

How to make dosa?

Ingredients:

- 1 cup urad dal
- 3 cups rice
- Salt to taste

Instructions:

1. Soak urad dal and rice separately overnight.
2. Grind them into a smooth batter and mix.
3. Let it ferment for 8 hours.
4. Heat a pan, pour batter, spread thin, and cook until golden brown.
5. Serve hot with chutney and sambar.

How to make idli?

Ingredients:

- 1 cup urad dal
- 2 cups idli rice
- Salt to taste

Instructions:

1. Soak urad dal and rice for 4-6 hours.
2. Grind into a smooth batter and mix.
3. Ferment the batter overnight.
4. Pour into idli molds and steam for 10-15 minutes.
5. Serve with coconut chutney and sambar.

How to make mango lassi?

Ingredients:

- 1 cup ripe mango pulp
- 1 cup yogurt
- 1/2 cup milk
- 1 tablespoon sugar
- Ice cubes

Instructions:

1. Add mango pulp, yogurt, milk, sugar, and ice into a blender.
2. Blend until smooth.
3. Pour into a glass and serve chilled.

How to make Chole (Chickpea Curry)?

Ingredients:

- 1 cup chickpeas
- 2 onions
- 2 tomatoes
- 1 tsp ginger-garlic paste
- 1 tsp chole masala
- Salt, oil, and coriander leaves

Instructions:

1. Soak chickpeas overnight and boil until soft.
2. Sauté onions, ginger-garlic paste, and tomatoes.
3. Add chole masala and cooked chickpeas.
4. Simmer for 10 minutes.
5. Garnish with coriander and serve hot with bhature.

How to make Rajma (Kidney Bean Curry)?

Ingredients:

- 1 cup rajma
- 2 onions

- 2 tomatoes
- 1 tsp ginger-garlic paste
- Garam masala, salt, and oil

Instructions:

1. Soak rajma overnight and boil until soft.
2. Prepare onion-tomato masala with spices.
3. Add cooked rajma and simmer for 15 minutes.
4. Serve hot with steamed rice.

How to make Aloo Paratha?

Ingredients:

- Wheat flour dough
- 2 boiled potatoes
- Spices: chili, cumin, amchur, salt
- Ghee or butter

Instructions:

1. Mash potatoes and mix with spices.
2. Stuff into dough balls, roll out gently.
3. Cook on tawa with ghee until golden.
4. Serve hot with curd or pickle.

How to make Paneer Butter Masala?

Ingredients:

- 200g paneer
- 2 tomatoes, 1 onion
- Butter, cream, cashews, spices

Instructions:

1. Sauté onions, tomatoes, and cashews. Blend.
2. Cook puree with butter, cream, and spices.
3. Add paneer cubes and simmer.
4. Serve with naan or jeera rice.

How to make Dal Makhani?

Ingredients:

- 1/2 cup urad dal
- 2 tbsp rajma
- Tomatoes, cream, ginger, garlic
- Butter and spices

Instructions:

1. Soak and pressure cook dals.
2. Make tomato-onion masala and mix with dal.
3. Add cream and simmer for an hour.
4. Top with butter and serve hot.

How to make Baingan Bharta?

Ingredients:

- 1 large brinjal
- Onions, tomatoes, green chili
- Garlic, oil, and spices

Instructions:

1. Roast brinjal on flame, peel and mash.
2. Sauté onions, garlic, tomatoes, spices.
3. Mix mashed brinjal and cook.
4. Serve with roti.

How to make Kadai Paneer?

Ingredients:

- Paneer, capsicum, onion
- Tomatoes, kadai masala
- Ginger, garlic, spices

Instructions:

1. Make thick tomato gravy with spices.
2. Add paneer and sautéed veggies.
3. Toss and cook until flavors blend.
4. Serve with naan.

How to make Poori Bhaji?

Ingredients:

- Wheat flour (for poori)
- Boiled potatoes
- Spices: mustard seeds, turmeric, curry leaves

Instructions:

1. Knead flour and make small pooris.
2. Fry them in hot oil.
3. For bhaji, sauté spices, add mashed potatoes.
4. Serve hot with poori.

How to make Kachori?

Ingredients:

- Maida dough
- Filling: spiced moong dal or urad dal
- Oil for frying

Instructions:

1. Prepare spicy dal stuffing.
2. Stuff into dough balls, flatten gently.
3. Deep fry until golden and crisp.
4. Serve with tamarind chutney.

How to make Gajar Halwa?

Ingredients:

- 2 cups grated carrot
- 1 cup milk
- Sugar, ghee, cardamom, dry fruits

Instructions:

1. Cook grated carrot in milk.
2. Add sugar and ghee.
3. Cook until it thickens and ghee separates.
4. Garnish with dry fruits.