A.Pizza

1.Chocolate pizza

Ingredients

2 teaspoons butter, melted

1/4 cup chocolate-hazelnut spread (recommended: Nutella)

1/2 cup semisweet chocolate chips

4 tablespoons white chocolate chips

2 tablespoons chopped hazelnuts, toasted

1 pound homemade pizza dough, recipe follows, or purchased pizza dough

**For Pizza dough**

2cup all purpose flour

2spoon yeast

Salt on taste

1cup warm water

2spoon oil

**PROCESS**

1.First take a rounded pizza tray about to 9-10inches.Then brush the melted butter and spread the pizza dough as thin as you can. Immediately spread the chocolate-hazelnut spread over the pizza then sprinkle all the chocolate chips over. Bake just 20 minutes about 200-220C to melt the chocolate and crisp the dough.Then sprinkle the hazelnut ,cut into wedges and serve.

**Pizza dough:**

At first mix warm water and yeast in a small bowl to blend. Then wait for 10 minutes for activated yeast .Mix the flour and salt in another bowl , add the yeast mixture and also oil. Blend just until the dough forms. Turn the dough out onto lightly floured surface and knead until smooth, about 1 minute. Transfer the dough to a large oiled bowl and turn the dough to coat with the oil. Cover the bowl with plastic wrap and set aside in a warm draft-free area until the dough doubles in volume, about 1 hour .  Punch the down dough and form into ball. The dough can be used immediately or stored airtight in the refrigerator for 1 day.

History:

Chocolate pizza combines chocolate and pizza, two popular ingredients among school-aged children. The confluence of [pizza](https://en.wikipedia.org/wiki/Pizza) and [chocolate](https://en.wikipedia.org/wiki/Chocolate) developed in parallel in several Western countries and has become a dessert purveyed in franchise and chain restaurants.

Chocolate pizza is also known as a Valentine's Day,Easter and Christmas holiday treat

2.Texas BBQ chicken Pizza

Ingredients:

1.200gm chicken

2.2 spoon lemon juice

3.1spoon red chili powder

4.1 spoon black pepper

5.sliced 6/7 pieces of mushroom

6. salt on taste

7.1spoon Garam masala

8.1spoon sugar

9.4 spoon bbq sauce

10.3/4 spoon pizza sauce

10.1/2 cup of cheese

11.1/4 cup green/red capsicum

12.1spoon black olive

13.1spoon sweet corn

14.1spoon oregano

15.about 1 pound of dough(the dough recipe is attached with the previous chocolate pizza recipe)

**Process:**

**Topping :**

1.With all the spices and BBQ sauce marinate the chicken for 20 minutes. Then fry with a small amount of oil. With some black pepper also fry the sliced mushroom.

**Pizza:**

2.First take a rounded pizza tray about 9-10 inches.Then brush the oil and spread the dough on top of sheet as thin as you can .Spread the pizza sauce over the pizza and sprinkle with capsicum and place your desired toppings on the pizza.And at last add the load of cheese how much you want and also sprinkle some oregano .With zigzag design pour the bbq sauce on the top .Then bake just 20 minutes within 200-220C to crisp the dough and melt the cheese. cut into wedges and serve.

B.Burger

3.Perfect Burger Bun recipe also

Ingredients:

**1.2 Cup all purpose flour**

**2.2 cup milk**

**3.1.5 spoon yeast**

**4.2 Spoon sugar**

**5.1 Egg**

**6.3 spoon butter/oil**

**Process:**

**1.Mix the warm milk,yeast and yeast in a small bowl.Then keep it aside about 10 minutes for activating the yeast.Then in a bowl take the flour,yeast mixture,salt ,oil/butter and the egg.Knead the mixture about to 10 minutes .  Transfer the dough to a large oiled bowl and turn the dough to coat with the oil. Cover the bowl with plastic wrap and set aside in a warm draft-free area until the dough doubles in volume, about 1 hour .After 2x volume divided the dough into 4 small pieces and shape them round .And keep this rounded dough on top of the oil brushed tray.Keep it aside covering a towal about to 40 minutes.Then brush the egg/milk on top of the every bun dough and sprinklw white sesame .Bake them 20 minutes within 200-220C.**

4. Gourmet Burger

##### **ingredients**

1kg fatty minced beef  
1 onion, grated  
4 sprigs of thyme, finely chopped  
½ cup parsley, finely chopped  
1 egg, lightly beaten  
½ cup fresh bread crumbs  
2 tbsp tomato sauce  
1 tbsp Worcestershire sauce  
Salt and pepper

6 baby cos lettuce leaves  
6 slices of canned beetroot  
1 tomato  
6 slices good quality cheddar  
5 tbsp whole egg mayonnaise  
5 tbsp tomato sauce  
6 rashers of bacon (optional), fried  
6 burger buns

##### **Method**

Combine the beef with the grated onion, herbs, egg, bread crumbs, tomato sauce and Wostorshire. Season well with salt and pepper. Mix well with your hands and knead until thoroughly combined. Separate the meat into six and roll into balls.

To cook, heat the pan (or barbeque) to medium heat.  Add a little oil and add the meat. Using a fish slice press down on each patty to flatten. Cook on each side for 3-5 minutes or longer if you would like them well done.

To assemble the burgers: toast the buns under the grill with a slice of the cheese. Add a dollop of the mayonnaise and tomato relish and the burger patty. Add the lettuce, beetroot and tomato slices and finally the fried bacon if you desire.

5.Classic burger

### Ingredients

1 1/4 pounds ground beef chuck

Kosher salt and freshly ground pepper

Oil, for grill grate and brushing buns, optional

4 sesame seed buns, split

4 lettuce

4 tomato slices

4 red onion slices

Ketchup, for serving

Mustard, for serving

Pickles, for serving

**Directions**

1. 1. Preheat a grill with a medium-high heat for direct heat cooking.
2. 2. Break the beef up in a large bowl and season with 11/2 teaspoons salt and 3/4 teaspoon pepper. Gently mix just to combine, then form into 4 (4 1/2-inch) patties, making a slight indentation in the center of each patty.
3. 3. Brush the grill grate with oil. Evenly space the burgers on the grill and cook, turning once, until grill marks appear, 4 to 6 minutes total for medium. (Resist the urge to press down on the burger with a spatula as they cook.) Remove burgers from grill and let rest 1 to 2 minutes.
4. 4. Brush cut side of buns lightly with oil and grill cut-side down until light golden brown, if desired. Put a burger on the bottom of each bun and top with lettuce, tomato, onion, ketchup, mustard, pickles and bun top. Serve with potato chips on the side, if desired.

C.Pasta

**6.White sauce pasta with vegetables**

Ingredients:

* 150 grams Dried Pasta Macaroni /Penne /Fusilli / Orecchiette / Rigatoni
* 2 tablespoon Salt
* 5 cups Water
* 2 tablespoon Butter
* 1 tablespoon Olive Oil
* 4-5 cloves Garlic minced
* 1 cup Onion diced
* 6-7 Mushrooms halved
* 1 cup capsicum cubed (colored)
* 1 teaspoon Salt
* 1 teaspoon Pepper powder
* 1 teaspoon oregano
* 2 tablespoons All Purpose Flour
* 2 cups Milk
* 1/2 cup Cream
* 1 cup Mozzarella grated
* 2 tablespoon Basil shredded

**Process:**

1. In a large pot bring 5 cups water to a rolling boil, add 2 tablespoons ,small amount of oil and salt to this along with uncooked pasta. Cook according to 6-10minutes. Drain, wash with cold water and set aside.
2. In another pan, add olive oil and butter and heat till the butter has melted. Add minced garlic and onions, cook for a minute or two till the onions are translucent. Add mushrooms and the peppers. Season with salt, pepper and oregano and cook for 3-4 minutes, stirring occasionally.
3. Add flour and cook stirring for a minute or two. Slowly start adding milk while stirring continuously till the sauce starts to thicken. Simmer for two minutes and add cream. Mix the cream and add the drained cooked pasta and cheese.
4. Fresh basil (if using) and stir to mix everything together. Serve immediately

**7.Red sauce Pasta**

**Ingredients:**

5-6 whole peeled tomatoes

2 tablespoons extra-virgin olive oil/normal oil

1/3 cup red onion, medium-diced

3 cloves garlic, cut into chunks

Pinch of red pepper flakes (optional)

salt and freshly ground pepper

2 tablespoons oregano/basil leaves

150 gm penne or spaghetti, cooked until al dente

**Directions**

1. Puree the tomatoes to a smooth, creamy consistency in a food processor or with blender.
2. Heat the olive oil/normal oil over medium-high heat in a large saucepan. When hot, add the onion and saute 5 to 6 minutes, or until soft. Add the garlic and cook 2 to 3 minutes, until you see the color start changing. If you'd like to make the sauce spicy, add the red pepper flakes.
3. Add the tomatoes and season with salt and pepper to taste. Reduce the heat to medium low and simmer about 30 minutes. Strive for balance in the consistency of the sauce: It has to be fluid, but it should not look overly wet. Add the oregano and remove from the heat. Toss with just-cooked pasta.

**8.Chicken shawrma**

**INGREDIENTS**

**For shawrma wraps**

4 cup of all purpose Flour

2 spoon yeast

2spoon oil/melted butter

2 spoon sugar

Salt on taste

1cup warm water

**FOR THE CHICKEN**

1/2 c.

extra-virgin olive oil

Juice of 1 lemon

3

cloves garlic, minced

2 tsp.

kosher salt

1 tsp.

ground cumin

1 tsp.

ground coriander

1/2 tsp.

freshly ground black pepper

1/2 tsp.

ground turmeric

1/4 tsp.

ground cinnamon

1/4 tsp.

cayenne pepper

2 lb.

boneless skinless chicken thighs

Cooking spray

1

large onion, thinly sliced

**FOR YOGURT SAUCE**

1/2 c.

Greek yogurt

Juice of 1/2 lemon

1 tbsp.

extra-virgin olive oil

2

cloves garlic, smashed and minced

Kosher salt

Pinch of crushed red pepper flakes

**DIRECTIONS**

1. Make chicken: In a large bowl, whisk together oil, lemon juice, garlic, and seasonings. Add chicken and toss to coat. Cover and refrigerate for at least 2 hours and up to overnight.
2. Then fry in a grill pan with a small amount of oil .
3. Meanwhile, make yogurt sauce: In a small bowl, whisk together yogurt, lemon juice, oil, and garlic. Season with salt and a pinch of red pepper flakes. Shawrma wrappings wrap with chicken, onion, romaine, tomatoes, cucumber, and yogurt sauce.

**FOR SERVING**

1. Pitas, warmed
2. Chopped romaine
3. Cherry tomatoes, halved
4. Cucumber, thinly sliced

**For wrapings:**

1.At first mix warm water and yeast in a small bowl to blend. Then wait for 10 minutes for activated yeast .Mix the flour and salt in another bowl , add the yeast mixture and also oil. Blend just until the dough forms. Turn the dough out onto lightly floured surface and knead until smooth, about 1 minute. Transfer the dough to a large oiled bowl and turn the dough to coat with the oil. Cover the bowl with plastic wrap and set aside in a warm draft-free area until the dough doubles in volume, about 1 hour .

2.After the rest, divide the dough into balls about 35 grams each.

3. Dip a ball of dough into the flour, place it on the rolling surface, and press to flatten it. Roll with short strokes and keep rotating the disk this is the key to a rounded wrap.

4.Each one cook in a hot tawa

9.Chicken sandwich

Ingredients

1. 1 Cup chicken, boiled
2. 2 tsp mayonnaise
3. 1 tsp pepper
4. 2 nos bread
5. 1 Capsicum
6. 1 Lettuce

Process

1.Shred small pieces of boiled chicken in a bowl. Add mayonnaise and pepper to it. Mix it thoroughly.

2. Take a slice of bread and spread the mixture on it. Now chop capsicum and lettuce into small pieces. Put them on the slice. Put another slice on top of it and cut them into two.

3. Serve with tomato ketchup or coriander chutney

10.Nachos

Ingredients

**FOR THE NACHOS**

1 tbsp.extra-virgin olive oil

1 large onion, chopped

1 lb. ground beef

2 garlic cloves, minced

1 tbsp. taco seasoning

kosher salt

1 (15-oz.) can refried beans

1/4 c. water

1 large bag of homemade tortilla chips

2 c. shredded cheddar

2 c. Shredded Mozerella

1/2 c. pickled jalapenos

**FOR TOPPING**

1

large tomato, diced

1/4 c.

thinly sliced green onions

1/4 c.

fresh coriander leaves (optional)

Sour cream, for drizzling

Tomato sauce, for drizzling

For Homemade tortilla chips

* 1 cup maize flour / makkai ka atta)
* ½ cup wheat flour / atta
* ¼ tsp turmeric
* ½ tsp pepper, crushed
* ½ tsp salt
* 2 tsp oil
* water to knead
* oil for frying

**DIRECTIONS**

Homemade tortilla chips:

* firstly, in a large mixing bowl take 1 cup maize flour and ½ cup wheat flour,also add ¼ tsp turmeric, ½ tsp pepper, ½ tsp salt and 2 tsp oil.
* mix well making sure all the spices are combined well.
* now add ½ cup water and start to knead the dough.
* knead to stiff and smooth dough adding water as required.
* pinch a ball sized dough, and dust with wheat flour.
* roll slightly thick, dusting wheat flour as required.
* prick the roll with a fork, preventing from puffing up while frying.
* trim the sides and cut into triangle pieces.
* now drop the triangle chips into the medium hot oil. or bake in preheated oven at 180 degree celcius for 25 minutes.
* fry on low to medium flame stirring in between.
* fry on low flame until the nachos chips turn crisp and golden brown for 10 minutes.
* drain off the chips over kitchen paper.
* finally, enjoy nachos chips with roasted tomato salsa or store it for a month in an airtight container.

**Nachos:**

1. Fry the ground beef for 6 minutes until they changed in pink color.
2. Add garlic and taco seasoning and season with salt. Cook until meat is well browned and slightly crispy, 5 minutes more. Add refried beans and water to skillet and stir until combined.
3. Add half the tortilla chips and top with beef-bean mixture, half the cheese, half the black beans, and half the pickled jalapeños. Repeat one more layer.
4. Bake 150C until cheese is melty, 15 minutes.
5. Scatter with tomato, avocado, green onions, and cilantro. Drizzle with sour cream and hot sauce and serve immediately.

11.Chicken BBQ wings

**Ingredients**

For 20 wings

1 cup flour

2 spoon corn starch /corn flour

1 spoon red chili powder

1 spoon paprika powder

1 spoon black pepper

1 teaspoon garlic paste

1 teaspoon ginger paste

Salt on taste

1cup BBQ sauce

½ cup honey

2 spoon chili sauce

1 teaspoon white sesame

Oil for fry

20 chicken wings/drumstick

**Process:**

Marinate the chickens about half an hour with garlic paste ,ginger paste, chili powder, paprika powder, black pepper and salt

In a bowl, combine flour, chili powder, salt, pepper, paprika, and black pepper. Coat the wings in the flour evenly, shaking off any excess.

Then in fry pan try to fry the wings with deep oil.

In another pan mix the bbq sauce ,honey and chili sauce.And warm up it for 2-3 minutes.Then coat the wings with this sauce and lastly serve them by sprinkling white sesame.

12.Chicken Fry

**Ingredients**

For 8 pieces chicken

1 kg chicken(cut into 8 pieces)

1 table spoon garlic paste

1 table spoon ginger paste

1 spoon paprika powder

1spoon black pepper

1 spoon red chili powder

Salt on taste

3.5 cup all purpose flour

½ cup corn flower

1cup mil

2 spoon lemon juice/vinegar

1 Egg

**Process:**

Mix the chicken with garlic paste ,ginger paste, chili powder, paprika powder, black pepper and salt.Try to Marinate the chickens minimum 2hours or overnight in refrigerator .

In another bowl take flour, corn flour , chilli powder ,black pepper ,salt and mix them thoroughly.

Alongside mix raw milk and lemon juice/vinegar to make butter milk .After making butter milk mix this with a egg

Press the each piece of chicken into the flour mixture then into the butter milk mixture. Repeat this process two times. Lastly coat with the flour mixture again. And keep them aside for at least 10 minutes.

Heat oil in a heavy bottom deep pan /kadai . Fry till golden at medium high temperature.

**13.French Fries**

**Ingredients**

5 pounds russet potatoes

Vegetable or peanut oil, for frying

Salt

**Process**

1. Peel and rinse the potatoes. Then cut them into sticks by cutting the potato in 4 or 5 vertical pieces, and then cutting each piece into sticks.
2. Place them in a large bowl and cover with cold water. Allow them to soak, 2 to 3 hours. (You can also stick them in the fridge and let them soak overnight.)
3. When you're ready to make the fries, drain off the water and lay the potatoes on 2 baking sheets lined with paper towels. Blot with paper towels to dry them.
4. Heat a few inches of oil in a heavy pot to 300 degrees F. In 3 or 4 batches, cook the potatoes until soft, 4 to 5 minutes per batch. They should not be brown at this point! You just want to start the cooking process. Remove each batch and drain on new/dry paper towels.
5. Once all the potatoes have been fried at 300 degrees F, turn up the heat until the oil reaches 400 degrees F. When the oil's hot, start frying the potatoes in batches again, cooking until the fries are golden and crisp. Remove the potatoes from the oil and drain on paper towels.
6. Sprinkle with sea salt and dive in!

**14.Potato wedges**

## Ingredients

for 3 servings

* 3 large russet potatoes
* ⅓ cup olive oil(80 mL)
* 1 teaspoon salt
* ½ teaspoon pepper
* 1 tablespoon garlic powder
* 1 tablespoon dried oregano
* 1 tablespoon paprika
* ½ cup vegetarian parmesan cheese(55 g)

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## Preparation

1. Preheat oven to 400°F (200°C).
2. Thoroughly wash potatoes, cut in half, and slice into wedges.
3. Toss wedges in olive oil and seasonings.
4. Place on a baking sheet, skin side down.
5. Bake 40-50 minutes.
6. Enjoy!

15.Chicken momos

Ingredients

* 200g ground chicken
* 1 medium onion
* 1 green chili pepper
* 1tabke spoon garlic paste
* 1 table spoon soya sauce
* 1 table spoon fresh coriander
* 3 table spoon butter
* Salt on taste
* Whole wheat powder
* All purpose flour
* Water
* Spicy garlic tomato cutney

Process

Chop the Onion (1), Green Chili Pepper (1) and Fresh Cilantro (1 tablespoon). Add them to the Ground Chicken (200 gram). Mix in the Garlic Paste (1 tablespoon), Soy Sauce (1 tablespoon), Oil (3 tablespoon) and Salt (to taste) and mix well.

Allow it to set for 15-20 minutes.

Add Whole Wheat Flour (1 cup), All-Purpose Flour (1 cup) and Salt (1 tablespoon) together.

With the help of Water (to taste) knead it into a not too soft not hard dough.

Take small portions of the dough, roll it in dry flour and make it thin puri sized.

Place stuffing in the center and fold one end over other or simply make it "potli" shape and seal it together.

Heat water in a deep pan and place the steamer over it( you can also use idli cooker)

Place the stuffed momos on the top and cover it with a lid.

Since it is chicken momos so steam it for 20 minutes so that the chicken is cooked completely.

Serve the momos hot with Spicy Garlic Tomato Chutney (to taste). Enjoy!

C.Drinks

# 1. The Real Mojito

Ingredients

* 10 fresh mint leaves
* ½ lime, cut into 4 wedges
* 2 tablespoons white sugar, or to taste
* 1 cup ice cubes
* 1 ½ fluid ounces white rum
* ½ cup club soda
* **Step 1**
* Place mint leaves and 1 lime wedge into a sturdy glass. Use a muddler to crush the mint and lime to release the mint oils and lime juice. Add 2 more lime wedges and the sugar, and muddle again to release the lime juice. Do not strain the mixture. Fill the glass almost to the top with ice. Pour the rum over the ice, and fill the glass with carbonated water. Stir, taste, and add more sugar if desired. Garnish with the remaining lime wedge.

2.Iced Tea

3.Chocolate Milk Shake

4.lemonade

5.Dalgona coffee

6.Mango juice

7.Lassi

8.Banana Smoothie