



Badshah

FILLING YOUR LIFE WITH
DELICIOUSNESS!

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LEFTOVER ROTI CONE

Preparation Time: 15 Mins

Cooking Time : 10 Mins

Serve time : 5 mins

INGREDIENTS

1/2 cup onion

1/2 capsicum

1/2 cup paneer

BADSHAH Kitchen King Masala

Black pepper

Badshah chat masala

Salt

Badshah Oregano & Chilly Flakes

Badshah peri-peri masala

Mayonnaise

Schezwan sauce

Pizza pasta sauce

Cheese



RECIPE

1. Take 1/2 cup onion, 1/2 capsicum and 1/2 cu paneer in a cup.
2. Add 1/2 tsp of **BADSHAH Kitchen King Masala**, 1/2 tsp black pepper, 1 tsp BADSHAH chat masala, salt as per taste and 1/2 tsp BADSHAH peri-peri masala. Mix everything well.
3. In a bowl take 2 tbsp of mayonnaise, 1 tsp of Schezwan sauce and 1 tsp of pizza pasta sauce and mix well.
4. Take a leftover roti apply the prepared sauce and add cheese.
5. Now add the masala veggies and tomatoes and sprinkle **Badshah Oregano** and **Badshah Chilli Flakes**.
6. Now fold the roti and seal with the help of a toothpick.
7. Keep in a pre-heated air fryer for 2 min at 180C, or simply toast it in a pan.
8. Once done remove the toothpick and enjoy your leftover roti cone.



VEGETABLE RAVA UTTAPAM

Preparation time – 30 mins

Cooking time – 10 mins

Serve time – 5 mins

INGREDIENTS

For batter:

1 cup Rava / semolina / suji (coarse)

½ cup Curd

¾ tsp Salt

½ cup Water

For toppings:

1 Onion (finely chopped)

½ Capsicum (finely chopped)

1 Carrot (grated)

1 Tomato (finely chopped)

¼ tsp Salt

Badshah chaat masala

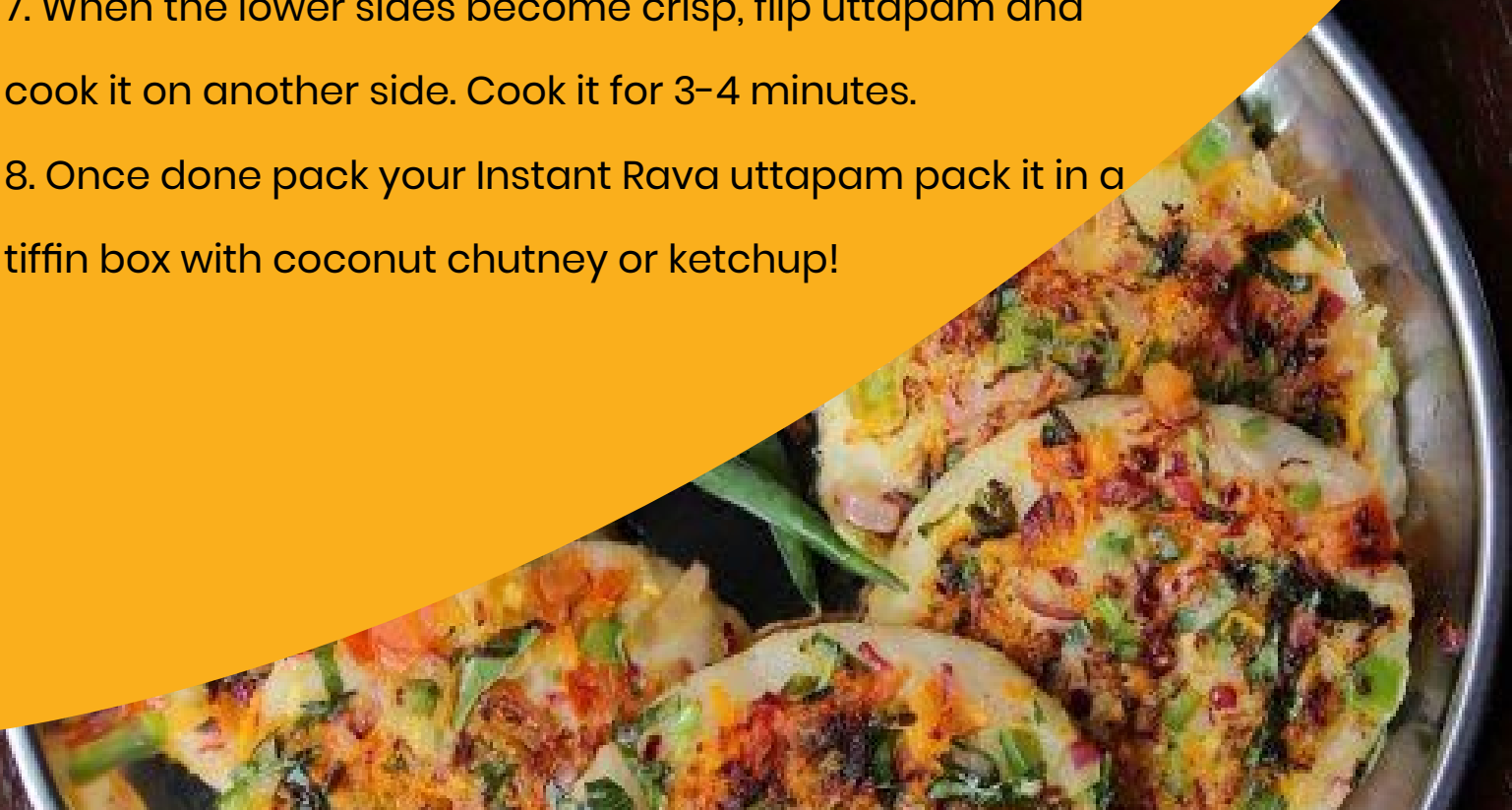
Badshah Chilly Flakes

Badshah Oregano



RECIPE

1. Take a mixing bowl, and add Sooji Rava, Curd, and Salt.
Now add water gradually and make a medium-thick batter.
Let the batter rest for 15-20 minutes.
2. Meanwhile, take a mixing bowl and add chopped onion, tomatoes, capsicum, grated carrot, coriander leaves, Badshah chaat masala, and salt. Mix it well.
3. Now take a pan put it on medium heat and grease it with oil. Spread your Rava batter on it.
4. Now spread your vegetable stuffing on your uttapam and press it slightly.
5. To add a new twist to your uttapam sprinkle some **Badshah Chilly Flakes** and Oregano on it.
6. Apply some oil to the sides of the uttapam. Cover and cook for 5-7 minutes on low flame.
7. When the lower sides become crisp, flip uttapam and cook it on another side. Cook it for 3-4 minutes.
8. Once done pack your Instant Rava uttapam pack it in a tiffin box with coconut chutney or ketchup!



CHEESE PANEER SANDWICH

Preparation time – 10 mins

Cooking time – 15 mins

Serve time – 5 mins

Main Ingredient – Badshah Oregano & Chilly flakes

INGREDIENTS

Roasted paneer

Onion

Capsicum

Pizza sauce

Mayonnaise

Chilly flakes

Oregano

Bread

Mint mayonnaise

Hot sauce

Recipe



RECIPE

1. Take a bowl and add roasted paneer, Onion, Capsicum, Pizza sauce, Mayonnaise, Badshah Chilly Flakes and Oregon, Salt and Red Chilly powder and mix it properly.
2. Now take a bread slice apply Mint mayonnaise on one side then add the paneer mix and top it on the bread, now take another piece of bread and apply mayonnaise on it and place it on the bread with the paneer mix.
3. Now put a slice of cheese on your paneer mix bread and sprinkle some **Badshah Chilly Flakes** and Oregano on it and cover it with another bread.
4. Now toast your sandwich on a pan or grill it, and enjoy it once it is properly cooked.



CHEESE GARLIC BREAD

Preparation time – 10 mins

Cooking time – 5 mins

Serve time – 5 mins

INGREDIENTS

Slice Bread

Garlic

Badshah Oregano

Badshah Chilly Flakes

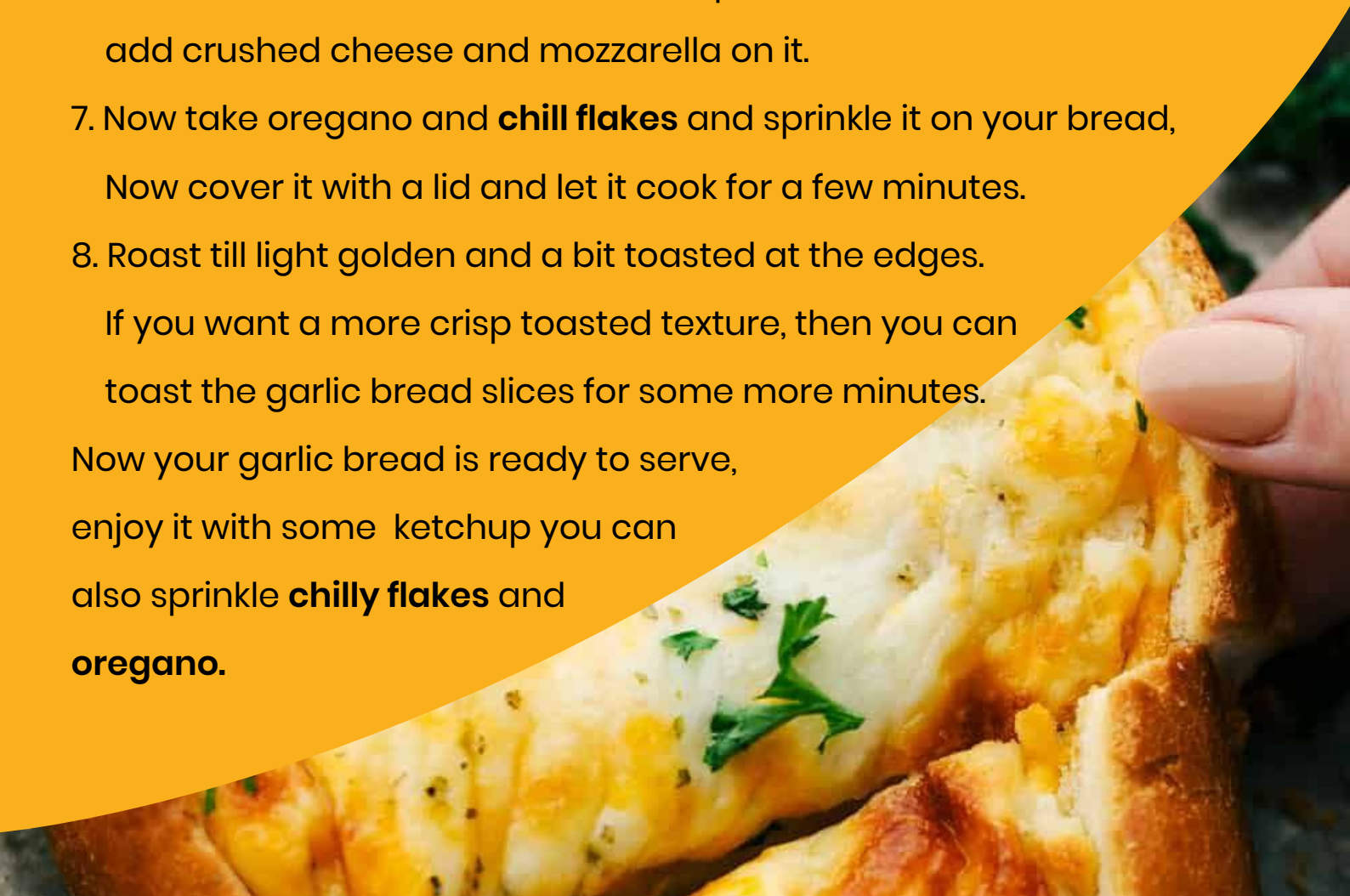
Processed Cheese

Mozzarella Cheese (optional)



RECIPE

1. Take a few pieces of bread and cut the loaf of the bread into slices
 2. Now take 2 tbsp melted butter (butter at room temperature) in a bowl. I used salted butter (Amul butter). If you are using unsalted butter, then add a bit of salt.
 3. Grind or chop 3 to 4 buds of garlic directly into the butter. If you want you can also add garlic chives instead of garlic.
 4. Once you add garlic into the butter, mix it well until you get a proper paste.
 5. Now take the slices of bread and spread the garlic butter paste properly on it.
 6. Now take a tava and heat it on a high flame. when the tava becomes hot, lower the flame. Then place the bread slices and add crushed cheese and mozzarella on it.
 7. Now take oregano and **chill flakes** and sprinkle it on your bread, Now cover it with a lid and let it cook for a few minutes.
 8. Roast till light golden and a bit toasted at the edges.
If you want a more crisp toasted texture, then you can toast the garlic bread slices for some more minutes.
- Now your garlic bread is ready to serve, enjoy it with some ketchup you can also sprinkle **chilly flakes** and **oregano**.



PANEER KOFTA

Preparation time – 25 mins

Cooking time – 40 min

Main Ingredient – Punjabi Garam Masala

INGREDIENTS

For kofta

1 cup paneer / cottage cheese (grated)

1 cup potato (boiled & mashed)

¼ cup besan / gram flour

½ tsp kashmiri red chilli powder / lal mirch powder

5 cashew / kaju (chopped)

¼ tsp turmeric / haldi

½ tsp **Punjabi Garam Masala**

3 tbsp corn flour (to roll)

¼ tsp salt

oil for deep frying



For curry

3 tsp oil

1 bay leaf / tej patta

1 inch cinnamon

2 pods cardamom / elachi

1 tsp jeera / cumin

1 onion (finely chopped)

2 cup tomato pulp

1 tsp ginger garlic paste

¼ tsp turmeric / haldi

1 tsp **kashmiri red chilli powder** / lal mirch powder

½ tsp **coriander powder**

¼ tsp **cumin powder**

1 tsp salt

1 cup water

¼ cup curd / yogurt

¼ cup cashew paste

1 tsp kasuri methi / dry fenugreek leaves

¼ tsp **Punjabi Garam Masala**



RECIPE

1. Firstly, mix all the ingredients to make a small round kofta, and roll them in corn flour for extra crisp covering.
2. Deep fry in hot oil or bake in a preheated oven at 180 degrees celsius for 20 minutes, stir occasionally and fry on medium flame.
3. Fry till the kofta turns golden and crisp, drain off the paneer koftas, cover and simmer for 8 minutes or till the kofta absorbs curry.
4. Additionally, add $\frac{1}{4}$ tsp garam masala and 1 tsp crushed Kasuri methi. stir well, and finally serve paneer kofta curry with jeera rice, roti or naan.



DISH – FRUIT CHAAT

Preparation time – 15 mins

Making time – 10 mins

Serves– Every fruit lover!

INGREDIENTS

- 1 banana (sliced)
- 1 apple (chopped)
- 1 pear (chopped)
- 1 orange mandarin (chopped)
- 5 strawberry (chopped)
- ¼ tsp pepper (crushed)
- ½ tsp **Badshaah chaat masala**
- ¼ tsp salt
- ¼ tsp Badshah jeera powder
- 5 leaves pudina/mint (chopped)
- 1 tsp lemon juice



RECIPE

1. Firstly, chop all the fruits and take them in a large mixing bowl.
2. Add $\frac{1}{4}$ tsp pepper, $\frac{1}{2}$ tsp **Badshaah chaat masala**, $\frac{1}{4}$ tsp salt, $\frac{1}{4}$ tsp Badshah jeera powder, and 5 leaves pudina.
3. Mix well without mashing fruits.
4. Now add 1 tsp lemon juice and mix well. adding lemon juice prevents fruits from browning.
5. Finally, the fruit chaat recipe is ready to serve, it tastes best when served chilled.



Mango Dal Recipe – Mamidikaya Pappu

Preparation time: 10 min
Cooking time: 25 min
Serves: Every mango lover!

INGREDIENTS

½ raw mango (peeled and chopped – adjust the quantity depending on sourness)

1 cup water

½ tsp turmeric powder

1 green chilli (slit lengthwise)

Few curry leaves

1 tsp red chilli powder (adjust depending on your spice level)

Salt to taste

1 cup Toor dal (cooked with 2½ cup water)

for tempering:

1 tbsp ghee / clarified butter

1 tsp mustard seeds

½ tsp hing / asafetida

1 red chilli



RECIPE

1. Raw mango skin should be peeled and chopped into small pieces.
Depending on the sourness, modify the number of mangoes.
2. Chop the mangoes and add a cup of water to a big kadhai. Turmeric powder, green chilli, and a few curry leaves are also good additions.
3. Cook, covered, for 5 minutes, or until the mangoes are tender.
Mangoes should keep their form and not be overcooked.
4. Add a teaspoon of chilli powder, and a bit of turmeric powder, and season with salt to taste.
5. Mix well to ensure that no lumps of chilli powder develop.
6. Mix in the cooked dal well. To get a thick dal, use less water and pressure cook it. Your dal will be watery otherwise.
7. If necessary, add more water to get a thick dal consistency. 3 minutes of boiling
8. Get the tempering ready. a tablespoon of ghee, mustard seeds, hing, and red chilli Permit spluttering.
9. Toss the mango dal with the tempering.
10. With hot steamed rice, serve mango dal / mango pappu / mamidikaya pappu.



Bombay-Style Sandwich!

Preparation time: 10 min

Cooking time: 15 min

Serves: For everyone

INGREDIENTS

10 slices of white bread or whole wheat, brown bread or any soft bread

2 potatoes – small to medium-sized, boiled and sliced into rounds

1 beetroot – medium-sized, boiled and thinly sliced

1 cucumber – thinly sliced

1 small to medium onion – thinly sliced

1 medium tomato – thinly sliced

Butter

Badshah chaat masala as required

Black salt as required

Badshah cumin powder as required

Badshah black pepper masala

Tomato ketchup or sauce to be served with the sandwiches



RECIPE

1. Trim the edges of the bread slices if you want.
2. Butter the bread slices evenly and very well.
3. Now apply the coriander chutney to the slices.
4. Place all the veggie slices one by one.
5. Sprinkle the black salt and chaat masala on each one of them or alternately.
6. Cover the sandwich with the bread slices with the butter and chutney on them.
7. Slice into triangles or rectangles.
8. Serve a Bombay veg sandwich immediately with tomato ketchup and the coriander chutney. Do not let them rest as they become soggy.



ALOO TIKKI

Preparation time: 10 – 15 min

Cooking time : 15-20 min

Serves: For everyone

INGREDIENTS

3 or 4 medium size potatoes

1 teaspoon cumin powder (ground cumin)

1 teaspoon **coriander powder**
(ground coriander)

1 teaspoon fennel powder (saunf powder)

½ teaspoon red chilli powder

1 teaspoon dried mango powder
(amchur powder)

¼ teaspoon dried ginger powder (saunth)

½ teaspoon **chaat masala powder**

1.5 to 2 tablespoons cornflour (cornstarch)

1 or 2 tablespoons oil for frying the tikkis

Salt or black salt or rock salt
(edible and food grade),
as required



Other Ingredients

1 bowl of Amritsari Chole or Punjabi Chana Masala or chickpea curry

½ cup chopped onions

¼ cup chopped coriander leaves (cilantro leaves)

½ cup mint-coriander chutney or coriander chutney (cilantro chutney)

½ cup date-tamarind chutney

Chaat masala as required

Red chilli powder as required (optional)

Lemon juice as required (optional)



RECIPE

1. First, boil or steam the potatoes till they are cooked and soft.
2. Peel the potatoes when they are still warm and mash them.
3. Add all the Badshah spice powders listed above including salt.
4. Add the cornflour, stir and mix well.
5. Make medium size patties from the potato mixture.
6. Heat oil in a frying pan or tava. Shallow fry or pan fry patties till crisp and browned.
7. Serve immediately with Amritsari Chole topped with mint-coriander chutney and date-tamarind chutney.
8. Also add some chopped onions, chaatmasala and sev.
9. You can also add some yoghurt (curd) if you want.



MANGO CHUTNEY

Preparation time – 5min
Cooking time – 15min
Serve – Every mango lover

INGREDIENTS

Badshah ginger powder

Badshah Kashmir red chillies

Cumin

Coriander seed powder

Badshah turmeric

Cinnamon and cardamom

(added to coax out their robust flavours)

Fresh mango

Salt

Kalonji

Badshah Hing

Vinegar



RECIPE

1. Peel Mango, grate it or slice it into small pieces. In a pan, heat a teaspoon of oil.
2. In low heat, add mustard, ginger, red chilli powder, coriander seeds powder and Kalonji.
3. Give it a quick stir.
4. Add grated mango, turmeric, salt and hing. Mix for a minute.
5. Sprinkle cumin seeds powder. Add powdered jaggery, and mix well.
6. The jaggery melts in the heat and becomes watery. Add vinegar now.
7. Cook covered for 5 mins on low flame.
8. It will be glossy by now. Cooldown and transfer to clean jar.



KASURI METHI PARATHAS

Preparation time – 5 min

Cooking time – 15min

Serve – 3

INGREDIENTS

1 cup Wheat Flour

¼ cup Kasuri Methi

1 tbsp Oil for the dough

¼ tsp **Turmeric Powder**

¼ tsp **Red Chilli Powder**

¼ tsp Ajwain Seeds

Salt to taste

Badshah Kasuri methi masala

1 tbsp Ghee for roasting parathas



RECIPE

1. Take Badshah Kasuri methi in a bowl.
2. In a mixing bowl, combine, flour, methi, chilli powder, salt, turmeric, carom seeds, and 1 tablespoon of oil. Mix everything well.
3. Make a soft dough by adding water little by little.
4. Divide the dough into 6 round balls and keep them covered.
5. Dust each ball with wheat flour and roll to make round roti.
6. Place the rolled paratha on a hot pan. Press gently and cook for a minute.
7. Flip the paratha and drizzle some oil or ghee and cook on both sides.
8. Remove from the pan and place the hot paratha in a bowl and cover it with a lid.
9. Serve hot with yoghurt or pickle.



BIRYANI RICE

Prep time – 10mins
Cooking time – 25mins
Serve – 4

INGREDIENTS

3 cups Basmati Rice
2lt Water
A pinch of Saffron
¼ cup Milk
¼ cup Oil
2nos Bayleaf
Cinnamon (2" piece) – 2nos
7-8nos Cloves
7-8nos Peppercorns
10-12 nos Cardamom
2nos Javitri whole (mace)
2tsp Shahi jeera
1½ cups Onion sliced
2nos Green chilli slit



1½ tbsp Garlic roughly chopped
1½ tbsp Ginger roughly chopped
1no Orange (kinnu)
1 small bunch of Mint leaves
6cups Water
Salt to taste
1tbsp Rosewater
2tbsp Kewra
2drops Meetha Ittar
2tbsp Ghee

RECIPE

- 1) Wash and soak the rice in 2lts of water for 30mins. Warm up the milk and add saffron to it and keep aside for 30 minutes.
- 2) Heat a pan and drizzle oil. Once the oil is hot add the bay leaves, cinnamon, cloves, pepper corn, cardamom, javitri, and shahi jeera and stir them for a few seconds. Make sure to add all these spices to hot oil. Bring in the sliced onions, green chillies, ginger, and garlic. Cook them to the stage where onions just start to brown. Cut an orange into half and squeeze its juice straight into the pan. Don't worry if the seeds also fall in, we will be straining them later anyway.

- 3) If you are using an orange that has a sweet rind then tear the rind and add it to the pan. Kinnow or Valencia orange rind is very less bitter and works perfectly for this recipe. Alternatively, if you do not have an orange then squeeze 1 small lemon instead of the orange.
- 4) Pick a clean bundle of mint and break it into 2 and add it to the pan. Add mint leaves along with its stem. Stir and cook for 5mins. Now add water and bring it to a quick boil, then simmer and cook for 5 mins.
- 5) Turn off the heat and strain the liquid, this liquid is like liquid gold as it has all the flavours that will mimic the flavours of biryani. Pour this liquid into a fresh deep pan and bring it to boil, season with salt, pour rose water, kewra water and 2 drops of meetha ittar.
- 6) Drain the water from the rice and add them to the boiling liquid, give a stir and cook the rice on high heat till the level of water and rice is approx the same. At this stage lower the heat, and pour over dissolved saffron and ghee. Cover and cook for 10mins approx or till all of the liquid is absorbed and the rice is tender. Once all of the water is absorbed, turn off the heat and let the rice sit for 10mins without opening the lid.
- 7) Open the lid and carefully fluff up the rice, scoop it and serve it onto a platter and serve it hot with biryani raita.

GARAM MASALA CHICKEN CURRY

Time – 40min

Serves – 6

Difficulty level – easy

INGREDIENTS

500gm Chicken curry cut pieces

1 tsp Salt

1 tsp Lemon juice

1/4 tsp Turmeric powder

1 piece Cinnamon stick

1 Curry leaves

10-15 leaves

2 medium Onions chopped

2 tsp Ginger Garlic paste

1/2 cup Tomato puree

1 tsp Red Chilli Powder

1 tsp Pepper Powder

1/2 tsp Fennel Powder

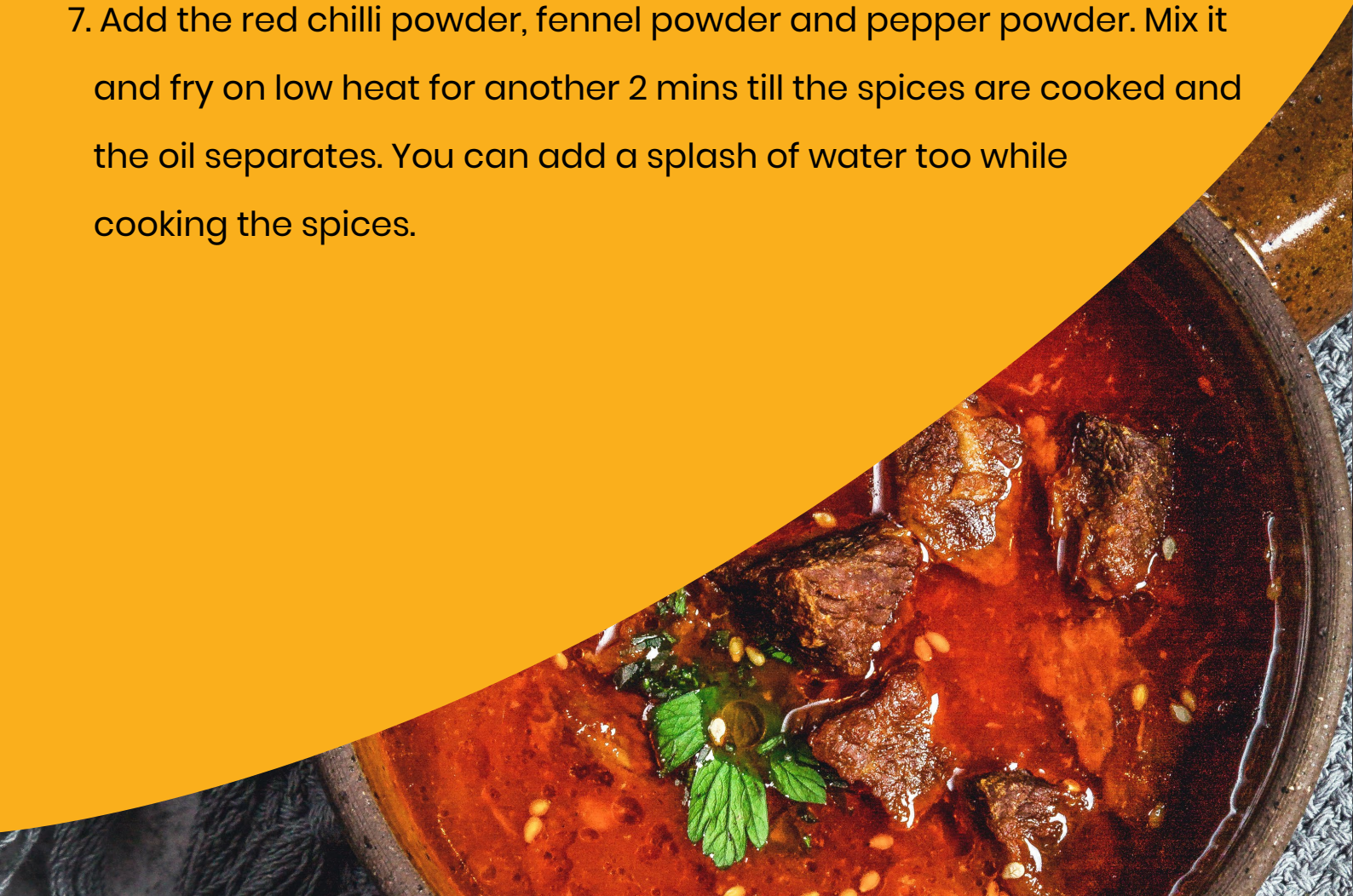
1/2 tsp **Garam Masala Powder**

4 tbsp Refined Oil



RECIPE

1. Heat 2 tbsp oil in a pan and add the chicken pieces. Fry on medium heat for 4-5 mins and keep mixing to give an even brown colour. Remove and keep aside.
2. Now heat another 3 tbsp oil in a kadai or pan and add the cinnamon stick and the Ginger Garlic paste.
3. Mix and fry on low heat for a minute.
4. Now add the curry leaves and continue to fry them on low heat for another minute.
5. Add the chopped onions and mix & sauté on medium heat for around 7 mins till the onions are light brown.
6. Add the tomato purée, give a mix and fry on medium heat for 2-3 mins.
7. Add the red chilli powder, fennel powder and pepper powder. Mix it and fry on low heat for another 2 mins till the spices are cooked and the oil separates. You can add a splash of water too while cooking the spices.



8. Now add the half-fried chicken pieces, mix well and fry on medium heat for 5 mins till the masala coats the chicken pieces.
9. Add 200 ml water, give a mix and cover & cook on low heat for 15 mins till the chicken is tender. – Remove the cover, add the garam masala powder and give a mix. Simmer on low heat for 2-3 mins.



PUNJABI CHOLE MASALA

Time: 40 min

Serves: 5

Difficulty level: Easy

INGREDIENTS

Chickpeas

4 Chopped Onion

2 Chopped Tomato

10 to 12 Garlic Cloves

2 inches Chopped Ginger

1/2 tsp Cumin Seeds

1/2 tsp **Badshah Turmeric Powder**

1 to 1.5 tsp Red Chilli Powder

1/2 tsp Cumin Powder

1/2 tsp Badshah Coriander Powder

1/2 tsp Badshah Garam Masala Powder

1.5 tsp Salt

1.5 tsp Chole Masala

5 tbsp Cooking Oil

1/3 cup Coriander Leaves



RECIPE

1. Put the ginger, garlic and onion in the grinding jar and grind them into a smooth paste.
2. When the paste has become smooth, take it out from the jar.
3. Put the tomato in the grinding jar and grind it into a paste
4. Heat oil in a pressure cooker pan, add whole garam masala and cumin seeds.
5. Fry it for a few seconds on medium flame and then reduce the flame to low.
6. Add turmeric powder and red chilli powder, mix it and cook it for a few seconds on low flame.
7. Add ginger, garlic and onion paste, cover the lid and cook it for one minute on medium flame.
8. Put cumin powder, coriander powder and chole masala, mix it properly.
9. Cover the lid and cook it for 1/2 minute on medium flame.
10. Add tomato paste, cover the lid and cook it for one minute on medium flame.



10. Add tomato paste, cover the lid and cook it for one minute on medium flame.
11. Add soaked chickpeas, mix it and cover the pan, cook it for a minute on low flame.
12. Put 1.5 glasses of water and salt, stir it well and close the lid of the pressure cooker properly.
13. After five whistles, turn off the flame and let the pressure cooker cool down completely.
14. Easy chole masala is ready to serve, serve it hot with jeera rice, plain rice, poori or paratha.



SAMBHAR MASALA

MADRAS SAMBHAR MASALA

Time: 15 Minutes

Serves: 2-3

Difficulty Level: Easy

INGREDIENTS

1 cup Arhar/ Toor Dal
2 tbsp Oil
1 tsp Mustard Seeds
10-12 Curry Leaves
3 Dry Red Chilies
1/8 tsp Asafetida
1/2 cup chopped Onions
Diced Vegetables- Brinjal, Gourd
1 + 1/2 tsp **Turmeric Powder**
1/2 tsp Red Chili Powder
2 tbsp **Sambhar Powder**
1 cup Water
1/4 cup Tamarind Pulp
Salt to taste



RECIPE

1. Soak dal for 20 minutes.
2. Boil the toor dal with salt, turmeric and 3 cups of water.
3. Pressure cook the toor dal with salt, turmeric and 4 cups of water for 7-8 minutes or until just cooked.
4. Heat the oil in a pan. Add the asafetida, mustard seeds, fenugreek seeds and red chili and sauté till the mustard seeds crackle.
5. Add the curry leaves and sauté for 20 seconds.
6. Add the chopped onions and sauté over medium heat till the onions turn a golden color.
7. Add the diced vegetables, salt and sauté well. Cook till the vegetables are half done.
8. Add the sambhar powder, water, cover & cook till the vegetables are almost cooked.
9. Now add the dal, the tamarind pulp & cook till the raw smell of tamarind disappears.



PAV BHAJI – PAV BHAJI MASALA

Time: 20 Minutes

Serves: 2

Difficulty Level: Easy

INGREDIENTS

Butter 50 gm + oil 2 tbsp

Jeera seeds 2 tsp

Onions 2-3 medium size (chopped)

Capsicum 2 medium size (chopped)

Potatoes 7-8 medium size (boiled & mashed)

Tomatoes 7-8 medium size (chopped)

Boiled green peas

Boiled cauliflower florets

Beetroot 1 medium size (boiled & grated)

Fresh coriander a handful (chopped)

Salt to taste

Kashmiri red chili 1 tsp

Dhaniya powder 1 tbsp

Haldi powder ½ tsp

Kasuri methi 1 tsp

Green chili paste

(2 green chilies)



Prepared garlic paste 7–8 tbsp

Prepared red chili paste 7–8 tbsp

For tadka::

Butter 50 grams

A pinch of jeera seeds

Prepared red chilli paste 4–5 tbsp

Garlic paste/water 2–3 tbsp

Pav bhaji masala 1 tsp

A pinch of garam masala

Salt to taste

Freshly chopped coriander leaves

Butter as per your preference

Lemon juice 1 tsp

RECIPE

1. Set a big size tawa on medium-high heat, add butter & oil, further add jeera & allow it to crackle, add onions and cook until they turn pinkish in colour. 1- Further, add capsicum and cook on high flame for 2-3 minutes.



RECIPE

1. In a bowl add 8-10 pieces of Crushed Papadi.
2. Now Add Half a cup of boiled and chopped potatoes.
3. Add half a cup of boiled Chana
4. Add 1/4th teaspoon of Salt and Red chili powder.
5. Now take a bowl and mix 2 tbsps powdered sugar with
1 big bowl of Curd.
6. Now add Curd to the chaat and a little boiled moong.
7. Now add 3 tbsps Imli chutney and 2 tbsps Green Chutney.
8. Now sprinkle a pinch of our Secret Masala.
9. Now add a little Pomegranate and grated beetroot to garnish.
10. Add a little Chaat Masala and some Barik Sev & coriander
leaves to garnish.



2. Further, add the boiled & chopped veggies, salt, prepared pav bhaji masala, powdered spices & green chili paste, mix it really well & try to break down the veggie chunks with the spatula.
3. Further, add prepared garlic and chili paste, mix well and initially add 1-2 cups of hot water, now use a pav bhaji masher and start to mash the bhaji really well, keep the flame low and mash until the bhaji is almost crushed.
4. You can adjust the consistency of the bhaji by adding additional hot water. The whole process of cooking will take about 15-20 minutes.
5. The base of the bhaji is ready, let the bhaji simmer on low flame by the time you can make the tadka that needs to go on the bhaji.
6. For tadka, set a pan on medium heat, add butter, jeera, prepared red chili paste & garlic paste, **pav bhaji masala** and **garam masala**, cook on medium-high flame for 1-2 minutes, further add the tadka into the bhaji & mix well.
7. Check for the seasoning and adjust the salt as per taste.
8. Further add freshly chopped coriander leaves, butter and lemon juice, mix well and cook on medium heat for 2-3 minutes, your bhaji is ready to be served with a nice soft buttery pav.

DAHI PAPDI CHAAT – CHAT MASALA

Time: 10 Minutes

Serves: 1

Difficulty Level: Easy

INGREDIENTS

Papdi

Boiled Potatoes

Boiled Chana

Curd (Dahi)

Powdered Sugar

Boiled Moong dal

Imli chutney

Green Chutney

Pomegranate (Anar)

Grated beetroot

Barik Sev

Salt

Red chili powder

Chaat masala



ALOO CHAAT

Time: 15 Minutes

Serves: 2

Difficulty Level: Easy

INGREDIENTS

2–3 Boiled Aloo

Pinch of Black Salt

Pinch of Black Pepper

Pinch of Cumin Powder

1/2 tsp **Chaat Masala**

1/2 tsp **Chilli Powder**

1 Chopped Onion

1/2 Lemon

1 tsp Tamarind Chutney

1 tsp Coriander Chutney



RECIPE

1. Deep fry boiled potatoes and put it aside.
2. Add black salt, black pepper, cumin powder, **chaat masala** and chilli powder.
3. Sprinkle some chopped onions and squeeze half a lemon on top.
4. Pour tamarind and coriander chutney.
5. Mix thoroughly and serve with garnished onions.

