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NOVEMBER - 2024

UNEDITED LIVE
RECIPES



जो दिखता है !
वही बनता है !



ISSUE : 51

LIVE FROM THE KITCHENS OF MOMS OF INDIA





THE SUPER CHEFS OF INDIA






Founder's Words



Namaskar!

Namaskar!

**Wishing you a wonderful
and prosperous Diwali !**


After an amazing Navratra season, it's now the season for lights, colour, joy and prosperity.

For the auspicious occasion of Diwali we bring a collection of some of the delicious sweets, snacks and special recipes from our amazing moms, that you can make in the comforts of your home very easily.

Our team tries our best to connect with all our lovable followers and hopes to bring smiles to them while making their cooking easier and more enjoyable.

Your feedback and encouragement are of precious value 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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ALOO NAMKEEN MIXTURE – MEERUT SPECIAL

crispy and tasty Meerut's famous dry snack
By Santosh Sharma From Meerut



SERVINGS: 3

PREPARATION TIME: 5 MIN

COOKING TIME: 10 MIN

INGREDIENTS

- Oil - For frying
- Cooked & Sun-dried Leftover Rice / Bache Huye Dhoop Me Sukhaye Huye Chawal - 1/4 Cup
- Aloo Ka Lachha - 1/4 Cup
- Aloo Sabudana Papad - 1
- Aloo Kali Mirch Ka Papad - 2
- Potato Chips / Aloo Wafers - 1/2 Cup
- Urad Dal Papad - 1
- Peanuts / Mungfali - 1/4 Cup
- Dry coconut / Sukha nariyal - 1/4 Cup chopped
- Curry Leaves / Curry Patta - A few
- Dry Red Chilli / Sukhi Lal Mirch - 3
- Black Salt / Kala Namak - As per taste
- Chaat Masala - 1/2 tsp

TIPS

- The oil should be hot enough for frying the ingredients.
- You can sun-dry leftover rice then fry them.
- Boiled, peeled, and grated potato should be sun-dry to make aloo lachha.
- You can prepare the aloo lachha from raw potato as well. Boil raw grated potato in the water and sun-dry it.
- For preparing aloo sabudana papad : Take Boiled, peeled, and mashed potato. Add 3 to 4 hours soaked and mashed sabudana with spices and prepare papad from it.
- Keep the flame low while frying the peanuts.
- You can store this namkeen for 30 days in an airtight container.

DIRECTIONS

- Heat oil in a frying pan. Add cooked and sun-dried leftover rice. Fry it on high flame for a few seconds until it becomes fluffy. Once done, take it out to a plate using a slotted spoon.
- Now add aloo ka lachha in the same hot oil pan. Fry it on high flame for a few seconds until it becomes fluffy. Once done, take it out to a plate using a slotted spoon.
- Then add aloo sabudana papad in the same hot oil pan. Fry it on high flame for a few seconds until it becomes fluffy. Once done, take it out to a plate using a slotted spoon.
- Add aloo kali mirch ka papad in the same hot oil pan. Fry it for a few seconds on high flame until it becomes fluffy. Once done, take it out to a plate using a slotted spoon.
- Further, fry potato chips in the same hot oil pan on high flame for a few seconds until it becomes fluffy. Once done, take it out to a plate using a slotted spoon.
- Then fry urad dal papad in the same hot oil pan on high flame for a few seconds until it becomes fluffy. Once done, take it out to a plate using a slotted spoon.
- Now keep the flame low and add peanuts. Fry it by stirring occasionally on a low flame for 1 to 2 minutes. Once done, take it out to a plate using a slotted spoon.
- Then fry dry coconut in the same hot oil pan on high flame. Fry it by stirring occasionally on a low flame for 1 minute. Once done, take it out to a plate using a slotted spoon.
- Further, add dry red chilli and curry leaves. Fry it by stirring occasionally on a low flame for a few seconds. Once done, take it out to a plate using a slotted spoon.
- Now take fried rice, aloo ka lachha, peanuts, and dry coconut in a serving bowl.
- Then add all fried papad and wafers to the serving bowl by crushing them. Then crush curry leaves and dry red chilli as well. Mix well. Add black salt and chaat masala. Mix well.
- 'Aloo Namkeen Mixture - Meerut Special' is ready to be served.

[WATCH THE VIDEO RECIPE](#)

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CHOCOLATE ROLL

a unique and colorful dessert

By Rinku Lakhani

From Gujarat



SERVINGS: 1

PREPARATION TIME: 5 MIN

COOKING TIME: 0 MIN

INGREDIENTS

- Biscuits - 1 Cup Powdered
- Desiccated Coconut - 2 tbsp
- Cocoa powder - 2 tsp
- Powdered Sugar / Cheeni - 2 tbsp
- Milk / Doodh - As required
- Butter / Makhan - For greasing
- Dark Chocolate - As required Melted
- Sprinklers - As required for garnishing

DIRECTIONS

- Take a mixing bowl. Add powdered biscuits, desiccated coconut, cocoa powder and powdered sugar. Mix well.
- Now, add milk gradually to prepare a medium consistency dough. Grease the dough with butter.
- Then, take a small, ball-sized part of the roll mixture, roll it between your palms and make a cylindrical shaped roll. Dip and coat the roll in melted chocolate. Likewise, prepare all rolls.
- Put all prepared chocolate rolls on a plate lined with butter paper. Sprinkle sprinklers on it. Now keep it in the freezer for 10 minutes. Once frozen well, take it out to a serving plate.
- 'Chocolate Roll' is ready to be served.

TIPS

- You can prepare rolls in any desired shape.
- You can coat rolls in cocoa powder, dry nuts powder, white chocolate, desiccated coconut etc. as per your choice.

2 IN 1 BREAD CHAAT

a delicious snack

By Vijay Haldiya Founder Zayka Ka Tadka



SERVINGS: 2

PREPARATION TIME: 5 MIN

COOKING TIME: 5 MIN

INGREDIENTS

- **FOR PREPARING 2 IN 1 BREAD CHAAT**
- Boiled Potato / Uble Hue Aloo - 2 Peeled and mashed
- Salt - As per taste
- Red Chilli Powder / Lal Mirch Powder - 1 tsp + As required
- Chaat Masala - 1/2 tsp + As required
- Dry Mango powder / Amchur - 1/2 tsp
- Coriander Leaves / Hara Dhaniya - A handful + For garnishing
- Green Chilli / Hari Mirch - 1 to 2 Finely chopped
- Bread - 4 Slices
- Bread Crumbs - As required
- Oil - For roasting + For greasing
- Hung Curd / Chakka Dahi - As required
- Sweet Tamarind Chutney / Meethi Imli Chutney - As required
- Green Chutney / Hari Chutney - As required
- Roasted Cumin Seeds / Bhuna Jeera - As required
- Nylon Sev - For garnishing
- Namkeen Boondi - For garnishing
- Pomegranate Seeds / Anardana - For garnishing
- **FOR PREPARING TADKA**
- Oil - 1 tbsp
- Mustard Seeds / Rai - 1 tsp
- Curry Leaves / Curry Patta - A few

TIPS

- You can add spices to the tikki as per taste.
- You can prepare bread crumbs from the leftover bread edges.
- Bread crumbs should be added to make tasty and crispy tikki.
- Tie the curd in a muslin cloth for 2 to 3 hours to make hung curd.

DIRECTIONS

- **FOR PREPARING TADKA**
- Heat oil in a tadka pan. Add mustard seeds and curry leaves. Then turn off the flame and keep it aside.
- **FOR PREPARING 2 IN 1 BREAD CHAAT**
- Take boiled potato in a bowl. Add salt, 1 tsp of red chilli powder, 1/2 tsp of chaat masala, dry mango powder, coriander leaves, and green chilli. Mix well.
- Then add bread crumbs and mix well. Now grease your palms with oil.
- Take a small ball-sized portion of the mixture. Press it with your hands and prepare flattened tikki. Likewise, prepare all tikkis.
- Now cut bread with a round-shaped cutter or bowl. Likewise, cut all the bread.
- Put a tikki on a bread slice. Press it slightly. Likewise, prepare all bread slices.
- Meanwhile, heat little oil on a tawa over medium flame. Place the prepared tikki side to the tawa. Roast it on a medium flame for 2 to 3 minutes.
- Flip it and roast it from bread side on a medium flame for 1 to 2 minutes until they become crispy and golden brown.
- Once the tikki roasted well, turn off the flame. Keep the bread side on top.
- Now spread thick curd on it. Then add sweet tamarind chutney and green chutney on it.
- Then sprinkle red chilli powder, roasted cumin seeds, and chaat masala. Now add the prepared tadka on it.
- Garnish it with nylon sev, namkeen boondi, pomegranate, and coriander leaves. Take it out on a serving plate.
- '2 In 1 Bread Chaat' is ready to be served.

[WATCH THE VIDEO RECIPE](#)

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MOONG DAL SAMOSA

festival special snack

By Dwarka ji & Indu Mehrotra

From Lucknow



SERVINGS: 8

PREPARATION TIME: 10 - 15 MIN

COOKING TIME: 20 - 30 MIN

INGREDIENTS

• FOR PREPARING MOONG DAL STUFFING

- Yellow Lentils / Moong Dal - 1 Cup
- Water - As required
- Clarified Butter / Ghee - As required
- Asafoetida / Hing - A pinch
- Cumin Seeds / Jeera - 1/4 tsp
- Salt - As per taste
- Red Chilli Powder / Lal Mirch Powder - 1 tsp
- Coriander Powder / Dhaniya Powder - 1 tsp
- All Spice Mix Powder / Garam Masala - 1/2 tsp
- Dry Mango Powder / Amchur - 1/2 tsp
- Roasted Cumin Seeds Powder / Jeera Powder - 1 tsp
- Black Pepper Powder / Kali Mirch Powder - 1/2 tsp
- Cashews / Kaju - 6 to 7 Finely chopped

• FOR PREPARING DOUGH

- All Purpose Flour / Maida - 1 Cup
- Salt - As per taste
- Carom Seeds / Ajwain - 1/2 tsp
- Water - As required
- Oil - As required + For frying

• FOR PREPARING SLURRY

- All Purpose Flour / Maida - 2 tsp
- Water - As required

TIPS

- The samosa should be fried on low to medium flame.
- **FOR PREPARING MOONG DAL STUFFING**
- The water should be added in very less quantity while cooking the moong dal in the pressure cooker.
- You can adjust the spiciness as per taste.
- Roast the stuffing well till all the moisture of stuffing evaporates so you can store the samosa for a long time.
- If you want, you can add raisins and sugar to the stuffing.
- **FOR PREPARING DOUGH**
- Check the moyan by binding the flour. If it binds, the moyan is perfect. Else, add more oil.

MOONG DAL SAMOSA

DIRECTIONS

• FOR PREPARING MOONG DAL STUFFING

- Wash and soak moong dal for 60 to 90 minutes. Then drain the water.
- Heat 2 tsp of ghee in a pressure cooker. Add asafoetida, cumin seeds, soaked moong dal, salt, 1/2 tsp of red chilli powder, and a little water. Mix well.
- Cover the pressure cooker with its lid. Let it cook for one whistle on a medium flame. Then let it cool down completely.
- Then Take it out in a bowl and let it cool down completely. Then transfer it to a grinding jar. Grind it for a few seconds to prepare its paste.
- Now heat 2 tsp of ghee in a pan. Add the prepared moong dal mixture. Mix well on low flame.
- Then add 1/2 tsp of red chilli powder, roasted cumin seeds powder, all spice mix powder, dry mango powder, coriander powder, salt, and black pepper powder. Mix well.
- Roast it on low flame for 15 to 16 minutes till the moisture evaporates and becomes golden brown. Keep stirring continuously.
- Once done, turn off the flame and add cashews. Mix well.

• FOR PREPARING DOUGH

- Take maida in a mixing bowl. Add salt, carom seeds, and 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 wet cloth. Keep it aside and let it rest for 60 to 90 minutes.

• FOR PREPARING SLURRY

- Take maida in a bowl. Add a little water to prepare lumps-free slurry. Keep it aside.

• FOR PREPARING MOONG DAL SAMOSA

- Take a small ball sized part of the dough and make a peda. Roll it to make small sized poori and cut it from the middle to form 2 semi-circular shapes.
- Now, take one semi circular part, apply the prepared slurry on the edges and fold it to form a cone shape. Press and seal the edges. Fill the prepared moong dal stuffing in the cone.
- Press the stuffing gently and seal the top edge by applying slurry and folding a pleat in between, press slightly. Likewise prepare all the samosas.
- Heat oil for frying on medium flame. Now put the samosa carefully in the oil and fry them on a medium to low flame for 2 to 3 minutes. Flip it using a slotted spoon.
- Deep fry them until they become golden brown from both sides. Once done. Take them out to a serving plate.
- 'Moong Dal Samosa' is ready to be served with chutney.

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.

2 TYPES OF PARTY APPETIZERS

a delicious snacks

By Monalisa Agarwal

From Kolkata



SERVINGS: 2

PREPARATION TIME: 5 MIN

COOKING TIME: 0 MIN

INGREDIENTS

- **FOR PREPARING PANEER CRACKERS**
- Hung Curd / Chakka Dahi - 1 tbsp
- Cottage Cheese / Paneer - 1/4 Cup diced
- Garlic Paste / Lahsun Paste - 1 tsp
- Green Chilli / Hari Mirchi - 1 to 2 Chopped
- Salt - As per taste
- Spinach / Palak - 2 to 3 leaves boiled and chopped
- Sweet Corn Kernels - 1 tbsp
- Tricolor Bell Peppers / Shimla Mirch - 1 tbsp Finely chopped
- Crackers / Namkeen Thin Biscuits - 3 to 4
- Pizza Seasoning - As required
- **FOR PREPARING CHEESE CRACKERS**
- Crackers / Namkeen Thin Biscuits - 3 to 4
- Cheese Slice - 1
- Tomato Ketchup - As required
- Tricolor Bell Peppers / Shimla Mirch - 1 tsp Finely chopped
- Sweet Corn - 1 tsp
- Pizza Seasoning - As required

DIRECTIONS

- **FOR PREPARING PANEER CRACKERS**
- Take paneer, hung curd, garlic paste, green chilli, and salt in a grinding jar. Grind it for a few seconds to prepare its smooth dip.
- Take it out in a bowl. Add spinach, sweet corn, and tricolor bell peppers. Mix well.
- Take a cracker and spread the prepared paneer-curd dip on it. Sprinkle pizza seasoning and red chilli flakes on it. Likewise, prepare all crackers and put them on the serving plate.
- **FOR PREPARING CHEESE CRACKERS**
- Take a cracker and put a small piece of cheese slice on it. Apply tomato ketchup on it.
- Then add capsicum and sweet corn on it. Sprinkle pizza seasoning and red chilli flakes on it. Likewise, prepare all crackers and put them on the serving plate.
- '2 Types Of Party Appetizers' are ready to be served.

TIPS

- You can keep the paneer crackers in the refrigerator by covering the plate with cling wrap.
- You can add vegetables as per choice and availability.
- If you want, you can use tofu instead of paneer.
- Any type of crackers can be used to prepare these appetizers.

COCONUT MALAI LADDU

an extremely simple and healthy dessert snack

By Pallavi Chowhan

From Raipur



SERVINGS: 4

PREPARATION TIME: 3 MIN

COOKING TIME: 5 MIN

INGREDIENTS

- Desiccated Coconut / Nariyal ka Burada - 1 Cup + As required
- Condensed Milk - 3/4 Cup
- Milk / Doodh - 1/2 Cup
- Crumbled Cottage Cheese / Paneer - 2 tbsp (optional)
- Raisins / Kishmish - As required
- Cardamom Powder / Elaichi powder - 1/2 tsp
- Soaked Saffron Milk / Kesar Doodh - As required
- Clarified Butter / Ghee - 1 tbsp

DIRECTIONS

- Take ghee, desiccated coconut, condensed milk, milk and paneer in a pan. Put it on the gas stove and turn on the gas.
- Roast the mixture on medium flame till it leaves the pan. Once done, take it out in plate and add cardamom powder. Mix well and let it cool a while.
- Then, take a small, ball-sized part of laddu mixture, roll it between your palms and flat it with your finger. Fill the raisins in it and cover it with mixture to prepare a laddu. Likewise, prepare all laddus.
- Now, roll the laddus in the desiccated coconut. Make spots of saffron milk on each laddu.
- 'Coconut Malai Laddu' is ready to be served.

TIPS

- Use any dry nuts instead of raisins in stuffing.
- You can adjust sweetness as per your taste.
- You can prepare any flavor or color laddu by adding any color or flavor as per your choice.

CHEESE NIMKI

a kids' favorite evening snack

By Manju Saraf

From Gurgaon



SERVINGS: 5

PREPARATION TIME: 5 MIN

COOKING TIME: 4 MIN

INGREDIENTS

- Whole Wheat Flour / Gehu Ka Aata - 1 Cup
- Fine Semolina / Sooji / Suji - 2 tsp
- Clarified Butter / Ghee - As required
- Salt - As per taste
- Cheese - As required
- Leftover Water Of Chhena / Water - As required
- Oil - For frying

TIPS

- If fine semolina is not available, then grind the semolina to make it fine.
- You can use oil for moyan instead of ghee.
- Check the moyan by binding the flour. If it binds, the moyan is perfect. Else, add more ghee.
- Apply ghee on the grater so the cheese will not stick on it.
- Water can be used to knead the dough instead of leftover water from chhena.
- You can cut the nimki to a desired shape.
- The nimki should be cooled down completely before storing them.
- You can store nimki in an air-tight container for 30 days.

DIRECTIONS

- Take whole wheat flour in a mixing bowl. Add semolina, 1 tbsp of ghee, salt, and carom seeds by rubbing between your palms.
- Then grate cheese and mix well. Check the moyan by binding the flour. If it binds, the moyan is perfect. Else, add more ghee.
- Add 1 tsp of ghee and mix it well. Add Leftover water from chhena gradually to make the medium soft dough. Knead it well.
- Now, take a ball sized dough. Roll out thick roti from it. Cut it into diamond or desired shape. Remove edges.
- Meanwhile, heat oil in a pan for frying on high flame. Add prepared nimki. Fry it on high flame for 3 to 4 minutes
- Deep fry them until they become crispy and golden brown from all sides. Once done, take them out into a plate.
- Let it cool down completely, then store it in an air-tight container for 30 days.
- 'Cheese Nimki' is ready to be served.

RAJ KACHORI

a lip-smacking and famous snack across India
By Shveta Sheth From Mumbai



SERVINGS: 2

PREPARATION TIME: 60 MIN

COOKING TIME: 15 MIN

INGREDIENTS

• INGREDIENTS FOR KACHORI

- All purpose flour / Maida - 1 cup
- Wheat Flour / Gehu ka aata - 1 cup
- Semolina / Suji - 1 cup
- Salt - As per taste
- Lemon Juice - Of 1/2 lemon
- Oil - 4 tbsp for moyan + for frying
- INGREDIENTS FOR STUFFING
- Moong sprouts / Boiled kabuli chana / Boiled kala Chana - 1 cup
- Boiled chopped potato - 1 cup
- Chopped Onion, tomato, and coriander leaves - 1 cup

• INGREDIENTS FOR GARNISHING

- Crushed mathri / papdi - 1 cup
- INGREDIENTS FOR GARNISHING
- Nylon sev - 1/2 cup
- Coriander chutney - 4 tbsp
- Tamarind sweet chutney - 4 tbsp
- Curd - As required whisked
- Spices - Red chilli powder and chaat masala as per your taste

DIRECTIONS

- Kachori : Mix all the flours in a bowl add salt, oil, lemon juice and water to make medium consistency dough like poori dough. Cover with muslin cloth and let it rest for 15 to 20 minutes .
- The moyan should be checked by binding the flour. If it binds, the moyan is perfect. Else, more oil should be added.
- Make round ball poori sized balls and flatten it. It should be even from all the sides.
- Heat oil on high flame till the fumes come then lower the flame.
- Now put the flattened dough and fry it from both the sides till it becomes crispy (It should be fried slowly on low flame.) Then take it out on a plate let it cool down. Make a hole at the center.
- Take the kachori in a plate and fill it with filling ingredients mentioned.
- Garnish with coriander leaves, tamarind chutney, nylon sev, spices and curd.
- Now Raj Kachori is ready. Serve it fresh and enjoy with family !!

TIPS

- The ratio of wheat flour, sooji, and maida should be 1:1:1.
- The moyan should be checked by binding the flour. If it binds, the moyan is perfect. Else, more oil should be added.
- The dough should be of soft consistency.
- Resting the dough is very important. You can use the wet muslin cloth to cover the dough.
- Roll the dough to slightly thick and large size poori.
- Heat the oil properly before you place the poori in it to fry.
- Splash oil gently over the poori and press with the spoon to puff up and then flip it, else it will crack from the bottom.
- If the poori does not puffs up, then you can make the papadi chaat using it.
- When you break the upper portion of the kachori, it should make a sound.
- Adjust the spiciness, tanginess, and sweetness as per your requirement.
- Serve it immediately after assembling.

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GHEE MYSORE PAK

an authentic dessert

By Anita Natani

From Rajasthan



SERVINGS: 8

PREPARATION TIME: 5 MIN

COOKING TIME: 15 MIN

INGREDIENTS

- Gram flour / Besan - 1 Cup
- Sugar / Chini - 2 Cups
- Water - 1 Cup
- Clarified butter / Ghee - 2 Cups + As required

TIPS

- The ratio of sugar to gram flour should be 2:1.
- The besan mixture should be stirred continuously in one direction.
- The ratio of ghee to gram flour should be 2:1.
- When gram flour starts sticking to the pan add ghee gradually.
- When the mixture becomes fluffy, the ghee separates and leaves the pan which indicates mysore pak is ready.
- You can adjust the thickness of the sweet as per your choice.

DIRECTIONS

- Take gram flour in a pan. Add sugar and water. Mix well and prepare a lumps-free mixture.
- Now heat the mixture on medium flame and stir it continuously in one direction for 3 to 4 minutes till it starts to boil.
- Then add ghee gradually and keep stirring continuously.
- When gram flour starts sticking to the pan add ghee gradually and keep stirring continuously for 13 to 15 minutes on medium flame.
- When the mixture becomes fluffy, the ghee separates and leaves the pan which indicates mysore pak is ready.
- Once it separates from the pan, turn off the flame. Take out extra ghee in a bowl.
- Transfer the mixture to a plate. Set its thickness and let it rest for 2 minutes. Then cut it into a pieces.
- 'Ghee Mysore Pak' is ready to be served.

ALOO MASALA MATHRI

a Diwali special snack

By Mridula Ameriya

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 Masala Mathri' is ready to be served.

INSTANT PINEAPPLE RASAM

an heirloom dish of Udupi

By Dr. Soumya Holla

From Udupi



SERVINGS: 8

PREPARATION TIME: 5 MIN

COOKING TIME: 5 MIN

INGREDIENTS

- Oil - 2 tbsp
- Mustard Seeds / Rai - 1 tsp
- Green chilli / Hari mirch - 2 to 3 Slited
- Asafoetida / Hing - As required
- Tomato / Tamatar - 1 Finely chopped
- Turmeric Powder / Haldi Powder - 1 tsp
- Water - As required
- Rasam Podi / Rasam Powder - 5 tsp + As required
- Pineapple - 1 Finely chopped + As required
- Salt - As per taste
- Curry Leaves / Curry Patta - A few
- Coconut Oil / Nariyal Tel - 2 to 3 tsp
- **FOR SERVING**
- Cooked Rice / Chawal - 1 Cup
- Clarified Butter / Ghee - 1 tsp

TIPS

- If you want, you can add ready-made pineapple juice instead of fresh pineapple.

DIRECTIONS

- Heat oil in a pan. Add 1/2 tsp of mustard seeds, green chilli, a pinch of asafoetida, and tomato. Mix well. Saute it for a few seconds.
- Then add turmeric powder and add the water as required. Now add 5 tsp of rasam podi/rasam powder. Mix well.
- Bring it to a boil. Boil it for 2 to 3 minutes on medium flame. Keep stirring occasionally.
- Meanwhile, take pineapple pieces in a grinding jar. Grind it for a few seconds. Then strain it in the rasam pan.
- Boil it for 2 to 3 minutes on medium flame. Keep stirring occasionally. Add 1 tsp more rasam podi/rasam powder.
- Now add salt and curry leaves. Mix well. Add some pineapple pieces and mix well.
- Meanwhile, heat coconut oil in a tadka pan. Add 1/2 tsp of mustard seeds and a pinch of asafoetida. Mix well and add the prepared tadka to the rasam pan. Mix well.
- Once done, turn off the flame and garnish it with coriander leaves.
- **FOR SERVING**
- Take cooked rice on a serving plate. Make a space in between and add ghee in it. Now pour the prepared rasam on it. Mix well.
- 'Instant Pineapple Rasam' is ready to be served with hot rice.

DRY KACHORI

a delicious tea time snack

By Shilpi Agarwal

From Rajasthan



SERVINGS: 4

PREPARATION TIME: 5 MIN

COOKING TIME: 5 MIN

INGREDIENTS

- **FOR PREPARING 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 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 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 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.
- 'Dry 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.

[WATCH THE VIDEO RECIPE](#)

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

NALLA HALWA

a traditional dessert

By Triveni Ji and Shanti Kota Ji From Andhra Pradesh



SERVINGS: 5

PREPARATION TIME: 4385 MIN

COOKING TIME: 10 MIN

INGREDIENTS

- Water - As required
- Clarified Butter / Ghee - 3/4 Cup + For greasing
- Jaggery / Gud - 1 Cup
- Wheat / Gehu - 1 Cup
- Cardamom Powder / Elaichi Powder - 1/2 tsp
- Cashew / Kaju - 7 to 8 Fried + For garnishing

TIPS

- The ratio of jaggery to wheat milk should be 1:1.
- You can adjust the sweetness as per taste.
- The ratio of ghee to wheat milk should be 1:3.
- Check the jaggery by adding some drops in cold water. If it binds well and becomes a round shaped ball, then the jaggery syrup is ready, otherwise cook it for 1 to 2 minutes more.

DIRECTIONS

- Soak wheat in the water for 72 hours. Change the water 2 times in a day in between.
- Then strain it and transfer it to a grinding jar. Add 1 Cup of water and grind it for a few seconds to prepare its paste.
- Take it out in a sieve and collect its milk by mashing the wheat. Transfer the wheat milk in a glass and keep it aside for 1 hour in the refrigerator.
- After 1 hour, when the wheat milk and water separates, remove the upper layers of water from it. Keep it aside.
- Heat 1 tbsp of ghee in a pan. Add jaggery and little water. Mix well.
- Boil it for 3 to 4 minutes on medium flame to prepare jaggery syrup of two-string consistency. Keep stirring continuously.
- Check the jaggery by adding some drops in cold water. If it binds well and becomes a round shaped ball, then the jaggery syrup is ready, otherwise cook it for 1 to 2 minutes more.
- Now add the prepared wheat milk and mix well. Add cardamom powder and mix well.
- Now keep stirring continuously for 4 to 5 minutes by adding ghee to it.
- When the halwa becomes thick and leaves the pan, add cashews. Mix well.
- Once the halwa releases ghee, turn off the flame and take it out in a greased small bowl.
- Flip the bowl and take out halwa on a banana leaf. Garnish it with cashews.
- 'Nalla Halwa' is ready to be served.

KAJU KATLI - WITHOUT FIRE

the most famous sweet across India during festivals

By Ani setia

From Rajasthan



SERVINGS: 6

PREPARATION TIME: 10 MIN

COOKING TIME: 0 MIN

INGREDIENTS

- Cashew powder / Kaju powder - 2 Cups
- Milk powder - 4 Tablespoon
- Rose essence - 3 - 4 drops
- Powdered sugar - 1 Cup
- Water - As required
- Clarified butter / Ghee - As required
- Silver vark / Silver leaf - 1 Sheet

TIPS

- Grind the cashew nuts in pulse mode for just a few seconds, to prepare dry powder.
- The ratio of cashew powder and milk powder should be 1cup:2tablespoon.
- Adjust milk powder quantity as per choice.
- Rosewater or kevda essence can be added instead of rose essence.
- The ratio of cashew powder and sugar should be 1:1/2.
- Milk can be added instead of water.
- If the dough becomes soft, add some more cashew powder.
- A plastic sheet can be used to knead instead of butter paper.
- Store it for 5 to 7 days, if using water to make it.
- Store it for 2 days, if using milk to make it.
- Apply ghee on a rolling pin, if rolling Kaju katli without butter paper.

DIRECTIONS

- Grind the cashew nuts in pulse mode for just a few seconds, to prepare dry powder. Then sieve it. and prepare fine cashew powder.
- Take cashew powder in a bowl. Add milk powder, rose essence, powdered sugar. Mix well.
- Add water gradually to prepare smooth dry dough. If the dough become sticky, add some ghee. If the dough becomes soft, add some more cashew powder.
- Now grease the butter paper with ghee. Transfer cashew mixture into a butter paper to knead it.
- Knead cashew mixture till it becomes soft and shiny. Then Roll it using a rolling pin between 2 butter paper. Apply silver vark.
- Let it rest for 2 hours before cutting. After 2 hours cut it and transfer it into a serving bowl.
- 'Kaju Katli - Without Fire' is ready to be served.

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 nippattu on the plastic sheets using your fingers. Then prick the nippattu using a knife. Likewise, prepare all nippats.
- Meanwhile, heat the oil for frying the nippattu. When the oil is hot, fry the nippattu on a medium flame until it turns golden brown from both sides.
- Once done, take it out on a serving plate. Likewise, prepare all nippattu.
- 'Nippattu' 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

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.

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.

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

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.

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 13 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 'Soft Spongy Rasgulla' is ready to eat.

ROYAL FALOODA

a creamy and rich dessert

By Vijay Haldiya Founder Zayka Ka Tadka



SERVINGS: 2

PREPARATION TIME: 15 MIN

COOKING TIME: 0 MIN

INGREDIENTS

- Sabja seeds - 2 tsp
- Water - As required
- Rose syrup - As required
- Mix fruits (apple, peach, black grapes) - 1 Cup chopped
- Vermicelli kheer - 2 tbsp
- Vanilla ice cream - 2 Scoop
- Almonds flakes / Badam - 2 For garnishing
- Pistachios flakes - For garnishing
- Tutti frutti - For garnishing
- Chocolate chips - For garnishing

DIRECTIONS

- Soak the chia seeds in water for 15 minutes. Keep it aside.
- Now take the serving glass. Add soaked chia seeds into the glass. Then add rose syrup, mix fruits, and vermicelli kheer.
- Further, add vanilla ice cream on top of it.
- Garnish it with rose syrup, almonds, pistachios, tutti frutti, and chocolate chips. Likewise, prepare another serving glass.
- 'Royal Falooda' is ready to be served.

TIPS

- You can use [Sewaiyan kheer](#) to prepare this drink.
- Any syrup or fruits can be used as per choice and availability.

ALOO BHUJIA

a crispy and spicy namkeen

By Shraddha Thakrar

From Gujarat



SERVINGS: 4

PREPARATION TIME: 5 MIN

COOKING TIME: 3 MIN

INGREDIENTS

- Boiled Potato / Aloo - 1 Peeled and grated
- Gram Flour / Besan - 1 Cup
- Rice Flour / Chawal Ka Aata - 1 tbsp
- Red Chilli Powder / Lal Mirch Powder - 1 tsp
- Turmeric Powder / Haldi Powder - 1/2 tsp
- All Spice Mix Powder / Garam Masala - 1/2 tsp
- Roasted Cumin Seeds Powder / Bhuna Jeera Powder - 1 tsp
- Dry Mango Powder / Aamchur - 1 tsp
- Asafoetida / Hing - A pinch
- Salt - As per taste
- Hot Oil - 1 tsp + For greasing + For frying
- Chaat Masala - As required

TIPS

- The boiled potato should be grated only after it is completely cool down.
- Add hot oil to the dough as moyan to make crispy sev.
- Flip the aloo bhujia after only the oil bubbles reduce.
- You can store this aloo bhujia for 10 to 12 days in an air-tight container at room temperature.

DIRECTIONS

- Take boiled and grated potato in a mixing bowl. Add besan, rice flour, red chilli powder, turmeric powder, all spice mix powder, roasted cumin seeds powder, dry mango powder, asafoetida, salt, and 1 tsp of hot oil. Mix well.
- Prepare medium-soft consistency dough by mixing it well.
- Meanwhile, heat oil in a frying pan.
- **FOR MAKING ALOO BHUJIA USING A GRATER**
- Hold the grater over the hot oil and rub the small ball sized dough on it.
- **FOR MAKING ALOO BHUJIA USING MACHINE**
- Take a handy sev machine and grease it with oil from the inside. Use a mould for thin sev (a mould with small holes) to make sev.
- Place the mould at the bottom of the machine and place the prepared dough in it. Close the machine tightly.
- Hold the machine over the oil and Turn the handle of the machine to force the dough through the mould. Move the machine in a circular motion over the oil and keep turning the handle continuously.
- Then turn the machine in reverse. Now keep the flame high. Fry the sev for 1 to 2 minutes until it becomes light brown.
- Once the oil bubbles reduce, then flip it and fry from the other side for 1 to 2 minutes.
- Once done, take it out to a serving plate. Sprinkle chaat masala on it.
- 'Aloo Bhujia' is ready to be served.

MAKHANA DRY FRUITS NAMKEEN

healthy fasting special snack

By Neeta Sharma

From Rajasthan



SERVINGS: 4

PREPARATION TIME: 3 MIN

COOKING TIME: 5 MIN

INGREDIENTS

- Clarified Butter / Ghee - 1 tbsp
- Foxnuts / Makhana - 1 Cup
- Almonds / Badam - 1 Cup
- Cashew / Kaju - 1 Cup
- Curry Leaves / Curry Patta - A few
- Roasted Peanuts / Mungfali - 1 Cup
- Rock Salt / Sendha Namak - As per taste
- Black Pepper Powder / Kali Mirch - 1/2 tsp

TIPS

- To check the makhana's crispiness, Press it with your fingers, it should break easily with a popcorn-like sound.
- Roast the peanuts in the ghee.
- Green chilli can be added instead of black pepper powder.
- You can store these prepared namkeen in an air-tight container for a long time.
- If the namkeen becomes soggy, roast it again for a few minutes on low flame.

DIRECTIONS

- Heat 1/2 tbsp of ghee in a pan. Roast makhana for 2 to 3 minutes on a low flame. Stir it continuously.
- To check its crispiness, Press it with your fingers, it should break easily with a popcorn-like sound. Keep it aside.
- Heat 1/2 tbsp of ghee in the same pan. Add almonds and roast it for a few seconds on medium flame.
- Then add cashews and mix well. Roast it for 1 to 2 minutes on medium flame.
- Further, add curry leaves and mix well for a few seconds. Add roasted peanuts and mix well.
- Now add the roasted makhana and mix well. Once done, turn off the flame.
- Add rock salt and black pepper powder. Mix well. Let it cool down completely. Then store it in an air-tight jar.
- 'Makhana Dry Fruits Namkeen' is ready to be served.

BREAD GULAB JAMUN

a popular festival special dessert of India

By Shveta Sheth

From Mumbai



SERVINGS: 3

PREPARATION TIME: 35 MIN

COOKING TIME: 10 MIN

INGREDIENTS

• FOR PREPARING SUGAR SYRUP

- Water - 1 Cup
- Sugar - 1 Cup
- Saffron / Kesar - 9 to 10 Strands
- Cardamom powder / Elaichi powder - 1/4 tsp

• FOR PREPARING BREAD GULAB JAMUN

- Bread - 6 Slices
- Milk - 6 to 7 tsp
- Clarified butter / Ghee - 1 tsp
- Oil - For frying

TIPS

- The ratio of water to sugar should be 1:1 for sugar syrup.
- Milk should be at room temperature.
- You can fry jamun in oil or ghee.
- The jamun should be stirred using the top part of the spoon otherwise, the jamun might break.
- The jamun should be fried on low to medium flame.
- If the flame is low while frying jamun will become hard.
- If the flame is high while frying jamun will burn.
- The sugar syrup should be sticky like oil.
- The sugar syrup should be luke warm while adding jamun to it.

DIRECTIONS

• FOR PREPARING SUGAR SYRUP

- Take water in a pan. Add sugar. Mix well. Add saffron and cardamom powder. Boil it for 3 to 4 minutes on medium to high flame to prepare sugar syrup.
- Now keep the flame low and boil it for 3 to 4 minutes.

• FOR PREPARING BREAD GULAB JAMUN

- Take the bread slices, and cut their edges. Make its small pieces.
- Now add milk gradually. Mix well and prepare soft consistency dough. Add ghee and Knead it well.
- Divide it into 5 small ball sized equal parts. Make round shaped balls from it without any cracks.
- Meanwhile, heat oil in a deep frying pan over medium flame. When the oil is hot, place the prepared jamun gently into the hot oil. After 10 to 15 seconds stir it using the top part of the spoon.
- Deep fry them on low to medium flame until crispy and light golden brown from both sides. Keep stirring it occasionally using the top part of the spoon. Once done, take them out to a plate using a slotted spoon.
- Dip these jamuns in luke warm sugar syrup for 30 minutes. Stir it for 1 to 2 minutes. Then take them out in a serving bowl.
- 'Bread Gulab Jamun' is ready to be served.

ALOO KI CHAAT

a lip-smacking street food

By Vijay Haldiya Founder Zayka Ka Tadka



SERVINGS: 2

PREPARATION TIME: 5 MIN

COOKING TIME: 0 MIN

INGREDIENTS

- Boiled Potato / Aloo - 1 Peeled and sliced
- Onion / Pyaz - 1 Sliced (optional)
- Tomato / Tamatar - 1 Sliced
- Sweet Tamarind chutney - 1/2 Cup
- Coriander Leaves / Hara Dhaniya - A handful + For garnishing
- Chaat Masala - 1 tsp
- Roasted Cumin Seeds Powder / Bhuna Jeera Powder - 1 tsp
- Roasted Sesame Seeds / Til - 1 tsp
- Black Salt / Kala Namak - 1/2 tsp
- Namkeen Boondi - As required
- Nylon Sev - As Required + For garnishing
- Green Chilli / Hari Mirchi - 1 to 2 Finely chopped (optional)

DIRECTIONS

- Take boiled potato in a mixing bowl. Add onion, tomato, sweet tamarind chutney, coriander leaves, chaat masala, roasted cumin seeds powder, sesame seeds, black salt, namkeen boondi, and green chilli. Mix well.
- Once done, take it out in a serving bowl. Garnish it with coriander leaves, namkeen boondi, and nylon sev.
- 'Aloo Ki Chaat' is ready to be served.

TIPS

- You can chop the boiled potato as per your choice.
- Spices can be added as per choice and availability.

MASALA PEANUTS

a very popular and well-loved snack

By Archana Chakravarthy

From Karnataka



SERVINGS: 4

PREPARATION TIME: 5 MIN

COOKING TIME: 5 MIN

INGREDIENTS

- Peanuts/ munfali - 1 cup
- Besan/ gram flour - 1/2 cup
- Chawal ka aata/ rice flour - 1/4 cup
- Oil - 1 to 2 teaspoon + for frying
- Red chili powder - 1/2 teaspoon or as per taste
- Haldi/ turmeric powder - 1/4 teaspoon
- Salt - as per taste
- Asafoetida/ hing - 1/4 teaspoon
- Curry leaves - a handful

TIPS

- The ratio of besan/gram flour to rice flour should be 2 : 1.
- If the mixture seems wet, then you can add more besan/gram flour to adjust the consistency.
- The mixture should coat every peanut, and it should be neither too dry nor too wet.
- Fry the masala peanuts on a medium flame for perfect crunchiness.
- You can adjust spices according to your taste.

DIRECTIONS

- Roast the peanuts a little bit on a low flame. Then let them cool. This process is, however, completely optional.
- In a bowl, add and mix well besan/gram flour, rice flour, red chilli powder, turmeric powder, salt, and asafoetida.
- Add 1 to 2 teaspoon of oil in the roasted peanuts. Mix well.
- Then, add besan mixture to it and mix well. Add little water at a time so that each and every peanut is coated with masala. Make sure that the besan mixture is neither too wet nor too dry.
- Meanwhile, heat oil for frying.
- Lower the flame and add peanuts one by one for frying. Fry them on a medium flame until little brown. Then, take them out on a plate.
- Fry the curry leaves in hot oil until crispy. Add them to the masala peanuts.
- Delicious 'Masala Peanuts' is ready to be served. Keep it in an airtight container to retain its crispiness for a longer time.



Enjoy!

**FOR QUERIES AND SUGGESTIONS PLEASE
SEND US AN EMAIL TO
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