Spread sesame seeds, cashew nut and cilantro leaves on the top. Cover with the lid and allow the lower part to become brown. When it is brown upside down the handwa.

	Vanilla buns	
	Ingredients	Method
	Sponge cake 20 gms dried coconut grated Butter paper cups	Make the batter like sponge cake mix grated coconut. Pour the contents in the paper cups, keep them in the oven tray.
	Vegetable cones	
	Ingredients	Method
	2 cups all purpose flour ¼ cup cream of wheat Oil for frying, Slat For filing: 250 gms Green peas Cilantro leaves, 1 cup coconut, grated 2 tbsp green chili paste 1 tbsp lemon juice, 2 tbsp sugar, Salt For the covering ½ cup fine flour, Salt, 1 tbsp chili powder, Mix all-purpose flour Chili powder, Salt	Shift all purpose flour. Mix flour and cream of wheat. Add salt and ghee. Knead dough again and divide into equal portion. Take one portion and roll into roti. For filling: Boil peas in a pressure cooker. Mash peas. Mix grated, cilantro leaves, grated coconut, lemon juice, sugar and salt. Make into long rolls to be filled in the cone. Take a cone and fill ¾ part with vegetable filling. Apply the flour paste. Fry in oil.
	Vegetable green soup	
	Ingredients	Method
	200 gms cabbage, 100 gms green peas 200 gms bottle ground pepper powder 1 tomato, Salt 3 tbsp Vermicelli, 2 tbsp butter 3 cup milk, 2 tbsp corn flour	Chop vegetables. Sauté vermicelli in a little butter till brown. Boil in pressure cooker, for two whistles. Shift the soup through fine shift. Mix corn flout in milk and add to the soup. Boil the soup till it thickens.
	Walnut chocolate	
	Ingredients	Method
	1 cup walnut (half cut) 6 tbsp icing sugar 6 tbsp cashew nut powder 3 drops rose extract 2 drops green colour	Shift icing sugar. Mix cashew nut powder, icing sugar, extract and colour. Divide them into equal parts. Press them in between the halves of walnut. Take chocolate coating and dip walnut in the coating and leave to dry on butter paper.

	Warm pot adda	
	Ingredients	Method
	500 gms boiled rice 200 gms <i>Urad dal</i> 1 cup fried rice 150 gms peas ½ coconut grated Salt	Soak boiled rice and <i>Urad dal</i> separately for an overnight. Soak fried rice for one hour. Grind the rice, dal and fried rice separately. Combine the pastes, add water to make it into a slightly soft batter. Add salt to the batter. Grease the idli griddle. Heat idli griddle on the gas. Add a little oil in each mould. Fill ½ mould with batter. Spread peas and grated coconut. Pour the batter. Cover the griddle. When they turn brown on one side, turn adda upside down cook till brown.
	Whisked sponge cake	
	Ingredients	Method
	140 gms all-purpose flour 2 tbsp baking powder ½ tsp soda ½ tin condensed milk 60 ml butter 75 ml water 1 tsp vanilla extract caster sugar mix fruit jam	Prepare the batter as per sponge cake, but a little thinner by mixing a little water. Make this cake in the biscuit tray. Grease the tray and put the butter paper and spread the batter, evenly thin in the tray. Bake the cake at 375 F for 15 minutes. On the other butter paper, dust sugar. Put the cake tray over the dusted sugar paper. Apply fruit jam in the center of the cake and roll the cake with the butter paper. Roll it a little and remove the butter paper. Make the roll a little tight.
	White dhokla	
	Ingredients	Method
	3 cups rice 1 cup <i>Urad dal</i> Butter milk 2 tbsp green chili paste Salt	When rice dries. Mix <i>Urad dal</i> . Grind in the grinder. The flour should be a little granular. Heat some butter milk and mix salt and flour. Stir continuously while adding the flour. Beat the flour and add green chili paste. Boil water. Grease a plate and pour the batter. Leave in the pot. Steam the dhokla for seven minutes.
	Wood apple chutney	
	Ingredients	Method

	1 wood apple, 1 cup cilantro leaves 6 cloves, Salt 100 gms brown sugar, 3 green chilies 2 tbsp cumin seeds	Mix all the ingredients. Grind them to paste.
	Almond burfi	
	Ingredients	Method
	1 cup almonds 1 cup sugar milk enough to blend A pinch saffron 2 tbsp ghee Silver warq for decoration	Soak almonds in boiling water for five minutes. Pell out the skin of the almonds. Blend the almonds and sugar in very little milk. Cook the mixture in a non stick cooking pan stirring continuously. Add the ghee and saffron and cook till it forms a ball and comes clean. Spread the mixture on a greased cookie sheet and put a cling wrap on the top of it and roll it with a rolling pin to spread. Decorate with silver warq.
	Almond halwa	
	Ingredients	Method
	1 cup almonds 3 cups sugar 2 cups ghee 1 pinch yellow colour.	The previous night itself, soak 1 cup of almonds, in boiling water. The next morning peel off the skin of the almond. Grind the almonds in a mixture till a fine paste like consistency is obtained. Prepare sugar syrup by boiling the sugar whit cup of water taken in a pan. When the sugar syrup starts boiling add the almond paste mix well. Mix the yellow colour with a little water and add to the boiling mixture. Immediately, mix in 1 cup of ghee. As the mixture starts becoming paste like, gradually pour in spoonfuls from the remaining cup of ghee. When the mixture reaches a batter like consistency, remove from the fire.

Almond kheer		
Ingredients		Method
35 almonds 1 litter milk 20 cashew nuts 20 pistachio 4 cardamoms, powdered 100 gms saffron 5 tbsp ghee		Soak almond for eight hours. Take out the outer, brown skin. Make a paste of almonds and cashews. Take milk in a thick bottom vessel. Allow to boil. Take another thick bottom vessel and put ghee in it. Fry the Almonds Cashew nuts' paste lightly. It should not turn to brown colour. After a little cooling, pour the boiled milk, add sugar and stir it nicely. After a little cooling, pour the boiled milk, add sugar and stir it nicely. Add cardamom powder and stir it for another six minutes allow it to cool. After cooling, decorate with saffron and finely chopped pistachio.
Almond milk shake		
Ingredients		Method
15 almonds 7 Cardamom pods 10 pepper corns 1 ¼ cups milk ¾ cup water 1 tbsp Fennel seeds 1 tbsp white poppy seeds 4 tbsp sugar Crushed ice		Soak almond overnight. Drain and put in a blender with ¼ cup water. Blend to a smooth paste. Grind seeds from cardamom with fennel, peppercorns and poppy seeds. Soak this ground seed stuff with remaining water for one hour. Strain this liquid through three folds of cheese cloth, add the almond paste, milk and sugar. mix well and serve over crushed ice.

Almond Roll		
	Ingredients	Method
	1 cup whole almond 2 cups sugar 3 cups water 2 tbsp ghee 1 tbsp kewda water 4 tbsp finely crushed raw almonds.	Soak almonds overnight. Peel them. Make single thread consistency sugar syrup using sugar and water. In the blender make a paste of peeled almonds using the sugar water. Cook the paste on medium fire, keep stirring after the paste changes colour to off white then add 1 tbsp ghee. After the colour is darker add the rest of the ghee. After the almond mixture starts leaving the side of the pan, take it off the flame and let it cool. Add the Kewda water. Make small elongated oval rolls with hand and roll them in the crushed almonds.
Apple cocktail		
	Ingredients	Method
	1 liter well chilled apple juice 1 apple cored and chopped 750 ml sparkling apple juice 750 ml soda water, Ice. Mint leaves	Mix juice and apple in a large jug. Keep cool until required. Just before serving add sparkling apple juice, soda water, ice and mint.
Apple raita		
	Ingredients	Method
	1 apple, 3 cups curd 1 tbsp sugar, Salt to taste 1 tbsp black pepper powder	Peel and cut the apple in small pieces. Beat curd till smooth. Add apple in curd. Then add sugar, pepper and salt, in this mixture of apple and curd.
Banana kiwi shake		
	Ingredients	Method
	1 banana peeled and quartered 1 kiwi, peeled and halved, 1 cup butter milk, 5 tbsp curd 2 tbsp sugar, lemon wedges for decoration	Put all the above ingredients in a blender and blend to a smooth paste. Cover and refrigerate for few minutes. Serve with lemon wedges on it.
Basundi		
	950 gms Ricotta cheese	Preheat oven at 325 F for ten minutes.

	2 cups sugar 1 cup milk 1 tbsp cardamom powder	Place the cheese in a bowl and one cup of sugar and mix well. Put this mixture in an aluminum foil pack and bake at 350 F for 35 minutes. In a sauce pan add milk for 15-20 minutes. Add the remaining cup of sugar, saffron and cardamom powder to it. The cheese can be removed after 35 minutes of baking which will appear to be in a soggy constituency. Put the Cheese in the freeze for about ten minutes to let it cool. Remove from freezer and drop the cheese slowly in the boiling milk.
	Besan barfi	
	Ingredients	Method
	1 cup Besan 1 cup Shortening 1 cup Sugar 4 seeds cardamom nuts	Melt shortening in a pan. Turn down heat and add cardamom and besan. Fry, stirring constantly to prevent burning till it has changed colour to brown. Turn off heat and stir in sugar. Spread on a platter. Cut into diamond shapes after it has cooled down.
	Besan halwa	
	Ingredients	Method
	1 cup Gram flour 1 cup milk $\frac{3}{4}$ cup sugar $\frac{1}{2}$ cup ghee 1 tbsp cardamom powder handful of finely sliced almond and pistachios	Heat ghee, fry the gram flour until the flour turns golden brown in colour. Add cardamom powder, milk, sugar and keep stirring until the mixture turns thick. Decorate with nuts.
	Besan laddoo	
	Ingredients	Method
	$\frac{1}{2}$ kg Gram flour 2 cups powdered sugar 1 cup ghee 8 cardamoms, powdered 1 tbsp kiss miss 1 tbsp cashew nuts	Heat ghee in a pan, roast the gram flour until golden brown. Then add powdered sugar, cardamom powder, kiss miss, fried cashews and fry for another one minutes. Remove from heat and let it cool for some time. Make small balls from the flour using ghee.
	Blueberry lassi	

	Ingredients	Method
	2 cups blueberries 1 cu curd 6 tbsp superfine sugar Ice cubes	Purre the blueberries, curd, and sugar in a blender. Pass through a sieve to separate the liquid from the skins. To serve, put a couple of ice cubes into a tall glass and pour the <i>lassi</i> over them.
	Bread halwa	
	Ingredients	Method
	2 tbsp ghee 3 tbsp sugar 2 tbsp nuts 8-10 pieces bread ¼ tsp cardamom powder	Crumles and squeeze all water from bread. Heat ghee in a kadai add breadcrumbs. Keep stirring on low flame till golden in colour, add sugar and continue stirring till all sugar is absorbed and halwa turns golden brown in colour.
	<i>Bundi Raita</i>	
	Ingredients	Method
	1 cup bundi, 2 cups butter milk Salt and pepper for taste chopped coriander leaves	Mix salt and pepper and chopped coriander leaves to butter milk. While serving add bundi to it.
	Cashew burfi	
	Ingredients	Method
	1 cup of cashews 1 cup of milk 1 ½ cup of sugar cardamom powder 4 tbsp of Ghee	Soak cashews in the milk for three hours. In a non stick pan add these with four tbsp of ghee and cardamom powder. Before doing these just add little bit of ghee in a try and once these mixture get thickened.
	<i>Chakari</i>	
	Ingredients	Method
	2 cups rice flour ½ cup mungdal paste 2 tbsp oil ¼ tsp turmeric ½ tsp carom seeds 1 tbsp red chili powder salt to taste oil for frying water as required	Cook the mung dal to a paste like consistency. In a bowl add rice flour, mung dal paste, turmeric salt, chili powder, cumin seeds. Mix lightly. Heat oil and add the sizzling hot oil to the rice flour mix. Take a lemong size dough and place it in a chakli mould. Heat oil for frying. Gently make a spiral with the chakli mould and deep fry to a golden brown.
	<i>Chanadal burfi</i>	

	Ingredients	Method
	250 gms Bengal gram 1 coconut, grated 125 gms ghee 1 liter milk 500 gms sugar ½ tbsp cardamom powder 2 silver sheets	Soak the gram in water overnight. Drain and grind it to a thick fine paste using little water. Roast the grated coconut to a pink colour. Heat ghee in a pan and fry the gram past on a medium flame till all the moisture dries up.
	<i>Chocolate milk shake</i>	
	Ingredients	Method
	4 cups cold milk 5 tbsp sweetened cocoa powder 2 cups chocolate ice cream	Blend milk and cocoa powder in a blender for 20 seconds. Add ice cream and whip for 30 seconds.