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recipes



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वही बनता है !

Issue : 40

Live from the kitchens of moms of india





Zayka
Ka
Tadka



THE SUPER CHEF MOMS OF INDIA



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Eggless Christmas Plum Cake

a Christmas special dessert



By Vijay Haldiya,

Founder,

Zayka Ka Tadka

SERVINGS: 8

PREPARATION TIME: 40 MIN

COOKING TIME: 50 MIN

Ingredients

- **FOR PREPARING FRUIT CAKE :**
- All purpose flour / Maida - 1 & 1/2 Cups
- Cocoa powder - 2 tsp
- Cinnamon powder / Dalchini powder - 1/4 tsp
- Dry ginger powder/ Sonth powder - 1/4 tsp
- Cloves powder / Laung powder - 1/4 tsp
- Brown sugar - 1/2 Cup
- Milk - 1/2 Cup
- Curd / Dahi - 1/2 Cup
- Honey / Shahad - 1/4 Cup
- Oil - 1/4 Cup + For greasing
- Salt - A pinch
- Baking soda - 1/2 tsp
- Baking powder - 1 tsp
- **FOR SOAKING DRY FRUITS :**
- Dry fruits, tutti frutti, and raisins (black and brown) - 1 Cup finely chopped
- Orange juice - 1 Cup

Directions

- **FOR SOAKING DRY FRUITS :**
- Take dry fruits, tutti frutti, and raisins in a bowl. Add orange juice and mix well. Soak them for 30 minutes.
- **FOR PREPARING FRUIT CAKE :**
- Take a bowl. Put a sieve on it. Take all purpose flour, cocoa powder, cinnamon powder, dry ginger powder, cloves powder, and brown sugar. Sieve them and mix well.
- Now add milk, curd, honey, and oil. Mix well. Now add salt, and soaked dry fruits. Mix well and prepare medium thick consistency batter.
- Meanwhile, preheat the OTG to 180 degrees celsius for 10 minutes.
- Now add baking soda and baking powder.
- Take a cake tin and grease it with oil. Place the butter paper and grease it with the oil. Pour the batter into it. Tap it.
- Now place the cake tin in OTG and set the temperature at 160 degrees Celsius for 50 minutes.
- After 50 minutes, take out the cake tin and check the cake by placing the knife in the center of the cake. If the cake does not stick to the knife, that means the cake is baked properly.
- Now, allow it to cool down. Demould the cake, remove the butter paper and cut it.
- 'Eggless Christmas Plum Cake' is ready to be served.

Tips

- The ratio of brown sugar to all purpose flour should be 1:3.
- Use room-temperature milk.
- Add baking powder and baking soda just before baking the cake.
- The cake should be bake on low temperature otherwise the dry fruits might be burned.
- Check the cake by placing the knife in the center of the cake. If the cake does not stick to the knife, that means the cake is baked properly.

[Watch the video recipe](#)

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Chocolate Pudding

an instant party special dessert



By Shraddha Thakrar, A Lovely Mom, From Gujarat

SERVINGS: 5

PREPARATION TIME: 2 MIN

COOKING TIME: 3 MIN

Ingredients

- Sugar - 1 Cup
- Cocoa powder - 1 Cup sieved
- Corn flour - 1 Cup
- Milk - 300 ml
- Butter - 1 tbsp
- Vanilla essence - 1/4 tsp
- Chocolate pieces - 4 to 5
- Chocolate chips - For garnishing
- Silver sugar balls - For garnishing

Directions

- Take sugar, cocoa powder, and corn flour in a pan. Mix well.
- Now add milk gradually and prepare a lumps-free mixture.
- Now heat the pan on high flame for 2 to 3 minutes until it starts to boil. Stir it continuously.
- When the mixture starts to become thick, turn off the flame.
- Then add butter, chocolate pieces, and vanilla essence. Mix well.
- Now take it out in a serving bowl and garnish it with chocolate chips and silver sugar balls.
- 'Chocolate Pudding' is ready to be served.

Tips

- The cocoa powder should be sieved.
- The ratio of sugar, cocoa powder, and corn flour should be 1:1:1.
- Milk should be added gradually.
- You can add any chocolate to the pudding.
- Butter will give shine to the pudding.
- You can serve this pudding hot or cold.
- You can garnish the pudding with dry fruits or other ingredients as per your choice.

Eggless Tutti Fruitti Cake

a nice colorful treat



By Shveta Sheth, A Lovely Mom, From Mumbai

SERVINGS: 6 TO 8

PREPARATION TIME: 5 MIN

COOKING TIME: 65 MIN

Ingredients

- Semolina / Sooji / Rava - 1 Cup ground
- Tutti frutti - 2 tsp + For garnishing
- All purpose flour / Maida - 1/2 Cup + 1 tsp
- Powdered sugar / Pisi hui shakkar - 3/4 Cup
- Salt - A pinch
- Curd / Dahi - 3/4 Cup whisked
- Oil - 1/4 Cup
- Vanilla essence - 1 tsp
- Water - As required
- Baking powder - 1 tsp
- Baking Soda - 1/2 Tsp
- Oil - For greasing

Directions

- Take semolina in a bowl. Add maida, and powdered sugar. Mix well.
- Then add salt, curd, oil, vanilla essence, and little water. Mix well to prepare a ribbon consistency batter.
- Meanwhile, take a heavy bottom pan. Put a big heightened ring in the pan. Now cover that pan with its lid/big bowl.
- Then heat the prepared heavy bottom pan for 10 minutes on low flame.
- Now add baking powder and baking soda to the batter. Mix well.
- Take tutti frutti and 1 tsp of maida in a bowl. Mix well and add it to the prepared cake batter.
- Take a cake tin and place the butter paper in it. Grease it with oil and immediately pour the batter and tap it.
- Garnish it with tutti frutti. Now put the cake tin on the ring of the preheated pan. Bake it for 45 minutes on low flame.
- After 45 minutes, check the cake by inserting a toothpick. If it comes out clean then the cake is ready.
- Take it out and keep it aside. Let it cool down. Then release its edges from the cake tin using a knife.
- Then place a grill or wire rack over it and flip the cake tin and tap it to take out the cake on a grill or wire rack. Remove the butter paper.
- Then place a plate over it and flip the wire rack and take out the cake on the serving plate.
- 'Eggless Tutti Fruitti Cake' is ready to be served.

Tips

- Whole wheat flour can be added instead of maida.
- The curd should be at room temperature.
- Any type of odorless vegetable oil can be used to make the cake.
- The consistency of the batter should be ribbon consistency.
- If you want, you can rest the batter for 15 minutes.
- Use a heavy bottom pan to prepare this cake.
- check the cake by inserting a toothpick. If it comes out clean then the cake is ready.
- Dust the tutti frutti with maida or whole wheat flour to prevent it from sinking.
- Fill 1/2 portion of cake tin with batter because after baking the cake will rise.
- Don't open the lid while the cake is baking.
- FOR MAKING CAKE IN OTG :
- Preheat OTG at 180 degrees Celsius for 10 minutes.
- Bake the cake at 180 degrees Celsius for 35 minutes.

[Watch the video recipe](#)

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Aloo Ki Mathri

a tea-time special snack



By Mridula Ameriya, A Lovely Mom, From Rajasthan

SERVINGS: 4

PREPARATION TIME: 5 MIN

COOKING TIME: 5 MIN

Ingredients

- Whole Wheat Flour / Gehu Ka Aata - 1 Cup
- Boiled Potato / Aloo - 3 Peeled and grated
- Flattened Rice Powder / Poha Powder - 1/2 Cup
- Carom Seeds / Ajwain - 1/2 tsp
- Sesame Seeds / Till - 1 tsp
- Dry Fenugreek Leaves / Kasuri Methi - 1 tsp
- Black Salt / Kala Namak - As per taste
- Salt - As per taste
- Black Pepper Powder / Kali Mirch Powder - 1/2 tsp
- Oil - For frying

Tips

- If you want to make fluffy mathri, then do not prick the mathri with the fork.
- You can store this mathri for 3 to 4 days in an air-tight container.

Directions

- Take whole wheat flour in a mixing bowl. Add boiled potato, poha powder, carom seeds by rubbing between your palms, sesame seeds, dry fenugreek leaves by rubbing between your palms, black salt, salt, and black pepper powder. Mix well.
- Prepare medium-soft consistency dough by mixing it well. Knead it well. Let it rest for 10 minutes.
- Then take the small ball sized dough and make a cylinder shaped long roll. Cut it in small equal parts.
- Grease your palm with oil. Take a part of the dough and press it between your palms to make flattened mathri. Then prick the mathri using a fork. Likewise, prepare all the mathris from the dough.
- Meanwhile, heat oil for frying. Put the prepared mathris in the hot oil.
- Deep fry it on a medium flame for 3 to 4 minutes until it turns crispy and golden brown from both sides. Then, take them out on a serving plate using a slotted spoon.
- 'Aloo Ki Mathri' is ready to be served.

Lemon Pepper Rasam

a famous South Indian side dish



By Smita Srikanth, A Lovely Mom, From Bangalore

SERVINGS: 2

PREPARATION TIME: 5 MIN

COOKING TIME: 10 MIN

Ingredients

- Pigeon peas/ Arhar/ Tuvar dal - 1 Cup
- Water - As required
- Cumin seeds-black pepper powder / Jeera-kali mirch powder - 1 tsp
- Salt - As per taste
- Curry leaves stem - 1
- Curry leaves / Curry patta - A few
- Clarified butter / Ghee - 1/2 tbsp
- Mustard seeds / Rai - 1/2 tsp
- Asafoetida / Hing - A pinch
- Turmeric powder / Haldi powder - 1/4 tsp
- Green chilli / Hari mirchi - 2 Chopped
- Dry red chilli / Sukhi lal mirch - 2
- Lemon juice / Nimbu ka ras - Of 1/2 lemon
- Coriander leaves / Hara dhaniya - A handful

Tips

- You can adjust the consistency of the rasam as per choice.

Directions

- Wash and cook tuvar dal by adding water in the pressure cooker till 4 whistles on a high flame. Once done, turn off the flame. Take it out to a big bowl.
- Blend it using an electric blender. Heat it and add water to prepare watery consistency rasam. Bring it to a boil on medium flame.
- Add cumin seeds-black pepper powder, salt, curry leave's stem by tying a knot, and curry leaves. Mix well. Bring it to a boil on medium flame. Keep stirring occasionally in between.
- Meanwhile, heat ghee in a tadka pan. Add mustard seeds, asafoetida, turmeric powder, green chilli, and dry red chilli. Mix well and turn off the flame.
- Pour the prepared tadka to the rasam. Mix well. Boil it for 1 to 2 minutes on high flame.
- Then add lemon juice and put the squeezed lemon piece into the rasam for 1 minutes. Add coriander leaves and mix well.
- After 1 minute, take out the lemon piece from it. Then turn off the flame and take it out in a bowl.
- 'Lemon Pepper Rasam' is ready to be served.

Aata Jaggery Cake In Kadhai

a healthy dessert for special occasions



By Neha Agarwal, A Lovely Mom, From Raipur

SERVINGS: 7

PREPARATION TIME: 10 MIN

COOKING TIME: 60 MIN

Ingredients

- Whole wheat flour / Gehu ka aata - 2 Cups
- Homemade malai - 1 Cup
- Jaggery powder / Gud - 1 Cup
- Milk powder - 1 cup
- Milk - 1 Cup + As required
- Custard powder - 1 & 1/2 tbsp
- Baking powder - 1 tsp
- Baking soda - 1/4 tsp
- Oil - For greasing
- Sprinklers - As required + For garnishing (optional)

Tips

- The ratio of homemade malai, jaggery powder, and milk powder should be 1:1.
- Chocolate chips can be added instead of sprinklers.
- Don't open the lid while the cake is baking.
- You can add 1 Cup of condensed milk instead of malai. Reduce the quantity of jaggery as condensed milk is sweet.
- You can also add 1/2 cup of oil or butter instead of malai
- **FOR PREPARING CAKE IN OTG :**
- Preheat OTG at 170 degrees Celsius for 10 minutes.
- Bake the cake at 170 degrees Celsius for 32 minutes.

Directions

- Take a big sized bowl. Add homemade malai and jaggery powder. Mix well with a whisker. Then add milk powder and milk. Mix well.
- Now add custard powder and mix well. Add 1 Cup of whole wheat flour and mix well to prepare a lumps-free consistency batter.
- Then add another 1 cup of whole wheat flour and mix well to prepare a lumps-free batter.
- Add little milk to prepare a lumps-free medium thick consistency batter.
- Take a heavy bottom pan. Put a small plate. Now cover that pan with a lid.
- Then heat the prepared heavy bottom pan for 10 minutes on low flame.
- Now add baking powder and baking soda to the batter mix well. Then add sprinklers and mix well.
- Take a cake tin and grease it with oil. Place the butter paper on it and grease it with the oil. Pour the batter into the cake tin and tap it. Add some sprinklers on it.
- Now place the prepared cake tin on the plate of the preheated pan. Bake the cake for 55 to 60 minutes on a big burner on low flame.
- Once baked well, keep the cake tin in the pan for 5 to 10 minutes. Then take it out and keep it aside. Let it cool down.
- Then de-mould it and remove butter paper. Garnish it with sprinklers.
- 'Aata Jaggery Cake In Kadhai' is ready to be served.

Cheese Moong Dal Sandwich

a protein-rich tiffin box idea



By Sapna Maheshwari, A Lovely Mom, From Faridabad

SERVINGS: 2

PREPARATION TIME: 185 MIN

COOKING TIME: 10 MIN

Ingredients

- Yellow lentils / Moong dal - 1 Cup
- Ginger / Adarak - 1 Inch chopped
- Green chilli / Hari mirchi - 1 Chopped
- Water - As required
- Onion / Pyaz - 1 tbsp Finely chopped
- Carrot / Gajar - 1 tbsp Grated
- Red capsicum / Lal shimla mirch - 1 tbsp Finely chopped
- Coriander leaves / Hara dhaniya - A handful
- Red chilli powder / Lal mirch powder - 1 tsp
- Salt - As per taste
- Clarified butter / Ghee - As required
- Bread - 2 Slices
- Green chutney / Hari chutney - As required
- Pizza sauce - As required
- Cheese slice - 1
- Grated cottage cheese / paneer - As required
- Oregano - As required
- Red chilli flakes - As required
- Tomato ketchup - As required

Directions

- Wash and soak moong dal for 2 to 3 hours. Then strain the moong dal and transfer it to a grinding jar. Add green chilli, ginger, and little water. Grind it for a few seconds to prepare a medium-thick consistency batter.
- Take it out in a bowl. Add onion, carrot, red capsicum, and coriander leaves. Mix well. Then add red chilli powder and salt. Mix well.
- Heat a tawa. Pour the batter on the tawa and spread it to make square shaped bread-sized pancake.
- Pour some drops of ghee on it. Cook it on medium flame for 2 to 3 minutes.
- Flip it to cook the other side as well. Once it is cooked from both sides, take it out to a plate.
- Now take bread slices. Apply green chutney on one bread slice and pizza sauce on another bread slice.
- Then add the prepared square-shaped moong dal chilla on the green chutney applied bread slice.
- Add cheese slice on it. Spread grated paneer on it. Sprinkle oregano and red chilli flakes on it. Cover it with pizza sauce applied bread slice. Apply ghee on it.
- Meanwhile, heat a tawa. Add the prepared cheese moong dal sandwich on it. Toast it for 1 to 2 minutes on a low flame.
- Flip it to toast the other side by applying ghee for 1 to 2 minutes. Press it while toasting.
- Once it is toasted well from both sides, take it out on a plate and cut it into 4 pieces. Garnish it with tomato ketchup.
- 'Cheese Moong Dal Sandwich' is ready to be served.

Tips

- Any vegetable can be added to the moong dal batter as per choice and availability.
- The moong dal should be soaked for at least for 2 hours.
- Any type of bread can be used.
- Tomato ketchup can be added instead of pizza sauce.

[Watch the video recipe](#)

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South Indian Special Red Chutney

a spicy side dish



By Kala Sridhar Ji, A Lovely Mom, From Tamilnadu

SERVINGS: 6

PREPARATION TIME: 10 MIN

COOKING TIME: 10 MIN

Ingredients

- **FOR PREPARING TOMATO PASTE :**
- Sesame Oil / Til Ka Tel - 1 tbsp
- Mustard Seeds / Rai - 1/2 tsp
- Ginger / Adrakh - 1 Inch chopped
- Garlic / Lahsun - 5 to 6 Cloves
- Green Chilli / Hari Mirchi - 2
- Curry Leaves / Curry Patta - 1/4 Cup
- Tomato / Tamatar - 2 Chopped
- Salt - As per taste
- Water - As required
- **FOR PREPARING URAD DAL PASTE :**
- Sesame Oil / Til Ka Tel - 1 tbsp
- Cumin Seeds / Jeera - 1 tsp
- Sesame Seeds / Til - 2 tsp
- Dry Red Chilli / Sukhi Lal Mirch - 3
- Whole White Gram / Urad Dal - 3 tsp
- Water - As required
- **FOR PREPARING CHUTNEY :**
- Sesame Oil / Til Ka Tel - 2 tbsp
- Mustard Seeds / Rai - 1 tsp
- Asafoetida Paste / Hing - 1/4 tsp
- White Gram / Urad Dal - 2 tsp
- Curry Leaves / Curry Patta - A few
- Water - As required
- Coriander Leaves / Hara Dhaniya - A handful

Directions

- **FOR PREPARING TOMATO PASTE :**
- Heat sesame oil in a pan. Add mustard seeds, ginger, garlic, and green chilli. Saute it for a few seconds.
- Then add curry leaves and tomato. Mix well and saute it for 2 to 3 minutes on medium flame till the tomatoes become soft.
- Then add salt and a little water. Mix well. Saute it for 2 to 3 minutes on medium flame.
- Once done, turn off the flame and let it cool down. Then transfer it to a grinding jar and grind it for a few seconds to prepare its paste. Keep it aside.
- **FOR PREPARING URAD DAL PASTE :**
- Heat sesame oil in a pan. Add cumin seeds and sesame seeds, dry red chillies, and urad dal. Roast it for 1 to 2 minutes on medium flame till the urad dal becomes nice golden brown. Keep stirring occasionally.
- Once done, turn off the flame and let it cool down. Then transfer it to a grinding jar and add a little water. Grind it for a few seconds to prepare its paste. Keep it aside..
- **FOR PREPARING CHUTNEY :**
- Heat sesame oil in a pan. Add mustard seeds, asafoetida paste, and urad dal. Mix well. Add curry leaves by crushing them.
- Add the prepared urad dal paste and tomato paste. Mix well. Add a little water and mix well.
- Boil it for 1 to 2 minutes on medium flame. Once done, add coriander leaves and curry leaves. Mix well.
- 'South Indian Special Red Chutney' is ready to be served with dosa and appe.

Tips

- The thickness of the chutney can be adjusted as per choice.
- **FOR PREPARING TOMATO PASTE :**
- The ratio of green chilli to tomato should be 1:1.
- **FOR PREPARING URAD DAL PASTE :**
- The ratio of cumin seeds, sesame seeds, and urad dal Should be 1:2:3.

[Watch the video recipe](#)

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Til Mungfali Ke Ladoo

a healthy winter special dish



By Neeta Sharma, A Lovely Mom, From Rajasthan

SERVINGS: 5

PREPARATION TIME: 5 MIN

COOKING TIME: 10 MIN

Ingredients

- Sesame seeds / White til- 1 Cup
- Jaggery / Gud - 1/2 cup
- Peanuts / Mungfali - 1/4 Cup
- Water - As required

Tips

- You can adjust sweetness as per taste.
- The ratio of jaggery to sesame seeds should be 1:2.
- If you want, you can add ghee while melting jaggery for shine.
- The ratio of peanuts to jaggery should be 1:2.
- Prepare the ladoo while the ladoo mixture is hot.

Directions

- Roast sesame seeds on low for 5 minutes. Keep stirring continuously. Then keep it aside.
- Roast the peanuts in a pan on a low flame for 10 minutes. Once the peanuts are cooled down peel them off. Take out peanuts in a bowl and keep it aside.
- Take jaggery in a pan. Melt it on high flame for 3 to 4 minutes. Keep stirring continuously.
- Then add the roasted sesame seeds and peanuts. Turn off the flame. Mix well.
- Now wet your palms with water. Take a small, ball-sized part of ladoo mixture, roll it between your palms and make a round shaped ladoo.
- Likewise, prepare all the ladoos. Take it out to a serving plate.
- 'Til Mungfali Ke Ladoo' is ready to be served.

Coin Pizza

a party special mini treat



By Shveta Sheth, A Lovely Mom, From Mumbai
SERVINGS: 3 PREPARATION TIME: 35 MIN COOKING TIME: 8 MIN

Ingredients

- Whole Wheat Flour / Gehu Ka Aata - 1 Cup
- All Purpose Flour / Maida - 1 Cup
- Pizza Topping All-In-One - As required
- Salt - As per taste
- Powdered Sugar - 1 tsp
- Baking Soda - 1/2 tsp
- Baking Powder - 1 & 1/2 tsp
- Curd / Dahi - 2 tbsp
- Oil - 2 tbsp + For greasing
- Water - As required
- Onion / Pyaz - 1 tbsp Finely chopped
- Red Capsicum / Shimla Mirch - 1 tbsp Finely chopped
- Mozzarella Cheese - As required
- Sweet Corn - 1 tbsp parboiled
- Mixed Herbs - As required
- Red Chilli Flakes - As required
- Butter - As required

Tips

- The ratio of maida to whole wheat flour should be 1:1.
- You can prepare this coin pizza using only wheat flour or maida.
- The dough should rest for a minimum 15 minutes.
- Half cooked pizza base or unbaked coin pizza can be prepared earlier to save time.
- Any type of veggies and cheese can be added as per choice and availability.
- Coin pizza can be prepared in OTG.

Directions

- Take whole wheat flour in a bowl. Add maida and salt. Mix well. Add powdered sugar, baking soda, baking powder, and curd. Mix well.
- Now add oil and mix well. Now add water gradually to prepare soft consistency dough. Let it rest for 30 minutes.
- After 30 minutes, grease your palm with oil and knead it well. Take a big ball sized dough. Dust it with flour. Roll out thick roti from it. Cut into a small sized circle with the help of a small lid. Then make the indentations using the fork. Likewise, prepare all pizza bases.
- Meanwhile, heat a tawa. Place the prepared pizza base on it and slightly roast it on one side for a few seconds on low flame. Flip it, once it is slightly brown. Roast it from the other side as well. Once done, take it out to a plate.
- Apply pizza topping all-in-one on it. Then add onion, red capsicum, mozzarella cheese, and sweet corn on it. Sprinkle mixed herbs and red chilli flakes on it.
- Meanwhile, heat a pan. Grease it with butter and place the prepared coin pizza.
- Cover the pan with a lid and toast it for 4 to 5 minutes on low flame until the cheese melts and the bottom side of the pizza becomes crispy.
- Once done, take it out to a serving plate.
- 'Coin Pizza' is ready to be served.

Tandoori Jumbo Sandwich

a spicy and tasty dish



By Shilpi Agarwal,

A Lovely Mom,

From Rajasthan

SERVINGS: 1

PREPARATION TIME: 5 MIN

COOKING TIME: 3 MIN

Ingredients

- Bread Slices - 3
- Green Chutney - As required
- Tandoori Veg Mayonnaise - As required
- Cottage Cheese / Paneer - 1/4 Cup Finely chopped
- Sweet Corn - 1 tbsp parboiled
- Salt - As per taste
- Black Pepper Powder / Kali mirch - As required
- Cheese - As required
- Tomato / Tamatar - 1/2 Finely chopped
- Onion / Pyaz - 1/2 Finely chopped
- Capsicum / Shimla Mirch - 1/2 Finely chopped
- Cucumber / Kheera - 1/2 Finely chopped
- Coriander Leaves / Hara Dhaniya - A handful + For garnishing
- Butter - As required
- Red Chilli Flakes - For garnishing
- Nylon Sev - For garnishing

Directions

- Take a bread slice and apply green chutney to it. Then apply tandoori veg mayonnaise on it.
- Now add paneer and sweet corn on it. Sprinkle salt and black pepper powder on it.
- Then grate cheese on it. Cover it with green chutney applied second bread slice.
- Now apply tandoori veg mayonnaise on it. Add tomato, onion, capsicum, cucumber, and coriander leaves on it.
- Sprinkle salt and black pepper powder on it. Then grate cheese on it. Cover it with tandoori veg mayonnaise and green chutney applied third bread slice.
- Meanwhile, heat a grill pan. Grease it with butter. Place the prepared sandwich on the tawa.
- Roast it by applying butter from both sides on a low flame till it becomes nice golden and crispy.
- Once done, take it out on a serving plate and cut it into 4 triangle pieces.
- Garnish it with coriander leaves, grated cheese, red chilli flakes, and nylon sev.
- 'Tandoori Jumbo Sandwich' is ready to be served.

Tips

- Vegetables can be added as per choice and availability.

Burnt Paneer Fried Rice

a spicy and tangy one-pot meal



By Neha Agarwal, A Lovely Mom, From Raipur

SERVINGS: 3

PREPARATION TIME: 35 MIN

COOKING TIME: 10 MIN

Ingredients

- Tomato / Tamatar - 1
- Onion / Pyaz - 1
- Garlic / Lahsun - 4 Cloves
- Dry red chilli / Sukhi lal mirch - 4 to 5
- Water - 1 Cup
- Oil - 2 tbsp
- Cumin seeds / Jeera - 1/2 tsp
- Cottage cheese / Paneer - 1 Cup diced
- Salt - As per taste
- Red chilli powder / Lal mirch powder - 1 tsp
- Cooked rice / Chawal - 1 Cup
- Coriander leaves / Hara dhaniya - For garnishing

Directions

- Soak dry red chillies in the water for 30 minutes.
- Take tomato, garlic and onion. Roast it directly on medium to low flame for 3 to 4 minutes.
- Rotate it continuously till it becomes soft from inside. Peel charred tomato, onion, and garlic.
- Chop them and transfer to a grinding jar. Add soaked dry red chilli with water. Grind it for a few seconds to prepare its puree.
- Heat oil in a pan. Add cumin seeds and paneer. Mix well and saute it for 1 to 2 minutes on medium flame. Keep stirring it in between.
- Then add the prepared puree and mix well. Add salt and red chilli powder. Mix well.
- Boil it for 1 to 2 minutes on medium flame. Keep stirring it in between.
- Now add cooked rice and mix well. Garnish it with coriander leaves.
- 'Burnt Paneer Fried Rice' is ready to be served.

Tips

- Rotate tomato, onion, and garlic continuously on the direct flame as they should not burn.
- You can peel charred tomatoes, onion, and garlic with wet hands.
- Spiciness can be adjusted as per taste.

Blue Rice With Vegetable Curry

a unique and colorful dish



By Dhvani Macwan, A Lovely Mom, From Gujarat

SERVINGS: 1 - 2

PREPARATION TIME: 5 MIN

COOKING TIME: 10 MIN

Ingredients

- **FOR BLUE RICE :**
- Aprajita ke phool / Butterfly pea flower - 10 to 12
- Rice / Chawal - 1 cup
- Water - 2 cup
- Salt - to taste
- **FOR VEGETABLE CURRY :**
- Oil - 1 tsp - 1 tsp
- Mushroom - 2 tbsp chopped
- Broccoli - 2 tbsp chopped
- Shimla mirch / Bell pepper (red, yellow, green) - 2 tbsp chopped
- Paneer cubes / Cottage cheese - 100 gram
- Gajar / Carrot - 2 tbsp chopped
- Salt - to taste
- Dhaniya powder / Coriander powder - 1 tsp
- Kali mirchi powder / Black pepper powder - 1/2 tsp
- Water - as required
- Jeera / Cumin seeds - 1 tsp
- Lahsun / Garlic - 4 to 5 cloves chopped
- Tomato puree - of 1 tomato
- Kitchen king masala - 1 tsp
- Methi / Fenugreek leaves - 1 tbsp chopped
- Homemade malai / Fesh cream - 1 tbsp
- **FOR TEMPERING :**
- Ghee / Clarified butter - 1 tsp
- Jeera / Cumin seeds - 1 tsp
- Laung / Cloves - 5 to 6
- Kaju / Cashew nuts - 3 to 4 chopped
- **OTHER INGREDIENTS FOR GARNISHING :**
- Kheera / Cucumber - a few sliced
- Hara dhaniya / Coriander leaves - a few
- Aprajita ke phool / Butterfly pea flower - a few

Directions

- **FOR BLUE RICE :**
- Boil water in a vessel. Add butterfly pea flowers in it. After 2 minutes remove butterfly pea flowers from the water.
- Now, add rice and salt. Cover the vessel with a lid. Cook it for 10 minutes. Once cooked, keep it aside.
- **FOR VEGETABLE CURRY :**
- Heat 1 tsp oil in a pan. Add chopped mushroom, chopped broccoli, chopped bell peppers (red, yellow, green), paneer cubes, chopped carrot and salt in it. Mix well.
- Then, add coriander powder and black pepper powder in it. Mix well. Cover it with a lid and cook it a while. Once cooked keep it aside.
- Now, take a tawa, add 1tsp oil in it. Put jeera and chopped garlic cloves in it. Saute it a while. Then, add tomato puree, kitchen king masala, salt and chopped methi in it. Mix well. Then, add homemade malai in it. .
- Add, prepared vegetables in it. Mix well. Then, add a little water and mix well. Cook it a while. Once cooked, keep it aside.
- **FOR TEMPERING :**
- Heat ghee in a pan. Add jeera in it. Then, add cloves and chopped kaju in it. Mix well and saute them a few seconds. Once done, keep it aside.
- **FOR BLUE RICE WITH CURRY :**
- Take a serving plate. Add blue rice. Then, pour tempering on it. Place prepared vegetable curry all around it. Garnish with butterfly pea flower, coriander leaves and cucumber slices.
- 'Blue Rice With Vegetable Curry' is ready to be served.

Tips

- You can use dried or fresh butterfly pea flower as per your choice.
- You can add veggies as per availability.
- Keep veggies crunchy in curry.
- You can add kasuri methi instead of fresh methi.

[Watch the video recipe](#)

[YouTube.com/zaykakatadka](https://www.youtube.com/zaykakatadka)

Desi Pink Sauce Pasta

a unique and tasty pasta dish



By Archana Chakravarthy, A Lovely Mom, From Karnataka

SERVINGS: 1

PREPARATION TIME: 5 MIN

COOKING TIME: 5 MIN

Ingredients

- Elbow Pasta - 1 Cup
- Water - As required
- Pasta And Pizza Pink Sauce - 3 to 4 tbsp
- Salt - As per taste
- Oil - As required
- Clarified butter / Ghee - 1 tbsp
- Onion / Pyaz - 1 chopped
- Red and green Capsicum / Shimla mirch - 1 Cup Diced
- Broccoli - 1 Cup Chopped
- Salt - As per taste
- Grated cheese - For garnishing
- Red chilli flakes - For garnishing

Tips

- Veggies can be added as per choice and availability.
- Keep the vegetables crunchy.

Directions

- Wash broccoli with hot water. Then strain it and keep it aside.
- Boil water in a pan. Add salt and 1/2 tbsp of oil. Then add pasta. Cook it on a high flame for 3 to 4 minutes. Then drain off the water. Keep it aside.
- Heat ghee in a pan. Add onion and mix well. Saute it for a few seconds on high flame. Keep stirring occasionally in between.
- Then add capsicum and broccoli. Mix well. Add sweet corn and salt. Mix well.
- Saute it for 1 to 2 minutes on high flame. Keep stirring occasionally in between.
- Now, add pasta and pizza pink sauce and mix well. Then add boiled pasta and mix well.
- Once done, turn off the flame and take it out on a serving plate. Garnish it with grated cheese and red chilli flakes.
- 'Desi Pink Sauce Pasta' is ready to be served.

Bread Ragda Chaat

a popular street food



By Vijay Haldiya,

Founder,

Zayka Ka Tadka

SERVINGS: 1

PREPARATION TIME: 300 MIN

COOKING TIME: 10 MIN

Ingredients

- **FOR PREPARING RAGDA :**
- White peas / Safed matar - 1 Cup
- Water - As required
- Salt - As per taste
- Chaat masala - 1/2 tsp
- Turmeric powder / Haldi powder - 1/2 tsp
- Red chilli powder / Lal mirch powder - 1 tsp
- Coriander leaves / Hara dhaniya - A handful
- **FOR PREPARING BREAD RAGDA CHAAT :**
- Bread - 1 Slice
- Onion / Pyaz - 1 Finely chopped
- Tamarind chutney - As required
- Green chutney - As required
- Zero number sev / Nylon Sev - As required
- Roasted cumin seeds powder / Jeera powder - As required
- Red chilli powder/ Lal mirch powder - As required
- Salt - As per taste
- Chaat masala - As required
- Coriander leaves / Hara dhaniya - For garnishing

Directions

- **FOR PREPARING RAGDA :**
- Soak white peas for 4 to 5 hours, then drain out its water. Boil it in a pressure cooker till 1 whistle on a high flame. Then keep the flame low and boil it till 4 to 5 whistles.
- Heat oil in a pan. Add boiled peas, salt, chaat masala, turmeric powder, red chilli powder, and coriander leaves. Mix well.
- Boil it for 1 to 2 minutes on medium flame. Once done, turn off the flame and keep it aside.
- **FOR PREPARING BREAD RAGDA CHAAT :**
- Take bread slice on a serving plate. Add the prepared ragda, onion, tamarind chutney, green chutney, nylon sev on it.
- Sprinkle roasted cumin seeds powder, red chilli powder, salt, and chaat masala. Garnish it with coriander leaves.
- 'Bread Ragda Chaat' is ready to be served.

Tips

- Any type of bread can be used to prepare this chaat.

Instant Potato Chips

a market-style snack



By Manju Saraf, A Lovely Mom, From Gurgaon

SERVINGS: 2

PREPARATION TIME: 5 MIN

COOKING TIME: 5 MIN

Ingredients

- Potato / Aloo - 1
- Water - As required
- Oil - For frying
- Salt - As per taste
- Red chilli powder / Lal mirch powder - As required

Tips

- Potato slices should be kept in the water.
- It is recommended to use hot water to wash the potato chips.
- The washed potato slices should be kept in the kitchen towel and pat dry for 5 to 7 minutes.
- Salt should be added while the chips are hot.

Directions

- Take washed and peel the potato. Take a slicer and make slices of potato. Keep the potato slices in water.
- Wash the chips 4 to 5 times with water to remove the starch. Now, take a kitchen towel and spread the potato slices on it. Cover the slices with a towel and pat dry them for 5 to 7 minutes.
- Meanwhile, heat oil in a deep frying pan over a high flame. When the oil is hot, Place potato slices gently into the hot oil.
- Deep fry them on high flame for 4 to 5 minutes until crispy and light golden brown from both sides, and take them out to a serving plate using a slotted spoon.
- Sprinkle salt and red chilli powder. Mix well.
- 'Instant Potato Chips' is ready to be served.

Multigrain Chikki

a healthy traditional festival special sweet



By Shraddha Thakrar, A Lovely Mom, From Gujarat

SERVINGS: 4

PREPARATION TIME: 5 MIN

COOKING TIME: 5 MIN

Ingredients

- Peanuts / Mungfali - 1 Cup
- Sesame seeds / Til - 1 Cup white and black
- Roasted bengal gram / Daliya dal - 1 Cup
- Jaggery / Gud - 1 & 1/2 Cup chopped
- Clarified butter / Ghee - For greasing

Tips

- The ratio of jaggery to sesame seeds, peanuts, and roasted gram dal should be 1:2.
- Check the jaggery by adding some drops in cold water. If it becomes solid and crunchy immediately then the jaggery syrup is ready otherwise, cook it for 1 to 2 minutes.
- You can store the chikki in an air-tight container for 15 days.

Directions

- Roast the peanuts in a pan on a low flame for 5 to 6 minutes. After the peanuts cool down peel it. Now coarsely crush it. Keep it aside.
- Roast the sesame seeds in a pan on a low flame for 2 to 3 minutes. Keep it aside and let it cool down.
- Heat the pan and grease it with ghee. Add jaggery to a pan. Melt it on high flame for 2 to 3 minutes. Keep stirring continuously.
- Check the jaggery by adding some drops in cold water. If it becomes solid and crunchy immediately then the jaggery syrup is ready otherwise, cook it for 1 to 2 minutes.
- Then add the roasted peanuts, sesame seeds, and bengal gram. Turn off the flame. Mix well.
- Brush ghee over a flat surface and immediately take out the chikki mixture on it. Roll it using a greased rolling pin like a chapati.
- Roll the peanut mixture according to the desired thickness and then cut it into pieces immediately before it cools down.
- After that, let it cool down slightly, then separate the chikki pieces. Take it out on a serving plate.
- 'Multigrain Chikki' is ready to be served.

Shakarkand Hare Pyaz Ki Sabji

a quick option for tiffin



By Anita Sharma, A Lovely Mom, From Rajasthan

SERVINGS: 4

PREPARATION TIME: 5 MIN

COOKING TIME: 5 MIN

Ingredients

- Sweet potato / Shakarkand - 2
- Oil - 2 tbsp
- Cumin seeds / Jeera - 1/2 tsp
- Salt - As per taste
- Turmeric powder / Haldi powder - 1/2 tsp
- Coriander powder / Dhaniya powder - 1 tsp
- Red chilli powder / Lal mirch powder - 1 tsp
- Spring onion / Hara pyaz - 1 Cup finely chopped
- Water - As required
- Tomato / Tamatar - 1 Finely chopped
- Green chilli / Hari mirchi - 2 to 3 Finely chopped

Directions

- Peel and chop the sweet potato. Cut it into thin round slices. Keep it in the water. Keep it aside.
- Heat oil in a pan. Add cumin seeds and sweet potato. Mix well and saute it for a few seconds.
- Then add salt, turmeric powder, coriander powder, and red chilli powder. Mix well and add spring onion.
- Further, add little water and mix well. Cook it for 2 to 3 minutes on medium flame.
- Now add tomato and green chilli. Cook it for 1 to 2 minutes on medium flame.
- Once done, turn off the flame and take it out to a serving bowl.
- 'Shakarkand Hare Pyaz Ki Sabji' is ready to be served.

Tips

- The sweet potato should be peeled just before making the sabji otherwise, it will turn black.
- Chopped sweet potato should be kept in the water.

[Watch the video recipe](#)

[YouTube.com/zaykakatadka](https://www.youtube.com/zaykakatadka)

Eggless Chocolate Mini Cheese Cake

an adorable and portable treat



By Ani Setia, A Lovely Mom, From Rajasthan

SERVINGS: 6

PREPARATION TIME: 250 MIN

COOKING TIME: 10 MIN

Ingredients

- **FOR PREPARING CREAM CHEESE :**
- Full fat milk - 500 ml.
- Fresh cream - 250 ml.
- Vinegar - 2 tbsp
- Water - 2 tbsp
- Vanilla essence - 1/2 tsp
- Salt - A pinch
- Powdered sugar - 2 tbsp
- **FOR PREPARING WHIPPING CREAM :**
- Whipping fresh cream - 1/4 Cup
- **FOR PREPARING CHOCOLATE CHEESE CAKES :**
- Couverture melted dark chocolate - 1/4 Cup
- Muffin liners - 6
- Chocolate biscuit crumbs - 100 gms.
- Melted butter - As required
- Strawberry pieces - For garnishing
- Sugar balls - For garnishing

Directions

- **FOR PREPARING CREAM CHEESE :**
- Take milk in a pan. Add cream and mix well. Now heat it for 3 to 4 minutes and bring it to a boil. Keep stirring occasionally.
- Take vinegar and water in a bowl. Mix well. Now gradually add it to the boiling milk. Keep stirring continuously.
- When the milk starts to curdle, stop adding the vinegar mixture and immediately turn off the flame.
- Then drain off the curdled milk using the cloth. Squeeze it and drain off the water.
- Take curdled milk in a grinding jar. Add vanilla essence and salt. Grind it to prepare a smooth paste.
- Now take it out to a bowl. Add powdered sugar. Whisk it well for 2 to 3 minutes till it becomes light and smooth. Keep it aside.
- **FOR PREPARING WHIPPING CREAM :**
- Take whipping cream in a bowl. Whip it with an electric beater. Firstly beat the cream at a low speed then increase the speed until it thickens.
- Whisk the cream until it thickens and the cream gets stiff peaks. Keep scraping the sides of the cream to whisk all cream well.
- **FOR PREPARING CHOCOLATE CHEESE CAKES :**
- Take biscuit crumbs. Add melted butter and mix well to prepare it like a dough. Keep it aside.
- Now take the prepared cream cheese, whipped cream, and couverture melted dark chocolate in a bowl. Mix well with light hands. Keep it aside.
- Now take muffin liners. Add 1 tsp of biscuits mixture. Press it using a back part of spoon to make a thin layer of it.
- Now add the prepared cream cheese mixture on the top part of the muffin liner. Level it using a wet flat spatula. Garnish it with strawberry pieces and sugar balls. Likewise, prepare all cupcakes.
- keep them in the refrigerator and let it set for 3 to 4 hours. Then unmold them and take them out to a serving plate.
- 'Eggless Chocolate Mini Cheese cake' is ready to be served.

Eggless Chocolate Mini Cheese Cake

an adorable and portable treat

Tips

- The cheesecake should have a nice thin crust layer, the cream cheese layer should be larger than the crust layer, and it should be no crumbs while cutting it.
- **FOR CREAM CHEESE :**
- Use full-fat milk.
- The ratio of fresh cream to milk should be 1:2.
- It is recommended to use readymade fresh cream.
- The ratio of water to vinegar should be 1:1.
- Lemon juice can be used instead of vinegar.
- Vinegar or lemon juice should be used adding in water to make smooth and soft cream cheese.
- When the milk starts to curdle, stop adding the vinegar mixture and immediately turn off the flame.
- Leftover water from curdled milk can be used to knead dough or add it to the gravy.
- You can hang the curdled milk to remove its water completely.
- The curdled milk shouldn't wash.
- Misri(rock sugar) powder can be added instead of powdered sugar.
- An electric beater can be used to whisk cream cheese instead of a hand beater.
- Any type of salt can be added.
- **FOR WHIPPING CREAM :**
- The whipping cream should be chilled and in liquid form.
- Firstly beat the cream at a low speed then increase the speed until it thickens.
- Whisk the cream until it thickens and the cream gets stiff peaks.
- Check the whipping cream by slightly turning the bowl, if it falls down, whip it again for 1 to 2 minutes.
- **FOR CHOCOLATE CHEESE CAKES :**
- The ratio of whipping cream (liquid) to cream cheese should be 1:2.
- Compound chocolate can be used instead of couverture dark chocolate.
- The ratio of melted dark chocolate to cream cheese should be 1:2.
- Readymade dark chocolate can be used instead of couverture dark chocolate.
- Whipped cream, cream cheese, and melted couverture dark chocolate should be mixed with light hands.
- Any type of biscuit can be used to prepare crumbs.
- Use oreo biscuits to prepare the chocolate cheesecake.
- The biscuit mixture should be pressed well using the back part of the spoon.
- The prepared cheese cupcakes should be kept in the refrigerator and let set for at least 3 to 4 hours.
- If you want to set cheese cupcakes quickly, keep them in the freezer for 30 minutes.
- Dark chocolate should be melted using the double boiler method.
- White chocolate can be added instead of dark chocolate to make any type of berry cheesecake.
- You can garnish the cake as per your choice.

Popcorn Laddu

a quick and healthy sweet snack



By Sharmila Devi, A Lovely Mom, From Andhra Pradesh

SERVINGS: 1 - 2 PREPARATION TIME: 3 - 4 MIN COOKING TIME: 3 - 4 MIN

Ingredients

- Unsalted popcorn - 2 cup
- Jaggery powder - 1 cup
- Water - as required
- Roasted dry nuts - as required

Directions

- Put unsalted popcorn in a mixer jar. Grind it to a coarse powder. Keep it aside.
- Heat a kadai/wok. Add jaggery powder in it. Now add a little water in it. Boil it to prepare jaggery syrup.
- Now, add popcorn powder in it. Mix well. Then add roasted dry nuts and mix well. Let it cool a little.
- Now, Take a small, ball-sized part of laddu mixture, roll it between your palms and make a round shaped laddu. Likewise, prepare all the laddus. Place them in a serving plate.
- 'Popcorn Laddu' is ready to be served.

Tips

- Adjust the sweetness of laddus as per your taste.



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ENJOY!

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