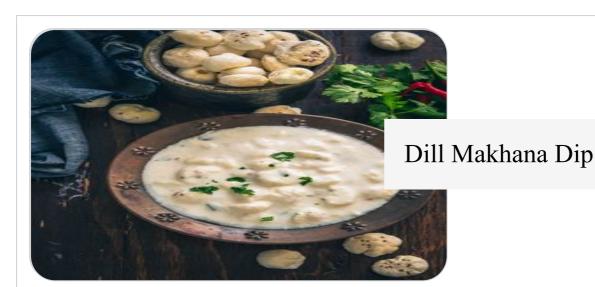


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Serving: 1 Veg

Ingredients

• -Roasted Makhanas : 1 fist

-Hung Curd : 2 tbsp -Dill Leaves : to garnish

-Pepper: ¹/₂ tsp
-Salt : to taste

Preparation Method

- For Roasted Makhana Paste:
- 1. Use Makhanas, dry roast for 2-3 minutes, allow it to cool down.
- 2. Now soak them in water for 5 minutes
- 3. Blend in a mixer to a smooth paste with water, keep aside.
- How to Proceed:
- 1. Combine the hung curd and the prepared Makhana paste, in a bowl and mix well using a whisk.
- 2. Add the Dill leaves, salt and pepper and mix well.
- 3. Serve chilled with pita bread or lavash.