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ZAYKA KA TADKA

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Unedited
live recipes

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जो दिखता है !
वही बनता है !

HAPPY
Diwali



LIVE FROM THE KITCHENS OF MOMS
OF INDIA



Zayka
Ka
Tadka

The Super Chef Moms of India





Founder's Words



Namaskar!

Wishing you a happy and flourishing Diwali !

It is a fantastic season for lights, color, joy and prosperity.

A prime time for the festive season, November is full of celebration and we have several festivals this month like Diwali, Bhai Dooj, etc. This month welcoming the advent of winter is an exuberant festive time in the country. For the lovely occasion of Diwali, we bring a collection of some yummy sweets, snacks and special recipes from our lovely moms, that you can easily make in your home.

We try our best to connect with our audience and hope to bring smiles to them while making their cooking more accessible and enjoyable.

Your feedback and encouragement are valuable to us, so please keep writing to us and encourage the moms who bring these amazing recipes for us!

Yours Sincerely

Vijay Haldiya - [Founder of Zayka Ka Tadka]

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GATHIYA KACHORI

a delicious tea time snack

By Shilpi Agarwal

From Rajasthan



SERVINGS: 4

PREPARATION TIME: 5 MIN

COOKING TIME: 5 MIN

INGREDIENTS

- **FOR PREPARING GATHIYA STUFFING :**
- Gathiya / Bhujiya - 1 Cup ground
- Turmeric Powder / Haldi Powder - 1/2 tsp
- Red Chilli Powder / Lal Mirch Powder - 1 tsp
- Cumin Seeds Powder / Jeera Powder - 1/2 tsp
- Coriander Powder / Dhaniya Powder - 1 tsp
- Chaat masala - 1 tsp
- All Spice Mix Powder / Garam Masala - 1/2 tsp
- Carom Seeds / Ajwain - 1/2 tsp
- Oil - 2 tsp
- Water - As required
- **FOR PREPARING GATHIYA KACHORI :**
- Whole Wheat Flour / Gehu Ka Aata - 1 Cup
- Clarified Butter / Ghee - 3 tbsp + As required
- Salt - As per taste
- Carom Seeds / Ajwain - 1/2 tsp
- Water - As required
- Oil - For Frying

DIRECTIONS

- **FOR PREPARING GATHIYA STUFFING :**
- Take ground gathiya in a mixing bowl. Add turmeric powder, red chilli powder, cumin seeds powder, coriander powder, chaat masala, all spice mix powder, carom seeds, oil, and a few drops of water. Mix well.
- **FOR PREPARING GATHIYA KACHORI :**
- Take whole wheat flour in a bowl. Add ghee, salt, and carom seeds. Mix well.
- The moyan should be checked by binding the flour. If it binds, the moyan is perfect. Else, more ghee should be added.
- Now add water gradually to prepare a soft-consistency dough.
- Take a small ball sized part of the dough and flatten it. Roll it to make small poori.
- Now add the prepared stuffing in the center of it. Then seal the ends of it to prepare a round shaped kachori. Likewise, prepare all kachoris.
- Meanwhile, heat the oil for frying the kachori. When the oil is hot, place the prepared kachori in oil and fry it on a low flame.
- Deep fry it until it turns golden brown from all sides. Once done, take it out to a serving plate. Likewise, fry all kachoris.
- 'Gathiya Kachori' is ready to be served.

TIPS

- The moyan should be checked by binding the flour. If it binds, the moyan is perfect. Else, more ghee should be added.
- You can prepare any shape or size of the kachori as per your choice.
- Store this kachori for 5 to 6 days at room temperature.
- You can use any type of gathiya or bhujiya to prepare this kachori.

NIPPATTU

a popular South Indian evening snack

By Archana Chakravarthy & Rukmani ji



SERVINGS: 6

PREPARATION TIME: 5 MIN

COOKING TIME: 3 MIN

INGREDIENTS

- Rice Flour / Chawal Ka Aata - 2 Cups
- All Purpose Flour / Maida - 1/2 Cup (optional)
- Roasted Peanuts / Mungfali - 1 tbsp ground
- Roasted chana dal / Phutane ki dal - 1 tbsp ground
- Sesame seeds / Til - 1 tbsp roasted
- Asafoetida / Hing - 1/4 tsp
- Salt - As per taste
- Red chilli powder / Lal mirch powder - 1 tsp
- Curry leaves / Curry patta - A few chopped
- Water - As required
- Hot oil - 2 tbsp + For frying

TIPS

- You can use any plastic sheet or butter paper to make this nippat.

DIRECTIONS

- Take rice flour in a mixing bowl. Add maida, ground roasted peanuts, ground roasted chana dal, roasted sesame seeds, asafoetida, salt, red chilli powder, and curry leaves. Mix well.
- Add 2 tbsp of hot oil and mix well. Add water gradually to knead the medium hard consistency dough.
- Take the small sized ball from the dough. Prepare a peda from it. Put it on a plastic sheet.
- Make small poori sized nippat on the plastic sheets using your fingers. Then prick the nippat using a knife. Likewise, prepare all nippats.
- Meanwhile, heat the oil for frying the nippat. When the oil is hot, fry the nippat on a medium flame until it turns golden brown from both sides.
- Once done, Take it out on a serving plate. Likewise, prepare all nippats.
- 'Nippattu' is ready to be served.

TIL GUD BARFI

a healthy winter special dessert

By Vijay Haldiya Founder Zayka Ka Tadka



SERVINGS: 5

PREPARATION TIME: 5 MIN

COOKING TIME: 10 MIN

INGREDIENTS

- Sesame seeds / Til - 1 Cup
- Jaggery / Gud - 1 Cup crushed
- Clarified butter / Ghee - 1 tbsp + As required
- Water - 1/4 Cup
- Almond flakes - For garnishing

TIPS

- Add little water while melting the jaggery so, the jaggery will not burn.
- The roasted sesame seeds should be ground into pulses.
- Cut the barfi into the desired shape while the barfi is lukewarm.

DIRECTIONS

- Roast sesame seeds for 2 to 3 minutes on medium flame. Stir it continuously.
- Once roasted well, transfer it to a grinding jar. Grind it for a few seconds in pulses. Keep it aside.
- Heat ghee in a pan. Add jaggery. Mix well and add water. Keep stirring continuously on medium flame for 2 to 3 minutes till the jaggery melts well and starts to boil.
- Now add ground sesame seeds. Mix well slightly and turn off the flame. Now mix well.
- Grease a deep plate with ghee. Transfer the barfi mixture to the plate. Garnish it with almonds flakes.
- Let it set for a few minutes then cut it into the desired shape and transfer it to a serving plate.
- 'Til Gud Barfi' is ready to be served.

GUJARATI CHORAFALI

a Diwali special snack

By Shraddha Thakrar

From Gujarat



SERVINGS: 6

PREPARATION TIME: 20 MIN

COOKING TIME: 3 MIN

INGREDIENTS

- All purpose flour / Maida - 1 Cup + As required
- Gram flour / Besan - 1/2 Cup
- Coriander leaves / Hara dhaniya - A handful
- Curry leaves / Curry patta - A few chopped
- Mint leaves / Pudina - A few chopped
- Ginger-green chilli paste / Adarak-hari mirchi paste - 1 tsp
- Sesame seeds / Til - 2 tsp
- Salt - As per taste
- Turmeric powder / Haldi powder - 1 tsp
- Asafoetida / Hing - 1/4 tsp
- Oil - 1 tbsp + For frying
- Water - As required
- Red chilli powder / Lal mirch powder - As required

DIRECTIONS

- Take all purpose flour in a bowl. Add gram flour, coriander leaves, curry leaves, mint leaves, ginger-green chilli paste, sesame seeds, salt, turmeric powder, asafoetida, and 1 tbsp of oil. Mix well.
- Now add water gradually to make a medium-consistency dough. Keep it aside and let it rest for 15 minutes.
- Then take the small ball sized dough and make round shaped circular peda from the dough. Dust it with all purpose flour and roll a peda to make a roti.
- Now cut the roti into thin strips. Then cut it from the middle.
- Meanwhile, heat the oil in a pan. Place the prepared chorafali into the hot oil. Fry them on medium flame.
- Deep fry them until crispy and light golden brown from both sides.
- Once done, take them out to a serving plate and sprinkle red chilli powder on it.
- 'Gujarati Chorafali' is ready to be served.

TIPS

- Any type of oil can be used to prepare this dish.
- Add water gradually to prepare the dough.
- If desired, you can add some whole-wheat flour with all purpose flour.

CHEESY GARLIC BREAD

a healthy and delicious dish

By Shikha Thirani

From Delhi



SERVINGS: 2

PREPARATION TIME: 5 MIN

COOKING TIME: 5 MIN

INGREDIENTS

- Butter - 2 tbsp
- Garlic / Lahsun - 1/4 Cup finely chopped
- Pasta Pizza White Sauce - As required
- Coriander Leaves / Hara Dhaniya - A handful
- Bread - 2 Slices
- Sweet Corn - 2 tsp parboiled
- Capsicum / Shimla Mirch - 1 tbsp Finely chopped
- Grated Mozzarella Cheese - As required
- Red Chilli Flakes - As required
- Mixed Herbs - As required
- Butter - As required

DIRECTIONS

- Take butter in a bowl. Add garlic, 2 to 3 tbsp of pasta pizza white sauce, and coriander leaves. Mix well.
- Now take a bread slice and apply the prepared garlic butter mixture on it.
- Now make 4 slits on the all edges as shown in the video. Now pick up an edge and put it in the center and lock it with the next edge. Likewise, lock all 4 edges to create a flower shape.
- Garnish it with sweet corn, capsicum, and mozzarella cheese. Again add capsicum, sweet corn, and pasta pizza white sauce on the top of it. Sprinkle red chilli flakes and mixed herbs on it.
- Meanwhile, heat a tawa. Grease it with butter and place the prepared garlic bread. Cover the pan with a lid and toast it for 5 to 7 minutes on a low flame.
- Once done, take it out to a serving plate.
- 'Cheesy Garlic Bread' is ready to be served.

TIPS

- The butter should be at room temperature.
- Grated garlic can be used instead of finely chopped.
- Use the bread with soft edges to prepare this dish.
- The garlic butter mixture should be applied well on the corners of the bread slice.
- Vegetables can be added as per choice and availability.
- If you want, you can bake the garlic bread in the OTG for 5 to 6 minutes at 180 degrees Celsius.
- The tawa should be greased well from the center.
- You can prepare different shapes from the bread instead of the flower.

PANEER PAKODA WITHOUT FRYING

a low-calorie appetizer

By Ani Setia

From Rajasthan



SERVINGS: 1

PREPARATION TIME: 2 MIN

COOKING TIME: 3 MIN

INGREDIENTS

- Cottage cheese / Paneer - 100 gms. Square pieces
- Oil - 1/2 tbsp + For roasting
- Red chilli powder / Lal mirch powder - 1 tsp
- Salt - As per taste
- Ginger-green chilli paste / Adarak-hari mirchi paste - 1/2 tsp
- Gram flour / Besan - 1 Cup
- Rice flour / Chawal ka aata - 1 tbsp
- Carom seeds / Ajwain - 1/4 tsp
- Asafoetida / Hing - A pinch
- Turmeric powder / Haldi powder - 1/4 tsp
- Water - As required

DIRECTIONS

- Take paneer pieces in a bowl. Add 1/2 tbsp of oil, 1/2 tbsp of red chilli powder, salt, and ginger-green chilli paste. Mix well. Keep it aside for marination.
- Now take gram flour in a bowl. Add rice flour, carom seeds by rubbing between your palms, asafoetida, 1/2 tbsp of red chilli powder, salt, and turmeric powder. Mix well.
- Add water gradually to make lumps free medium-thick consistency batter. Whisk it for a few seconds to make fluffy pakoda.
- Now, dip paneer pieces into the prepared gram flour batter and coat it well from all sides.
- Place it gently on the hot tawa. Put all paneer slices like this. When the surface turns light golden brown, flip them. Add some drops of oil.
- Roast them from both sides until they become golden brown. Once done, take out pakoda to a serving plate.
- 'Paneer Pakoda Without Frying' is ready to be served with meethi chutney.

TIPS

- Rice flour should be added to the batter to make crispy pakoda.
- The gram flour batter should be whisked well to make fluffy pakoda.
- The water should be added gradually to make lumps-free batter.
- If you want you can deep fry the pakoda.

[WATCH THE VIDEO RECIPE](#)

[YOUTUBE.COM/ZAYKAKATADKA](https://www.youtube.com/zaykakatadka)

DRY FRUITS AATA LADOO

a healthy Indian dessert

By Neeta Sharma

From Rajasthan



SERVINGS: 8

PREPARATION TIME: 10 MIN

COOKING TIME: 10 MIN

INGREDIENTS

- Whole wheat flour / Gehu ka aata - 1 Cup
- Clarified butter / Ghee - As required
- Foxnuts / Makhana - 1 Cup
- Dry fruits (Almonds and cashews) - 1 Cup
- Desiccated coconut powder - 1/2 Cup
- Powdered sugar - 1 Cup

TIPS

- The ratio of ghee to whole wheat flour should be 1:1.
- To check the makhana's crispiness, Press it with your fingers, it should break easily with a popcorn-like sound.
- You can add ghee as per requirement.
- Dry fruits can be added as per choice and availability.
- You can store this laddoo for 30 days at room temperature.

DIRECTIONS

- Take dry fruits to a grinding jar. Grind it for a few seconds to prepare its powder. Keep it aside.
- Heat 2 tsp of ghee in a pan and add makhana. Roast makhana for 3 to 4 minutes on a low flame. Stir it occasionally.
- To check its crispiness, Press it with your fingers, it should break easily with a popcorn-like sound. Once done, turn off the flame and let it cool down.
- Then transfer it to a grinding jar. Grind it for a few seconds to prepare its powder.
- Take it out in a mixing bowl. Add ground dry fruits powder, desiccated coconut powder, and powdered sugar. Mix well. Keep it aside.
- Heat 1 cup of ghee in a pan. Add whole wheat flour and mix well.
- Roast it for 7 to 8 minutes on low flame. Keep stirring continuously.
- Roast it till the color of whole wheat flour changes and a nice aroma begins to rise.
- Once done, take it out in a mixing bowl. Let it cool down completely.
- Then add the prepared makhana mixture gradually and mix it well with your hands.
- Take a small ball-sized part of the laddoo mixture, roll it between your palms and make a round shaped laddoo.
- Likewise prepare all the laddoos. Take it out on a serving plate.
- 'Dry Fruits Aata Laddoo' is ready to be served.

RAJASTHANI BESAN CHAKKI

a famous festival special sweet

By Shilpi Agarwal

From Rajasthan



SERVINGS: 1

PREPARATION TIME: 130 MINS

COOKING TIME: 10 MIN

INGREDIENTS

- Gram Flour / Besan - 1 Cup
- Milk - 1/4 Cup
- Clarified Butter / Ghee - As required + For frying
- Sugar - 1 Cup
- Water - 1 Cup + As required
- Khoya / Mava - 1 Cup or as required
- Edible Yellow Food Color - 1/4 tsp (optional)
- Cardamom Powder / Elaichi Powder - 1/2 tsp
- Almond / Badam - 1 tsp chopped + For garnishing
- Silver vark / Silver leaf - 2 to 3 Sheets (optional)

TIPS

- Mava can be added as per choice.
- Soaked kesar can be added to the sugar syrup instead of edible yellow food color.
- You can prepare this burfi without mava also.
- Grease the plate with ghee instead of adding butter paper to it.

DIRECTIONS

- Take gram flour in a bowl. Add 1 tsp of ghee and mix well. Then add milk gradually to prepare a hard consistency dough.
- Now make small, cylindrical shaped muthiyas from the dough. Likewise, prepare all the muthiyas.
- Meanwhile, heat ghee for frying. Put the prepared muthiyas in the hot ghee.
- Deep fry it on a low to medium flame for 3 to 4 minutes until it turns crispy and golden brown from all sides. Then, take them out on a plate using a slotted spoon.
- Once done, turn off the flame and let it cool down. Then transfer it to a grinding jar. Grind it for a few seconds to prepare its powder.
- Heat 2 tsp of ghee in a pan. Add the prepared besan powder and mix well. Roast it for 1 to 2 minutes on low flame.
- Then add mava and mix well. Roast it for 1 to 2 minutes on low flame. Keep stirring occasionally. Once done, turn off the flame.
- Take sugar in a pan. Add water and mix well. Boil it for 2 to 3 minutes on high flame to prepare sugar syrup of one-string consistency.
- Take edible yellow food color in a bowl. Add a little water and mix well. Add it to the sugar syrup and mix well.
- Add the besan-mava mixture to the sugar syrup. Mix well. Keep stirring continuously for 1 to 2 minutes on medium flame. Now add cardamom powder and almonds. Mix well.
- Now take a plate and place the butter paper on it. Transfer the burfi mixture on it and equally spread it.
- Garnish it with almonds and press it slightly. Apply silver vark. Then cut it into square pieces.
- Let it set for 3 to 4 hours. Then remove the burfi from the butter paper and take it out on a serving plate.
- 'Rajasthani Besan Chakki' is ready to be served.

KABUL HUSLI PRASAD

a Ganesh Chaturthi special dish

By Asha Rani

From Bangalore



SERVINGS: 1 - 2

PREPARATION TIME: 490 MIN

COOKING TIME: 5 MIN

INGREDIENTS

- Black Chickpeas / Chana - 1 cup, soaked and boiled
- Oil - 1 tbsp
- Salt - as per taste
- Coconut-Green chilli-Coriander leaves paste - 1/2 cup
- Mustard seeds / Rai - 1 tsp
- Cumin seeds / Jeera - 1 tsp
- Curry leaves / Curry patta - a few
- Coriander leaves / Dhaniya patta - for garnishing
- Asafoetida / Hing - a pinch (optional)

DIRECTIONS

- Soak the black chickpeas overnight or for around 8 hrs. Drain water and boil them. Keep them aside.
- Heat oil in kadai/wok. Add mustard seeds and cumin seeds in it. Then, add curry leaves and asafoetida. Mix well.
- Now, add coconut-green chilli-coriander leaves paste and salt. Mix well.
- Then, add boiled chana and mix it well. Garnish it with coriander leaves. Transfer it in a serving bowl.
- 'Kabul Husli Prasad' is ready to be served.

TIPS

- You can skip hing.
- If you want, you can add lemon juice in it.

NAMKEEN CHIVDA

a crispy and tasty dry snack

By Manju Saraf

From Gurgaon



SERVINGS: 1

PREPARATION TIME: 5 MIN

COOKING TIME: 10 MIN

INGREDIENTS

- **FOR PREPARING SEV :**
- Gram flour / Besan - 1 Cup
- Salt - As per taste
- Red chilli powder / Lal mirch powder - 1 tsp
- Carom seeds powder / Ajwain powder - 1 tsp
- Mustard oil - 2 tsp + For greasing + For frying
- Water - As required
- **OTHER INGREDIENTS :**
- Flattened rice / Poha - 1 Cup
- Peanuts / Mungfali - 1/4 Cup
- Almonds / Badam - 7 to 8 Halves
- Cashews / Kaju - 7 to 8 Halves
- Raisins / Kishmish - 2 tsp
- Dry coconut / Sukha nariyal - 1/4 Cup chopped
- Curry leaves / Curry patta - A few
- Mustard oil - For frying
- **FOR PREPARING POHA CHIVDA :**
- Dry mango powder / Aamchur - 1 tsp
- Powdered sugar - 1 tsp
- Black pepper powder / Kali mirch powder - 1/2 tsp
- Red chilli powder / Lal mirch powder - 1/2 tsp (optional)
- Salt - As per taste

TIPS

- Use mustard oil to prepare namkeen.
- You can add room-temperature oil to the dough instead of hot oil for preparing sev dough.
- Fry raisins for a few seconds.

DIRECTIONS

- **FOR PREPARING SEV :**
- Take gram flour in a bowl. Add salt, red chilli powder, carom seeds powder, and 2 tsp of hot oil. Mix well.
- Now add water gradually to prepare soft consistency dough.
- Take a handy sev machine and grease it with oil from the inside. Use a mould for thin sev (a mould with smaller holes) to make sev.
- Place the mould at the bottom of the machine and place the dough in it. Close the machine tightly.
- Meanwhile, heat oil in a frying pan. Then keep the flame low and hold the machine over the oil and turn the handle of the machine. Move the machine in a circular motion over the oil and keep turning the handle continuously.
- Now keep the flame high. Fry the sev for 1 to 2 minutes until it becomes light brown.
- Then flip it and fry it from the other side for 1 to 2 minutes. Once done, take it out to a plate using a slotted spoon.
- **FOR FRYING OTHER INGREDIENTS :**
- Add the poha to the same hot oil pan. Fry it on a medium flame for 2 to 3 minutes. Stir it continuously. Deep fry them until turns crispy. Once done, take it out to a plate using a slotted spoon.
- Then add the peanuts, almonds, and cashews to the same hot oil pan. Fry it by stirring occasionally on a medium flame for 1 to 2 minutes. Once done, take it out to a plate using a slotted spoon.
- Further, fry raisins in the same hot oil pan. Fry it by stirring occasionally on a medium flame for a few seconds. Once done, take it out to a plate using a slotted spoon.
- Add dry coconut to the same hot oil pan. Fry it by stirring occasionally on a medium flame for 1 to 2 minutes. Once done, take it out to a plate using a slotted spoon.
- Lastly, fry curry leaves for a few seconds and take it out to a plate using a slotted spoon.
- **FOR PREPARING POHA CHIVDA :**
- Take all fried ingredients sev, poha, peanuts, almonds, cashews, raisins, dry coconut, and curry leaves to a plate to tissue paper to remove excess oil.
- Add dry mango powder, powdered sugar, black pepper powder, little salt, and red chilli powder. Mix well.
- 'Namkeen Chivda' is ready to be served with tea.

GOND KHAJLOOR KE LADOO

a winter special dessert

By Shraddha Thakrar

From Gujarat



SERVINGS: 4

PREPARATION TIME: 5 MIN

COOKING TIME: 5 MIN

INGREDIENTS

- Clarified butter / Ghee - 1 tsp + For greasing
- Dates / Khajur - 100 Gms Seedless
- Edible Gum / Gond - 2 tsp
- Roasted cashew powder / Kaju powder - 2 tsp
- Roasted almond powder / Almond powder - 2 tsp
- Roasted dry coconut powder / Sukha nariyal powder - 1 tsp
- Poppy seeds / Khas-khas - 1 tsp
- Melon seeds / Magaj seeds - 1 tsp
- Dry ginger powder / Sonth - 1/2 tsp
- Cardamom powder / Elaichi powder - 1/2 tsp
- Desiccated coconut / Nariyal ka burada - For coating

DIRECTIONS

- Heat 1 tsp ghee in a pan. Fry gond in ghee. Take it out on a plate. Then transfer it to a mortar pestle and crush it. Keep it aside.
- Take dates to a grinding jar. Grind it for a few seconds. Keep it aside.
- Grease the pan with ghee. Add ground dates. roast it for 2 to 3 minutes on medium flame until it becomes soft. Keep stirring occasionally.
- Once done, transfer it to the bowl. Add roasted cashew powder, almond powder, dry coconut powder, poppy seeds, melon seeds, dry ginger powder, cardamom powder, and crushed gond. Mix well.
- Take a small, ball-sized part of laddoo mixture, roll it between your palms and make a round shaped laddoo.
- Then roll the laddoo in the desiccated coconut. Likewise, prepare all the laddoos. Take it out to a serving plate.
- 'Gond Khajoor Ke Ladoo' is ready to be served.

TIPS

- Dry fruits, poppy seeds, and dry coconut should be roasted on low flame for 2 to 3 minutes.
- The dry fruits should be crushed in a mortar and pestle.
- Don't grind dry fruits in a grinding jar otherwise, it will leave oil.
- Any seeds can be added to the laddoo.

CHEESY TOMATO PAKODA

an amazing starter or appetizer

By Vijay Haldiya Founder Zayka Ka Tadka



SERVINGS: 3

PREPARATION TIME: 5 MIN

COOKING TIME: 3 MIN

INGREDIENTS

- Tomato / Tamatar - 1
- Gram flour / Besan - 1 Cup
- Rice flour / Chawal ka aata - 2 tbsp
- Salt - As per taste
- Turmeric powder / Haldi powder - 1/4 tsp
- Coriander powder / Dhaniya powder - 1/2 tsp
- All spice mix powder / Garam masala - 1/2 tsp
- Red chilli powder / Lal mirch powder - 1 tsp
- Carom seeds / Ajwain - 1 tsp
- Asafoetida / Hing - A pinch
- Ginger-green chilli paste / Adarak-hari mirch paste - 1 tsp
- Water - As required
- Oil - For frying
- Green chutney / Hari chutney - As required
- Cheese slice - 1
- Chilli flakes - As required
- Tomato ketchup - For garnishing
- Veg mayonnaise - For garnishing

TIPS

- Rice flour should be added to the gram flour batter to make crispy pakoda.
- The gram flour batter should be whisked for 2 to 3 minutes to make fluffy pakoda.

DIRECTIONS

- Take washed tomato. Cut a thin horizontal slice from it. Likewise, prepare slices from tomato. Remove its seeds.
- Now cut cheese slice into small pieces. Add it to the tomato slice. Then add green chutney to it. Sprinkle chilli flakes on it. Cover it with another tomato slice. Likewise, prepare all tomato slices. Keep it aside.
- Take gram flour in a bowl. Add rice flour, salt, turmeric powder, coriander powder, all spice mix powder, red chilli powder, carom seeds by rubbing between your palms, asafoetida, and ginger-green chilli paste. Mix well.
- Then add water gradually to make a lumps free batter of medium thick consistency. Whisk it for 2 to 3 minutes.
- Meanwhile, heat oil in a deep frying pan over medium flame. When the oil is medium hot, dip the prepared tomato slices in the gram flour batter, and coat it evenly. Place it gently into the hot oil.
- When the top surface turns light golden brown, flip them using a slotted spoon.
- Deep fry them on medium flame until crispy and light golden brown from both sides, and take them out to a serving plate using a slotted spoon.
- Garnish it with tomato ketchup and veg mayonnaise.
- 'Cheesy Tomato Pakoda' is ready to be served.

KAJU PISTA ROLL WITHOUT FIRE

an instant festival special dessert

By Shveta Sheth

From Mumbai



SERVINGS: 10

PREPARATION TIME: 30 MIN

COOKING TIME: 0 MIN

INGREDIENTS

- Cashew / Kaju - 1 Cup
- Milk powder / Dudh powder - 1 Cup
- Desiccated coconut powder / Nariyal burada - 1 Cup
- Powdered sugar / Pisi hui chini - 1 Cup
- Cardamom powder / Elaichi powder - 2 tsp
- Clarified butter / Ghee - 2 tbsp + As required
- Pistachio / Pista - As required sliced

DIRECTIONS

- Grind the cashews in pulse mode to make a fine powder.
- Take ground cashew powder, milk powder, desiccated coconut powder, powdered sugar, and cardamom powder in a bowl. Mix well.
- Then add 2 tbsp of ghee. Mix well with your hand. Add milk gradually to prepare a dough consistent mixture.
- Add little ghee and knead it well. Now grease your palm with ghee and take a big ball-sized mixture.
- Now spread pistachio slices on a rolling board and roll the cashew mixture on it to make a cylinder shape. Likewise, prepare all rolls.
- Now keep these rolls in the refrigerator for 10 to 30 minutes. Then take it out to a serving plate and cut it. Garnish it with pistachio.
- 'Kaju Pista Roll Without Fire' is ready to be served.

TIPS

- The cashews should be ground in pulse mode.
- The ratio of ground cashew powder to milk powder, desiccated coconut powder, and powdered sugar, should be 1:1:1:1.
- The milk should be added gradually.
- You can adjust the thickness of the roll as per your choice.
- Put the roll in the refrigerator for 10 to 30 minutes.
- Cover the roll with enough pistachio slices.

BARBECUE ON TAWA

an ideal starter or appetizer

By Divya Sharma

From Delhi



SERVINGS: 2 - 3 PREPARATION TIME: 60 - 65 MIN COOKING TIME: 5 - 7 MIN

INGREDIENTS

- Paneer / Cottage cheese cubes - 200 grams
- Pyaz / Onion - 1, diced
- Shimla Mirch / Capsicum - 1, diced
- Bhuna hua besan / Roasted gram flour - 2 tbsp
- Thick curd - 2 tbsp + 2 tbsp
- Ginger-garlic paste - 2 tsp + 1 tsp
- Kali mirch powder / Black pepper powder - 1 tsp + 1 tsp
- Salt - to taste
- Haldi powder / Turmeric powder - 1 tsp
- Lal mirch powder / Red chilli powder - 1 tsp
- Dhaniya powder / Coriander Powder - 1 tsp
- Tandoori masala - 2 tbsp
- Kasuri methi / Dry fenugreek leaves - 1 tsp
- Paka hua sarson ka tel / Mustard oil - 2 tbsp
- Chaat masala - 1 tsp
- Soya chaap sticks - 3
- Kaju / Cashew paste - of 10 to 12 cashews
- Dhaniya pudina chutney - 2 tbsp
- Fresh cream / Malai - 2 tbsp
- Butter - as required
- Oil - for frying
- Onion rings - for garnishing

DIRECTIONS

- In a bowl, add 2 tbsp thick curd, roasted gram flour, 1 tsp black pepper powder, 1 tsp ginger-garlic paste, tandoori masala, chat masala, kasuri methi, salt, turmeric powder, red chilli powder, coriander powder, and mustard oil. Whisk it well.
- Add diced onion, diced capsicum and paneer cubes. Mix it well to coat marinate everything well. Rest it for at least one hour in the refrigerator
- Now, take a wooden skewer and put paneer, onion, and capsicum pieces one by one in it. Likewise, prepare all skewers.
- Meanwhile, heat a tawa. Grease butter on it. Place prepared skewers on the tawa. Roast it for 5 to 7 minutes on the low to medium flame. Keep flipping it to roast it on all the sides. Once done, turn off the flame and transfer it to a serving plate.
- Take a bowl, add 2 tbsp thick curd, salt, kaju paste, dhaniya pudina chutney, 1 tsp black pepper powder, 1 tsp ginger-garlic paste and fresh cream. Mix well.
- Put soya chaap sticks in it. Mix it well to coat marinate everything well. Rest it for at least one hour in the refrigerator
- Meanwhile, heat a tawa. Add oil and butter. Place prepared soya chaap sticks on it. Shallow fry it for 5 to 7 minutes on the low to medium flame from both sides. Once done, turn off the flame and transfer it to a plate.
- After cooling it. Take out stickes and cut the soya chaaps in pieces. Put it in remaining marination. Transfer it to a serving plate. Garnish it with onion rings.
- 'Barbecue On Tawa' is ready to be served.

TIPS

- If you do not have wooden skewer, roast barbecue directly on the tawa.
- You can roast it on an iron tawa instead of a nonstick tawa.
- Make it by using [homemade paneer](#).

SOYA CHUNKS 65

a delicious and protein-rich healthy dish

By Neha Agarwal

From Raipur



SERVINGS: 4

PREPARATION TIME: 10 MIN

COOKING TIME: 5 MIN

INGREDIENTS

- Soya Chunks / Soya Vadi - 1 Cup (Big sized and small sized)
- Salt - As per taste
- Black Pepper Powder / Kali Mirch Powder - 1 tsp
- Water - As required
- Pasta And Pizza Red Sauce - As required
- Veg Mayonnaise Garlic - For garnishing
- Rice Flour / Chawal Ka Aata - 1 & 1/2 tsp
- Corn Flour - 1 & 1/2 tsp
- Ginger-Green Chili Paste / Adrak-Hari Mirchi Paste - 1 tsp
- Oil - For frying
- Cabbage / Patta Gobhi - For serving Julienne + 1 Leaf For garnishing
- Red Chilli Flakes - For garnishing

TIPS

- The ratio of rice flour to corn flour should be 1:1.
- Any size of soya chunks can be used.

DIRECTIONS

- Boil water in a pan. Add 1/2 tsp of black pepper powder and salt. Then add soya chunks. Boil soya chunks in water for a few seconds on high flame. Then strain the water and add cold water on it.
- Lightly squeeze out its water using your hands. Take it out in a bowl. Add Pasta And Pizza Red Sauce and ginger-green chilli paste. Mix well with your hands. Keep it aside for marination for 10 minutes.
- Then add rice flour, corn flour, salt, and 1/2 tsp of black pepper powder. Mix well.
- Meanwhile, heat oil in a deep frying pan over high flame. When the oil is medium hot, add the prepared soya chunks to the hot oil.
- Deep fry them on low flame until crispy and light golden brown from all sides. Once done, take them out to a plate using a slotted spoon.
- Now take a serving cup. Add Julienne cabbage into it. Then add the prepared soya chunks. Garnish it with Veg Mayonnaise Garlic, red chilli flakes, and add a cabbage leaf.
- 'Soya Chunks 65' is ready to be served.

DOSA PIZZA

a quick and easy dish

By Archana Chakravarthy From Karnataka



SERVINGS: 1

PREPARATION TIME: 5 MIN

COOKING TIME: 5 MIN

INGREDIENTS

- Dosa Batter - As required
- Clarified Butter / Ghee - As required
- Pizza Topping All-In-One Sauce - As required
- Water - As required
- Tricolor Bell Pepper / Capsicum - 1/4 Cup finely chopped
- Mozzarella Cheese - As required

DIRECTIONS

- Heat an iron tawa. Add a little water and spread it using tissue paper. Then pour the batter on the tawa and spread it to make dosa.
- Pour some drops of ghee on it. Then spread Pizza Topping All-In-One Sauce on it.
- Then spread tricolor bell peppers on it. Grate mozzarella cheese on it. Cover the tawa with a lid and cook it on medium flame for 2 to 3 minutes.
- Once done, cut it and take it out on a serving plate.
- 'Dosa Pizza' is ready to be served.

TIPS

- Use a little more [dosa batter](#) to prepare this dish.
- FOR PACKING DOSA PIZZA IN TIFFIN/LUNCH BOX : Spread all ingredients on the half dosa and then fold it.

CRISPY PANEER

one of the most popular appetizers

By Sapna Maheshwari

From Faridabad



SERVINGS: 2

PREPARATION TIME: 5 MIN

COOKING TIME: 5 MIN

INGREDIENTS

- Paneer / Cottage cheese - 200 gram, diced
- Corn flour - 1 & 1/2 tbsp
- Pasta And Pizza Red Sauce - 4 to 5 tsp
- Maida / All purpose flour - 1 tbsp
- Peeli shimla mirch / Yellow bell pepper - 1/4, diced
- Lal shimla mirch / Red bell pepper - 1/4, diced
- Hari shimla mirch / Green bell pepper - 1/4, diced
- Pyaz / Onion - 1, diced
- Kali mirch powder / Black pepper powder - 1 tsp + 1/2 tsp
- Salt - as per taste
- Water - as required
- Oil - 1 tbsp + for frying

TIPS

- You can add any coloured bell peppers.
- You can shallow fry the paneer instead of deep frying.
- Keep the vegetables crunchy.
- Cut the paneer in any desired shape and size.

DIRECTIONS

- Take a mixing bowl, add corn flour, maida, salt and 1 tsp black pepper powder. Mix well. Then add water gradually and prepare a medium thick consistency slurry.
- Meanwhile heat oil in a kadhai/wok. Now, dip paneer pieces into the prepared slurry and coat them well from all sides.
- Then, place the prepared paneer pieces into the hot oil. Fry them on low flame. Deep fry them until crispy and light golden brown from all sides. Once done, take them out in a plate. Keep aside.
- Heat 1 tbsp oil in a pan. Add yellow bell pepper, red bell pepper, green bell pepper and onion in it. Mix well and saute a while.
- Now, add 1/2 tsp black pepper powder, salt and Pasta And Pizza Red Sauce. Then, add fried paneer pieces. Mix well and sauté a while. Then, add a little water and sauté it 1 to 2 seconds. Switch off the flame and transfer it to a serving plate.
- 'Crispy Paneer' is ready to be served.

SOFT SPONGY RASGULLA

the famous Indian lip-smacking syrup dessert

By Manju Saraf

From Gurgaon



SERVINGS: 6 - 8 PREPARATION TIME: 10 - 15 MIN COOKING TIME: 20 - 30 MIN

INGREDIENTS

- Toned Milk - 1 & 1/2 Litre
- Lemon - 1
- Sugar - 300 Gram
- Water - 1 & 1/2 Litre
- Saffron - few strands
- Cardamom powder - 1/2 tsp
- Maida/Refined flour - 1 tsp

DIRECTIONS

- Boil the milk in a vessel. Once it is boiled, switch off the flame immediately.
- Mix 3 teaspoon water in lemon juice. Add this mixture in batches to the hot milk. Stir it. Once milk is curdled completely, stop adding the lemon juice.
- Now, take a strainer, put a muslin cloth on it. Strain the curdled milk. Wash it with water. Then, tie it and hang it for 30 minutes to 1 hour to remove water.
- Once it is dry, transfer the chhena to a big thali. Add 1 teaspoon of refined flour and mix well. Knead it using your palm for 7 to 10 minutes or until it forms a dough. Divide the dough into equal-sized small balls.
- Meanwhile, heat water and sugar in a big vessel. Let it boil on a high flame.
- Once the sugar syrup is boiled, add chhena balls. Cover and let it boil on a high flame.
- After 7 minutes, check the rasgulla. Flip every rasgulla using a small spoon. Add saffron strands and cardamom powder. Cover it with a lid and let it boil on a high flame for another 15 to 15 minutes.
- After 20 minutes, check the rasgulla and switch off the flame. Let it cool for 3 hours. Then put it in the refrigerator.
- Delicious 'Rasgulla | Soft Spongy Rasgulla' is ready to eat.

TIPS

- Use toned milk or cow milk or low-fat milk to prepare the rasgulla.
- The proportion of the ingredients should be proper. so, please follow the recipe exactly as given here.
- Once the milk boils, immediately switch off the flame and add lemon-water mixture, else, the rasgulla will be hard.
- Wash the chhena with water to remove the sour taste of lemon.
- To remove the water, hang the chhena using a muslin cloth for at least 30 minutes to 1 hour.
- Kneading of the chhena with refined flour is very important for the perfect texture of rasgulla. So, knead the chhena for about 10 minutes using the palms of your hands.
- The balls of chhena should be smooth and without any cracks, else the rasgulla will break while cooking.
- Cook the rasgulla on a high flame in sugar syrup for about 20 minutes.
- Once the rasgulla is ready, let it cool for 3 hours and only then refrigerate.

SHAKKARPARA

an Indian sweet snack

By Mridula Ameriya

From Rajasthan



SERVINGS: 5

PREPARATION TIME: 45 MIN

COOKING TIME: 3 MIN

INGREDIENTS

- Wheat flour / Gehu ka aata - 1 Cup
- Semolina / Rava / Sooji - 1/4 Cup
- Oil - As required for moyan + For frying
- Powdered sugar / Pisi huyi chini - 3/4 Cup
- Water - As required

TIPS

- If you don't have thick wheat flour, You can use normal whole wheat flour with a little amount of semolina/sooji.
- The ratio of wheat flour to semolina should be 1:4.
- Check the moyan by binding the flour. If it binds, the moyan is perfect. Else, add more oil.
- You can adjust sweetness as per taste.

DIRECTIONS

- Take wheat flour and semolina in a bowl. Add oil. Mix well. Check the moyan by binding the flour. If it binds, the moyan is perfect. Else, add more oil.
- Now add powdered sugar and mix well. Now add water gradually to prepare a soft dough. Keep it aside and let it rest for 30 to 45 minutes.
- After 30 minutes, knead it well. Take big ball sized dough. Roll out thick roti from it. Cut it into a diamond shape.
- Meanwhile, heat oil in a pan on medium flame. Add prepared shakar pare. Fry it on medium flame for 3 to 4 minutes
- Deep fry them until they become crispy and golden brown from both sides. take them out into a serving plate.
- 'Shakkarpara' is ready to be served.

AATA GUD KI BARFI

a healthy and aromatic sweet

By Sushila Chauhan

From Rajasthan



SERVINGS: 1

PREPARATION TIME: 1 - 2 MIN

COOKING TIME: 7 - 8 MIN

INGREDIENTS

- Aata/Whole wheat flour - 3 tbsp
- Ghee/Clarified butter - 3 tbsp + 2 tbsp
- Gud/Jaggery - 2 tsp
- Badam/Almond - 5 to 6, crushed
- Elaichi powder/Cardamom powder - 1/4 tsp

TIPS

- The ratio of aata and ghee should be 1:1 for roasting.
- Do not use ghee to set the barfi as it has sufficient ghee.

DIRECTIONS

- Heat ghee in a kadai/wok.
- Add whole wheat flour in it and mix it well. Roast it on a low flame for 5 to 6 minutes or the aroma of its roasting begins to rise.
- Once done, take out whole wheat flour. In same kadai, put ghee and gud. Mix them till gud gets dissolved.
- Then, add roasted whole wheat flour. Mix it properly and cook it a while. Add crushed almonds and cardamom powder. Mix well.
- Then, transfer the mixture into a plate. Then, spread the mixture on the plate with the help of a spoon.
- Now, cut it into desired shape and size. Rest the barfi mixture for 15 minutes.
- 'Aata Gud Ki Barfi' is ready to be served.

COCONUT GUJIYA

the most popular delights

By Meena Burat

From Rajasthan



SERVINGS: 5

PREPARATION TIME: 5 MIN

COOKING TIME: 10 MIN

INGREDIENTS

- **FOR STUFFING :**
- Dry coconut / Sukha Nariyal - 1 Grated
- Poppy seeds / khus khus - 2 tsp
- Cardamom powder / Elaichi powder - 1/2 tsp
- Saffron / Kesar - 6 - 7 Threads
- Almonds / Badam - 4 - 5 Finely chopped
- Powdered sugar - 1/2 Cup
- **FOR DOUGH :**
- All purpose flour / Maida - 1 Cup
- Clarified butter / Ghee - As required + For frying
- Water - As required

TIPS

- Instead of dry coconut, desiccated coconut powder should be used.
- Adjust sweetness as per choice.
- Check the moyan by binding the flour. If it binds, the moyan is perfect. Else, add more melted ghee.

DIRECTIONS

- **FOR PREPARING THE STUFFING :**
- Grind grated dry coconut to make a coarse powder.
- Roast poppy seeds for 30 seconds.
- Take ground dry coconut in a bowl. Add roasted poppy seeds, cardamom powder, saffron threads, almonds, and powdered sugar. Mix well.
- **FOR PREPARING THE DOUGH :**
- In a bowl, add maida and 2 to 3 tablespoons of melted ghee. Check the moyan by binding the flour. If it binds, the moyan is perfect, else, add more melted ghee. Now add water and prepare a soft dough. Keep it aside.
- **FOR PREPARING GUJIYA :**
- Make a round ball and roll it into the a small roti. Stuff it with coconut mixture and fold it. Press the edge with fingers and remove the excess dough from the edge.
- Now make design on the edge by folding it. Likewise, prepare all gujias.
- Heat ghee for frying. Put the gujias carefully in the ghee and fry them on a medium flame until golden in colour.
- Once done, take them out on a serving plate.
- 'Coconut Gujiya' is ready to be served.

FRY ALOO SAMOSA

a crispy, flaky, and delicious snack

By Rashmi Bhargava

From Rajasthan



SERVINGS: 3

PREPARATION TIME: 15 MIN

COOKING TIME: 10 MIN

INGREDIENTS

- **FOR DOUGH :**
- All purpose flour / Maida - 1 Cup
- Semolina / Sooji - 1 tsp
- Salt - As per taste
- Oil - 4 tsp
- Water - As required
- **FOR STUFFING :**
- Potato / Aloo - 3 - 4
- Oil - for frying
- Asafoetida / Hing - A pinch
- Red chili powder / Lal mirchi powder - 1 tsp
- Dry mango powder / Aamchur - 1 tsp
- Salt - As per taste
- Dry mint powder / Phudina powder - 1 tsp
- Cashew / Kaju - 3 - 4 Chopped
- Raisins / Kismish - 7 - 8
- Ginger / Adrakh - 1 Inch grated
- Green chili / Hari mirchi - 2 Finely chopped
- All spice mix powder / Garam masala - 1/2 tsp
- Coriander leaves / Hara dhaniya - A handful
- **OTHER INGREDIENTS :**
- Oil - For frying

DIRECTIONS

- **FOR PREPARING DOUGH :**
- Take maida and sooji in bowl. Add salt, and 4 teaspoon oil. Mix well. Check the moyan by binding the flour. If it binds, the moyan is perfect, else, add more oil.
- Then add water gradually to prepare a tight consistency dough. Cover it with a lid. Keep it aside and let it rest.
- **FOR PREPARING STUFFING:**
- Take peeled and chopped potatoes. Fry them in oil for 5 to 7 minutes.
- Take out into a plate. Mash them with hand. Add asafoetida, red chili powder, dry mango powder, salt, dry mint powder, cashew, raisins, ginger, green chili, all spice mix powder, and coriander leaves. Mix well.
- **FOR PREPARING SAMOSA :**
- Take a portion of the dough, roll it, and make a small chapati. Cut it from the middle to form 2 semi-circular chapatis.
- Now, take one semi circular chapati, apply water on the edges and roll it to form a cone shape. Press and seal the edges. Fill the stuffing in the cone.
- Press the stuffing gently and seal the top edge by applying water and folding a pleat in between, press slightly. Likewise prepare all the samosas.
- Meanwhile, heat oil in a pan. Place the samosas one by one and deep fry them on a low flame while stirring in between until they become golden and crispy.
- Once done. Transfer them onto a tissue paper to remove the excess of oil.
- 'Fry Aloo Samosa' is ready to be served.

TIPS

- The ratio of maida and sooji should be 10:1.
- Check the moyan by binding the flour. If it binds, the moyan is perfect. Else, add more oil.
- Instead of mint powder, fresh mint leaves can be added.
- To store samosa in the freezer, half fry them on high flame, let it cool down, and store it. The next day fry them on medium flame again until it becomes golden and crispy.
- Store half fry samosa in the freezer for 5 to 7 days.
- To avoid bubbles on it, the samosa should be fried on a low flame
- Adjust spices as per your choice.

[WATCH THE VIDEO RECIPE](#)

[YOUTUBE.COM/ZAYKAKATADKA](https://www.youtube.com/ZAYKAKATADKA)

DAHI BHALLE

popular street food of india

By Ruchira Agrawal

From Rajasthan



SERVINGS: 2

PREPARATION TIME: 180 MIN

COOKING TIME: 5 MIN

INGREDIENTS

- Black gram without skin / Urad dal - 1 Cup
- Yellow lentils / Moong dal - 2 tbsp
- Moth dal - 2 tbsp
- Water - As required
- Asafoetida / Hing - A pinch
- FOR PREPARING CURD :
- Hung curd / Dahi - 1 Cup whisked
- Powdered sugar - 2 tbsp
- Salt - As per taste
- Red chili powder / Lal mirchi powder - 1/4 tsp (optional) + For garnishing
- Roasted cumin seeds powder / Jeera powder - 1 Teaspoon + For garnishing
- Tamarind chutney / Imli chutney - As required
- Coriander Leaves / Hara Dhaniya - For garnishing
- Pomegranate seeds / Anar dane - As required

DIRECTIONS

- Take urad dal, moong dal & moth dal in a bowl. Soak them overnight or for 5 to 6 hours. Then strain the water.
- Transfer it to a grinding jar. Add asafoetida and little water. Grind it coarsely. Grind the dal in pulses. Don't grind it continuously.
- Then transfer it into a bowl. Then beat it using a spatula for 10 to 12 minutes in one direction till it becomes double in quantity.
- Meanwhile, heat oil in a deep frying pan over medium flame, and when the oil is medium hot then drop a spoonful of batter.
- Deep fry all bhalle until they become crispy and golden brown from all sides. Then, take them out on a plate using a slotted spoon. Keep it aside & let it cool down.
- Now take a pan full of water. Add prepared bhalle to the pan. Cover the pan with a lid and put weight on it. Soak them for 30 minutes. The bhalle should be soaked in a pan full of water. While covering the pan, water should overflow from the pan.
- Then press them gently with hands to squeeze water. Keep them aside.
- Now take curd in a bowl. Add powdered sugar, salt, red chilli powder, and roasted cumin seeds powder. Mix well.
- Then dip prepared bhalle in the curd mixture. Coat them well and take them out to a serving plate. Pour curd mixture on them.
- Now pour tamarind chutney on it. Garnish it with coriander leaves. Sprinkle roasted cumin seeds powder and red chilli powder to it.
- Then garnish it with pomegranate seeds.
- 'Dahi Bhalle' is ready to be served.

TIPS

- Add moong dal & moth dal to make soft bhalle.
- Grind the dal in pulses. Don't grind it continuously.
- Soak the vadas in a pan full of water. While covering the pan, water should overflow from the pan.
- You can store fried bhalle in an airtight container for 2 to 3 days in the refrigerator. Take them out and soak in the water for 30 minutes before use.
- If the Vada floats in the oil, it indicates that the batter is well beaten.

[WATCH THE VIDEO RECIPE](#)

[YOUTUBE.COM/ZAYKAKATADKA](https://www.youtube.com/ZAYKAKATADKA)

INSTANT JALEBI

a popular dessert

By Anita Sharma

From Rajasthan



SERVINGS: 4

PREPARATION TIME: 35 MIN

COOKING TIME: 6 MIN

INGREDIENTS

- All purpose flour/
Maida - 1 Cup
- Curd / Dahi - As
required
- Clarified butter / Ghee
- As required for frying
- Sugar - 2 Cups
- Water - As required
- Saffron / Kesar - 5 to 6
Strands
- Cardamom powder /
Elaichi powder - 1/4
tsp

TIPS

- Jalebi's both ends
should be joined.
- Let the batter rest for at
least 30 minutes.
- Prepare jalebi on a
small burner.

DIRECTIONS

- Take sugar in a pan. Add little water. Mix well. Add saffron and cardamom powder. Boil it for 2 to 3 minutes on high flame to prepare sugar syrup of one-string consistency. Keep it aside.
- Take all purpose flour in a bowl. Add curd gradually to prepare the medium thick lumps-free batter. Let it rest for 30 to 60 minutes
- Then beat it well for 15 to 20 minutes till it becomes fluffy.
- Now transfer the batter to a plastic packet and fill the batter into it. Cut its mouth in such a way as to ease the batter to spread on the pan to make jalebis.
- Heat ghee in a flat pan. starts making round from outside to inside. Make 3 circles. Likewise, prepare all jalebis. Cook it on low flame.
- Fry it till it becomes light brown. Take it out and dip it in sugar syrup for some time.
- Now take it out from the sugar syrup and transfer it to a serving plate.
- 'Instant Jalebi' is ready to be served.

MEETHI SEWAIYAN

a healthy and delicious dessert

By Manju Agarwal

From Rajasthan



SERVINGS: 3

PREPARATION TIME: 2 MIN

COOKING TIME: 10 MIN

INGREDIENTS

- Vermicelli / Sewaiyan
- 1 Cup
- Clarified butter / Ghee
- 1 tbsp
- Sugar - 3/4 Cup
- Hot water - 1 Glass
- Dry Coconut / Nariyal
- 2 Tablespoons grated
+ For garnishing
- Mix dry fruit - 2
Teaspoons Sliced + For
garnishing
- Cardamom powder /
Elaichi powder - 1/4
tsp

TIPS

- The sweetness of this dish can be adjusted to one's taste and preference.

DIRECTIONS

- Dry roast vermicelli in a pan. Roast it on a high flame for 2 to 3 minutes until it changes colour and becomes nice golden brown.
- Then turn off the flame. Transfer it to a plate. Then add ghee to the same pan. Now add roasted vermicelli, sugar, and hot water to it. Mix well.
- Then cover the pan with a lid and cook it for 5 minutes on low flame.
- After 5 minutes, turn the flame to high and cook it for 1 minute.
- Once done and after all the water has evaporated, add dry coconut. Mix well.
- Then add dry fruits and cardamom powder. Mix well. Now take it out on a serving plate. Garnish it with dry coconut and mixed dry fruits.
- 'Meethi Sewaiyan' is ready to be served.

KAJU KATLI IN FRUIT SHAPES

a traditional and colorful sweet

By Ruby Chamria

From Nepal



SERVINGS: 3

PREPARATION TIME: 5 MIN

COOKING TIME: 5 MIN

INGREDIENTS

- Cashew powder / Kaju powder - 150 grams
- Milk powder - 50 grams
- Sugar - 50 grams
- Milk / Doodh - 4 tbsp
- Clarified butter / Ghee - 1 tsp
- Edible food color - as required
- Cloves / Laung - as required
- Black sesame seeds / Kala til - as required

TIPS

- Grind the kaju in pulse mode as it will release the oil.
- You can make any fruit shape by mixing edible food colors.
- You can add fruit flavor essence to the cashew mixture to enhance the taste of fruit.

DIRECTIONS

- Heat ghee in a kadai/wok. Add sugar and milk in it. Stir it continuously on high flame to make sugar syrup. Then, add cashew powder and mix it well.
- Now, add milk powder. Mix well and stir it continuously to prepare a mixture of dough consistency. Once done, switch off the flame and transfer the dough in a plate. Keep it aside for few minutes to cool it.
- Then, take a small part of the cashew mixture. Add red edible food color and mix well. Make small ball sized round shaped balls from it. Keep it aside.
- Now, take a small part of the cashew mixture. Add green edible food color and mix well. Flatten it between your palms. Put cashew mixture layer on it. Then, put the prepared red ball in it and seal the ends to give it the shape of a ball. Now, cut it into two pieces. Apply black sesame seeds on red part to give a look of watermelon shaped kaju katli.
- Take a small part of the cashew mixture. Add green edible food color and mix well. Make small ball sized round shaped balls from it. Prick on it by using toothpick to resemble the dots on it to give a look of guava.
- Likewise, make different fruit shaped kaju katli by adding edible food colors.
- 'Kaju Katli In Fruit Shapes' is ready to be served.



Enjoy!

**FOR QUERIES AND SUGGESTIONS PLEASE
SEND US AN EMAIL TO
info@zaykakatadka.com**