





*Comfort food; when a bite into a dish brings forth a flood of memories that warms your heart. Whether it reminds you of your mom's touch, an evening with friends in college or a meal cooked together with your family and children, comfort food is a subconscious emotional connection we develop with food.*

*Indian cuisine has a strong root of culture and diverse food habits having a base of few staples which is different from north and south of India. It also has a good share of influence from the neighbouring countries owing to the Silk Route and the various ports in India that have evolved the cooking style with exotic spices, dried fruits and nuts with milk and cream. While in India most herbs and spices used in the cuisine of the region are locally grown, over the years, the same ingredients have been used in different cooking methods giving dishes a diverse taste, color and texture.*

*In our quest to introduce and share Indian traditions with you, the Chefs of the Taj have undertaken a project to find out which dishes in India connect with 'comfort food'. They analyzed the dishes most ordered in the restaurants, the regions they belonged to, and the time of year when their popularity rose. They narrowed down on an array of dishes which have resonated most with our guests. But that was not enough for them. They took things one step ahead and worked towards creating recipes for each of these dishes from the Master Chef of the cuisines to have an authentic and consistent recipe. To have a uniform and standardized dish, down to the last detail for every Taj Hotel, the detailing of each recipe also included sourcing of the fresh and original ingredient and preparation of the masalas/ herbs, home-made for each dish. Our Chefs have curated each of these dishes in the authentic and traditional manner to make you experience the dish in its true form and spirit.*

*Ahead is the menu of Indian Comfort Food; food that is part of our DNA with spices, tastes, flavors, textures and aromas each of us can identify with, without exception. Whether you're sitting in Srinagar or Kovalam, London or Cape Town, your favourite foods will always strike the same chord!*

*Allow us to take you on a culinary journey through India peppered with choices of authentic, home-style dishes that warm the heart and hearth.*

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RECIPE NAME      IDLI  
FOOD CATEGORY    BREAKFAST  
VEGETARIAN  
NUMBER OF PORTIONS    52 nos. Yield  
3 per portion



The Kancheewaram clad ladies of the southern India bring to you the hard-kept culinary secrets. Originally unfermented, idli was nestled in the ancient Indonesian kitchens, travelling with the Indian kingdoms in 1252 AD. This steamed savory cake comprises of fuelling ingredients as the urad dal and parboiled short and stout rice, savored with sambar and chutney.

INGREDIENTS	QUANTITY	UNITS
Idli rice	1	kg
Urad dal	300	gms
Salt to taste (30gm )		

**COOKING METHOD**

1. Wash rice and Urad dal separately for several times and soak them separately for minimum 4 to 5 hours at room temperature
2. Strain the water from the Urad dal and preserve the water
3. Put the dal in the grinder and start grinding. As the dal gets crushed in the grinder sprinkle the preserved water little at a time and continue grinding till it becomes a smooth and a fluffy batter. Remove the batter and keep aside
4. Now start grinding the rice after straining the water and same water will be used for grinding. Grind the rice to a fine coarse batter (like fine coarse semolina texture or a fine sandy texture). This process will take just 3 to 5 minutes and one should ensure that the batter is removed at the right time to retain the coarse consistency of batter.
5. Combine both the batters with salt (adding salt should not be forgotten at this stage) and mix well to get the right consistency of the batter. Use the preserved strained water if required to adjust the consistency and leave for fermentation overnight at room temperature.
6. Gently mix the fermented idli batter for once. ( If we Vigorously mix the fermented batter, it will tend to make the batter flat and in turn the steamed idli will also become flat). Now spread the wet white cloths over the idli trays. Pour the batter on the prepared idli trays. Keep the tray inside the pre-heated idli steamer. Steam for 15 minutes
7. Remove the tray from the steamer and put it upside down demould the idlis by sprinkling cold water over the idli cloth and wait for 1 minute before removing the cloth from idlis. Now the idlis are ready to serve with hot sambar and chutneys





RECIPE NAME      DOSA  
FOOD CATEGORY    BREAKFAST  
NUMBER OF PORTIONS    VEGETARIAN  
28 No's

INGREDIENTS	QUANTITY	UNITS
Idli rice	1	kg
Raw rice	250	gms
Fenugreek seeds	20	gms
Urad dal	300	gms
Salt to taste		

(weight of prepared batter is 3.5kgs)

#### COOKING METHOD

1. Wash and soak the first four ingredients together for a minimum of 4 to 5 hours.
2. Strain the water (Reserve the soaked water) and start grinding.
3. As the rice and the lentil gets crushed under the stone, sprinkle the reserved water little at a time and grind till you get a smooth batter.
4. Remove the batter in a vessel, add salt and mix well.
5. Leave the batter for fermentation overnight at room temperature.
6. Mix well the fermented batter. Check for seasoning and consistency (Thick pouring consistency). Take a portion of batter in a katori and pour on pre-heated hot griddle and spread the batter on clockwise direction to form a round shape.
7. As the dosa is getting cooked, sprinkle little ghee or refined oil and cook till the thin pancake gets golden brown colour evenly. Roll the pancake either into cylindrical, triangle, crescent or a conical shape and serve hot with sambar and chutneys

As most iconic dishes of the world were discovered by accident so was this deliciously crisp light brown crepe, in the gut of the lush state of Tamil Nadu in 1 AD when a fermented batter of urad dal and rice accidentally fell over a heated piece of rock, this crepe varies in size, texture and fillings, but what remains constant are its accompaniments, tomato and coconut chutneys and sambar.



**RECIPE NAME****ALOO PARATHA****FOOD CATEGORY****BREAKFAST  
VEGETARIAN****NUMBER OF  
PORTIONS****5****INGREDIENTS****QUANTITY UNITS****FOR STUFFING**

Chip potatoes boiled and grated	500	gms
Green chilly finely chopped	5	gms
Fresh coriander finely chopped	10	gms
Red onion finely chopped	90	gms
Cumin powder	5	gms
Chaat masala (MDH)	5	gms
Salt to taste		
Anardana powder	10	gms

**FOR DOUGH**

Whole wheat flour (atta)	500	gms
Water	310	gms
Sunflower oil	10	ml
Salt to taste		

**FOR COOKING**

White butter	150	gms
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**FOR SERVING**

Set curd (per bowl)	80	gms
Pachranga pickle	150	gms

**COOKING METHOD****FOR STUFFING**

1. Mix together all the ingredients and check the seasoning
2. Divide into 10 equal parts

**FOR DOUGH**

1. In whole wheat flour add Water and salt mix well
2. Knead the mix to make a soft dough
3. Add vegetable oil and keep for 1 hour resting
4. Divide into 10 equal parts.

**MAKING OF PARATHA**

1. Flatten the dough and stuff with aloo mix and roll into 4 inches of diameter
2. Cook on griddle plate, basting with the Butter.

**SERVING OF PARATHA**

1. Serve Two pieces of Aloo paratha with set yoghurt and Pachranga Pickle

One of the most popular breakfast dishes throughout western, central and northern regions of the Indian Peninsula, made of spiced potatoes filled whole wheat flat bread griddled with desi ghee.





RECIPE NAME

FOOD CATEGORY

NUMBER OF PORTIONS

POORI ALOO BHAJI

BREAKFAST  
VEGETARIAN

4

## INGREDIENTS

## FOR BHAJI

Potato	300	gms
Tomato	140	gms
Refined oil	15	ml
Cumin seeds whole	2	gms
Turmeric powder	5	gms
Red chilly powder	10	gms
Coriander powder	10	gms
Clarified butter (ghee)	10	ml
Kasuri methi	5	gms
Fresh coriander (chopped)	10	gms
Salt	5	gms
Bay leaf	2	gms
Black cardamom	2	gms
Green cardamom	2	gms
Jeera powder	5	gms
Water	500	ml
FOR POORI		
Whole wheat flour (atta)	75	gms
Semolina (rawa)	25	gms
Salt	5	gms
Water	30	ml
Refined oil (for frying)	4000	ml

## QUANTITY UNITS

## COOKING METHOD

## FOR BHAJI

1. Wash Potatoes thoroughly. Boil Potatoes in water with salt. Cool, peel and dice potatoes.
2. Wash and dice tomatoes.
3. Heat oil in a pan and add cumin seeds. Allow the seeds to crackle.
4. Add tomatoes to the pan and sauté. Add potatoes to the pan and sauté.
5. Add all the powdered spices and whole spices and sauté till the spices separate from the oil.
6. Adjust consistency with water. Season with salt.
7. Plate in a bowl. Spoon ghee on top and garnish with chopped fresh coriander.
8. Serve hot with pooris.

## FOR POORI

1. To make dough, combine whole wheat flour, semolina, salt with water and make a smooth dough. Cover with a butter paper/wet muslin cloth and keep aside.
2. Divide the dough into 16 equal portions and make roundels. Keep them covered as before.
3. Roll each portion evenly thin with a rolling pin into circles of 14 cms diameter.
4. Heat oil in a kadhai/fryer. Add the rolled poori to the hot oil and fry till golden brown, the poori should puff evenly on all sides.
5. Drain on absorbent paper.
6. Serve 4 pieces of poori along with bhaji for a portion.

A heavy and wholesome Punjabi dish consisting of unleavened deep fried bread accompanied with a spicy potato based bhaji (Vegetable) is enjoyed during breakfast. Due to the cultural diversity of India, the preparation of the bhaji does differ resulting in many variations of the same.



**RECIPE NAME****RAWA UPMA****FOOD CATEGORY****BREAKFAST  
VEGETARIAN****NUMBER OF  
PORTIONS****4 kg yield  
20 portions****INGREDIENTS**

	QUANTITY	UNITS
Semolina/Rawa	1	kg
Mustard	15	gms
Bengal gram dal	20	gms
Urad dal	20	gms
Cashew nut broken	120	gms
Finely chopped onion	400	gms
Finely chopped ginger	40	gms
Finely chopped green chilli	40	gms
Curry leaves	10	gms
Refined oil/Ghee	300	ml
Water	2	litre
Milk	800	ml
Salt to taste		

**QUANTITY UNITS****COOKING METHOD**

1. Boil semolina and keep aside. Heat oil/ghee crackle mustard, add urad Dal, bengal gram dal, cashew nut and fry till they turn golden brown.
2. Add onion, green chilli, ginger, curry leaves and sauté it. Add water, milk salt and bring to boil, now gradually add roasted semolina and cook. Without any formation of lumps.
3. Serve hot with coconut chutney.

Stemming from the Southern Regions of India, the uppumavu translates to salted flour, and is affectionately called upma by the rest of the country. The beautiful play of flavours of red chillies, curry leaves and urad dal tempered in ghee, akin to the polenta of Italy, upma traditionally is prepared with roasted semolina.





RECIPE NAME

FOOD CATEGORY

NUMBER OF PORTIONS

KANDHA POHA

BREAKFAST  
VEGETARIAN

#### INGREDIENTS

	QUANTITY	UNITS
Poha	1	kg
Oil	100	ml
Raw peanuts	100	gms
Potato	100	gms
Onion (chopped)	200	gms
Green chilli (chopped)	50	gms
Coriander (chopped)	15	gms
Mustard seeds	10	gms
Asafoetida	2	gms
Curry leaves	1 to 2	nos
Turmeric powder	5	gms
Sugar	5	gms
Lime juice	10	ml
Fresh coconut (grated)		for garnish
Salt to taste		

#### COOKING METHOD

1. Wash and rinse poha with water. Drain all the water and keep it aside for 5-10 minutes.
2. Add salt, turmeric powder and sugar to washed poha. Mix everything with your hands until evenly coated.
3. In kadhai heat oil. Add mustard seeds, when they crackle, add chopped green chillies, curry leaves and then add asafoetida.
4. Add chopped onion and sauté for 2-3 minutes. Add green peas. Cover the kadhai and let it cook for 2-3 minutes.
5. Add soaked poha and stir well. Cover the kadhai and let it cook for 4-5 minutes.
6. Mix lemon juice. Add sugar, salt if needed. Garnish with coriander leaves and fresh grated coconut. Serve hot.

**TIPS:** Sometimes after washing raw poha, poha does not soak water properly, that time sprinkle little water on them.

**STANDARD:** Lemon yellow colored rice flakes, soft in texture with a predominant flavor of tempering of mustard seeds and served warm with a garnish of grated coconut and roughly chopped coriander leaves served along with mild coconut chutney.





RECIPE NAME      **VEGETABLE SAMOSA**  
FOOD CATEGORY    **SNACK  
VEGETARIAN**  
NUMBER OF PORTIONS    **4 (2 pieces per portion  
105 gms each)**

INGREDIENTS	QUANTITY	UNITS
<b>FILLING</b>		
Potato	330	gms
Green peas	65	gms
Green chilly	18	gms
Cumin (whole)	8	gms
Kasuri methi	18	gms
Red chilly powder	17	gms
Pomegranate seeds	17	gms
Coriander powder	17	gms
Chaat masala	8	gms
Cumin powder	8	gms
Asafoetida	1	gms
Salt	5	gms
Water	500	ml
<b>FOR DOUGH</b>		
Refined flour (maida)	330	gms
Butter (unsalted)	70	gms
Carum seeds (ajwain)	2	gms
Water	135	gms
Refined oil (for frying)	4000	ml
Mint chutney (sub recipe)	120	gms
Sauth chutney (sub recipe)	120	gms

**COOKING METHOD**  
**FOR THE DOUGH**

1. Combine all ingredients and knead into a stiff dough.
2. Cover the dough with butter paper/wet muslin cloth and keep aside for 15 minutes.

**FOR FILLING**

1. Wash and boil potatoes, peel and dice potatoes. Keep aside.
2. Boil the green peas till tender.
3. Heat oil in a pan and add the cumin seeds. When the seeds crackle, add asafoetida and chopped green chilly.
4. Add potatoes and green peas, mix well and cook on a medium flame for 2-3 minutes.
5. Add kasuri methi, red chilli powder, dry pomegranate seeds, coriander powder, chaat masala, cumin powder and salt. Mix well.
6. Take off the flame and cool. Divide into 8 equal portions.

**SAMOSA**

1. Knead the dough well till smooth and elastic and divide into 4 equal portions.
2. Rollout a portion of the dough into 150 mm x 75 mm (6" x 3") diameter oval.
3. Cut the oval horizontally into 2 equal portions using a knife.
4. Take a portion and join the edges to make a cone.
5. Stuff the cone with a portion of the filling and apply little water on the edges to seal it.
6. Repeat with the remaining dough and filling and make a total of 8 samosas.
7. Heat oil in kadhai/fryer.
8. Deep fry the samosas till golden brown. Drain on absorbent paper.
9. Serve hot with mint chutney and sauth chutney.

Potato and green peas stuffed fried savory pastry, served with tamarind and mint chutney.





RECIPE NAME **PAKODA**  
FOOD CATEGORY **SNACK  
VEGETARIAN**  
NUMBER OF PORTIONS **4 (14 pieces per portion)**

Being synonymous with 'bhajia' this North Indian snack is enjoyed all over the country especially in the monsoon season along with a hot cup of tea, spicy green chutney and fried chilies. The gram flour batter being aromatized with caraway,cumin and coriander, fritters are made by dipping sliced vegetables in the batter.

INGREDIENTS FOR BATTER	QUANTITY	UNITS
Besan	720	gms
Turmeric powder	16	gms
Red chilly powder	20	gms
Salt	24	gms
Green chilly (chopped)	20	gms
Carum seeds (ajwain)	20	gms
Fresh coriander (chopped)	20	gms
Water	200	ml
VEGETABLES		
Green chilli whole	80	gms
Cauliflower florets	120	gms
Cottage cheese (Paneer)	160	gms
Spinach leaves	80	gms
Onion	120	gms
Brinjal (small)	60	gms
Potato	80	gms
Chaat masala	20	gms
Refined oil (for frying)	4000	ml
Mint chutney (sub recipe)	120	gms
Sauth chutney (sub recipe)	120	gms

#### COOKING METHOD FOR BATTER

1. Combine all ingredients to make a medium thick batter.

#### VEGETABLES

1. Wash green chillies cauliflower, spinach and brinjal.
2. Slit the green chillies in the centre without cutting them through. Cut cauliflower into florets.
3. Wash spinach and pluck individual leaves.
4. Slice onions and brinjal.
5. Peel and thinly slice potatoes.
6. Cut cottage cheese (paneer) into dices (1.5" X 1.5" X 0.25").

#### FOR PAKODA

1. Heat oil in a kadhai/fryer. Add vegetables to the batter.
2. Drop individual vegetables in hot oil and deep fry till golden brown.
3. Drain on absorbent paper and sprinkle with chaat masala.
4. Serve hot with mint chutney and sauth chutney.

Each portion to have total of 14 pieces of pakoda (Cauliflower - 2, Cottage Cheese - 2, Spinach - 2, Onion - 2, Brinjal - 2, Potato - 2 And Green Chilly - 2)





RECIPE NAME      **PAPDI CHAAT**  
FOOD CATEGORY    **SNACK**  
NUMBER OF PORTIONS    **VEGETARIAN**

INGREDIENTS	QUANTITY	UNITS
Plain papdi	250	gms
Barik sev	50	gms
Green chutney	50	gms
Chopped onion	10	gms
Chopped chili	15	gms
Potatoes (sliced and boiled)	250	gms
Coriander leaves (chopped)	10	gms
Chaat masala	10	gms

#### COOKING METHOD

1. Arrange a layer of papdi on platter. Top with sliced potatoes and chopped onion and chilli
2. Top with green chilies and tamarind chutney.
3. Pour over the beaten curd and barik sev.
4. Garnish with coriander.

**Standard:** Sweet, hot and sour mixture of assorted, Indian crispy farsan having distinct flavors of tamarind and chili, garnished with roughly chopped green coriander leaves and barik sev.





RECIPE NAME      PAV BHAJI  
FOOD CATEGORY    SNACK  
NUMBER OF PORTIONS    VEGETARIAN

INGREDIENTS	QUANTITY	UNITS
<b>FOR BHAJI</b>		
Butter	90	gms
Garlic paste	20	gms
Red chilli paste	30	gms
Green capsicum dices	50	gms
Onion chopped	80	gms
Pav bhaji masala	30	gms
Boiled mashed potatoes	800	gms
Green peas mashed	150	gms
Roasted jeera pwd	5	gms
Chopped coriander	5	gms
Chopped tomatoes	100	gms
Salt to taste		
<b>FOR PAV</b>		
Refined flour	250	gms
Water	125	ml
Salt	4	gms
Sugar	20	gms
Improver	1.5	gms
Oil	10	ml
Fresh yeast	20	gms
<b>FOR KACHUMBER</b>		
Sliced onions	100	gms
Sliced tomatoes	80	gms
Sliced cucumber	80	gms
Chopped coriander	2	gms
Salt to taste		
Lemon net	4	no.

#### COOKING METHOD

##### FOR BHAJI

1. In heated butter sauté garlic paste, chopped onions, chopped tomatoes, red chilli paste, capsicum , pavbhaji masala then add mashed potatoes and green peas
2. Add jeera powder and salt
3. Cook to mashed consistency, finish with touch of butter

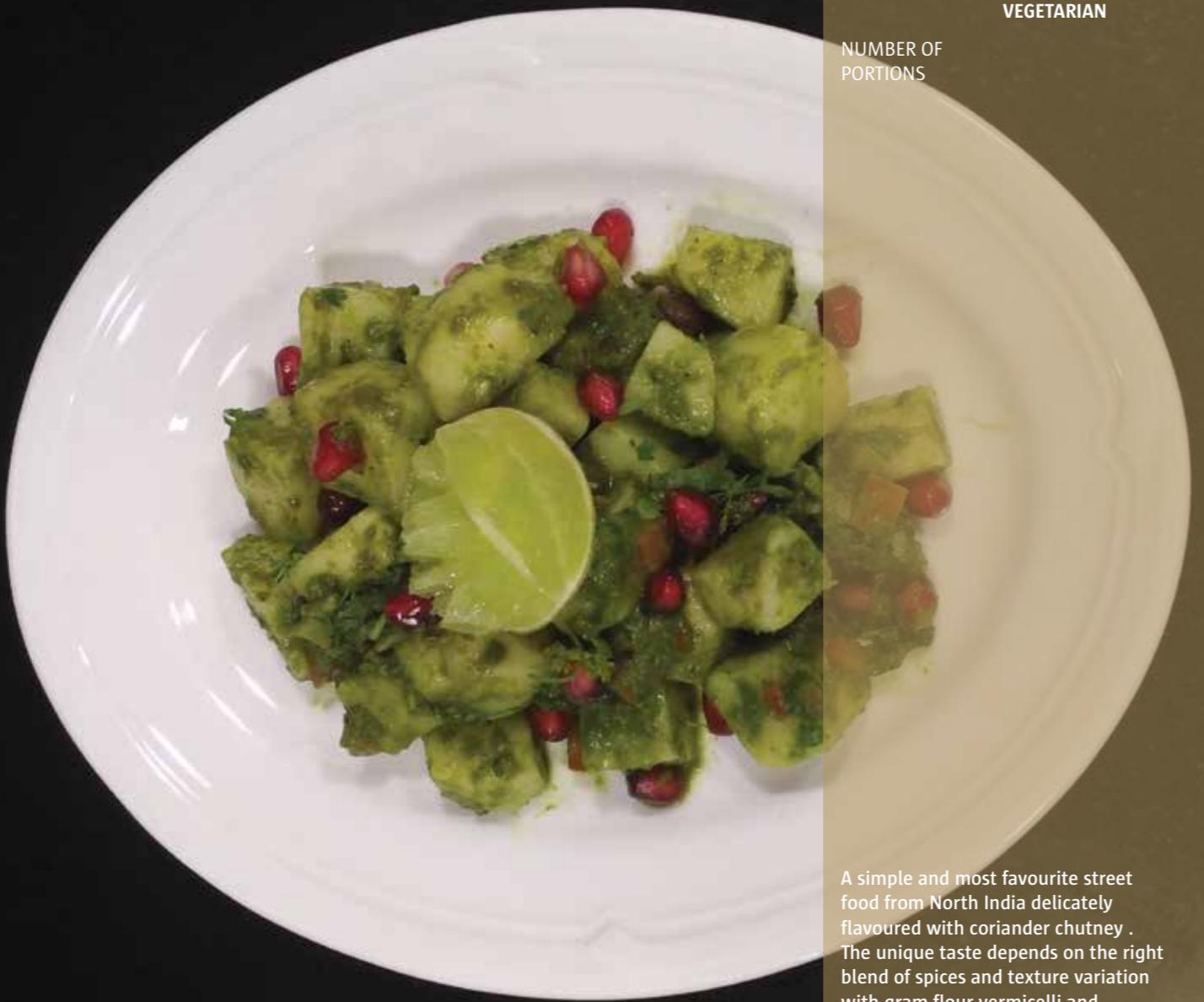
##### FOR PAV

1. Make a dough of the ingredients
2. Make 20 gms balls and arrange on tray
3. Prove the dough balls
4. Bake at 220 c°

##### FOR KACHUMBER

1. Wash and process all the vegetables
  2. Mixed together add salt
- Serve with Lemon net





RECIPE NAME      **ALOO CHAAT**  
FOOD CATEGORY    **SNACK**  
NUMBER OF PORTIONS    **VEGETARIAN**

INGREDIENTS	QUANTITY	UNITS
Aloo	500	gms
Barik sev	30	gms
Green chutney	50	gms
Chopped onion	100	gms
Chopped chili	10	gms
Coriander leaves	10	gms
Chat masala	10	gms
Chili powder	5	gms
Pomegranate seeds	75	gms
Lime	1	No

#### COOKING METHOD

1. Cut the boiled potatoes into cubes
2. Take all the ingredients into a mixing bowl except barik sev, lime and pomegranate seeds.
3. Mix well and sprinkle with pomegranate seeds and barik sev. Keep a lime wedge for garnish and serve.

A simple and most favourite street food from North India delicately flavoured with coriander chutney . The unique taste depends on the right blend of spices and texture variation with gram flour vermicelli and pomegranate.





RECIPE NAME      PANEER KATHI  
ROLL  
FOOD CATEGORY    SNACK  
VEGETARIAN  
NUMBER OF  
PORTIONS

INGREDIENTS	QUANTITY	UNITS
Juliennes of capsicum	25	gms
Paneer	250	gms
Red chili paste	20	gms
Shredded cabbage	25	gms
Ginger garlic paste	15	gms
Red chilli powder	10	gms
Mustard oil	5	ml
Turmeric powder	5	gms
Coriander powder	10	gms
Jeera powder	10	gms
Garam masala powder	5	gms
Chat masala	5	gms
Chopped onion	50	gms
Butter	10	gms
Salt to taste		
<b>FOR ROOMALI ROTI</b>		
Refined flour	500	gms
Milk	325	ml
Ghee	10	gms
Sugar	5	gms
Oil	15	ml
Sliced onion	25	gms
Mint chutney	30	ml
Salt to taste		

#### COOKING METHOD

1. Heat oil in a pan with some butter, add in the onion and cook till brown.
2. Add ginger garlic paste, cook well, and add the red chili paste and all the powdered masalas. Check for seasoning.
3. Add the cabbage and capsicum with some amount of water and cook till the vegetables are done and the excess moisture is dried up.
4. Add grated paneer and cook well till dry.
5. To make kathi rolls, spread prepared paneer mixture in roomali roti along with slice onion and mint chutney and make roll like Frankie.
6. Put one teaspoon of oil on a tawa and lightly heat the prepared roll All the sides of roti and serve hot accompanied with mint chutney.
7. Cut into two-inch long pieces and serve hot.

**Standard:** Soft-textured, grated cottage cheese in a spicy, well-seasoned mixture of onions and tomatoes. Rolled in a soft roomali roti, having a crispy, flaky and a lightly browned surface.





RECIPE NAME    **CHICKEN KATHI  
ROLL**  
FOOD CATEGORY    **SNACK  
NON-VEGETARIAN**  
NUMBER OF PORTIONS

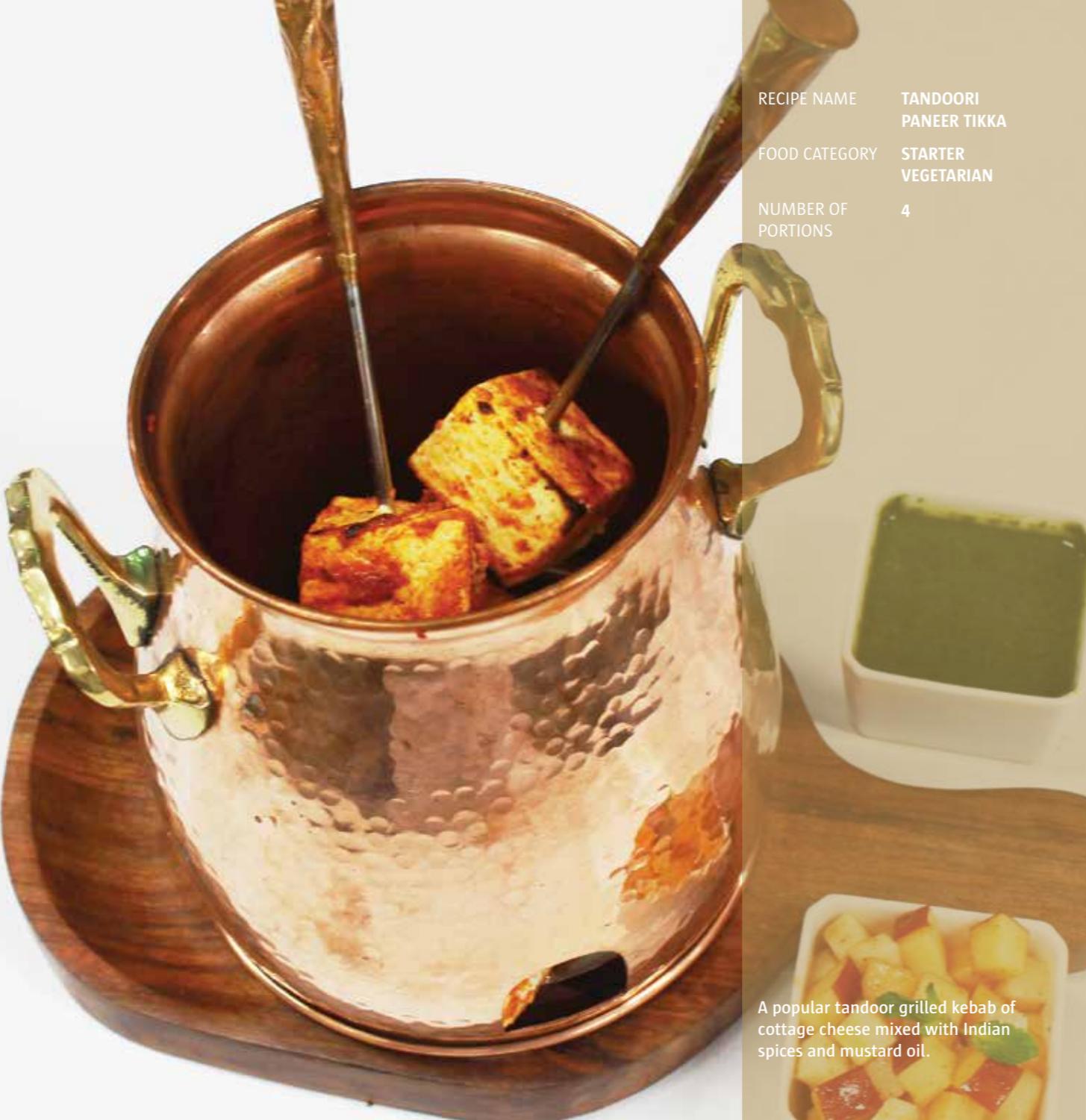
INGREDIENTS	QUANTITY	UNITS	INGREDIENTS	QUANTITY	UNITS
Chicken leg - Chicken tikka (b/l)	250	gms	Chaat masala	5	gms
<b>MARINATION FOR CHICKEN</b>					
Red chili paste	20	gms	Salt to taste		
Ginger garlic paste	15	gms	Curd	50	ml
Red chili powder	5	gms	Chopped onion	50	gms
Mustard oil	5	gms	Butter	10	ml
Jeera powder	5	gms	Ginger garlic paste	5	gms
Coriander powder	5	gms	Refined oil	5	ml
Garam masala powder	5	gms	<b>FOR ROOMALI ROTI</b>		
Curd	50	ml	Refined flour	500	gms
Salt to taste			Milk	325	ml
<b>FOR MAKING CHICKEN STUFFING</b>			Eggs	1	No
Chili powder	10	gms	Ghee	15	ml
Turmeric powder	5	gms	Sugar	5	gms
Coriander powder	10	gms	Salt to taste		
Jeera powder	10	gms	Oil	10	gms
Garam masala	5	gms	Sliced onion	25	gms
			Mint Chutney	30	ml

#### COOKING METHOD

1. Clean wash and cut the chicken into cubes.
2. Marinade the chicken with a tandoori marination as stated in the ingredients list.
3. Cook the chicken in a tandoor till done, remove cool and cut into small dices.
4. Heat oil in a pan, add some butter and chopped onions, cook till brown. Slowly add the ginger garlic paste and then the curd and all the powdered masalas check for seasoning.
5. Add in the chicken cubes and cook well till the gravy turns thick.
6. Make soft dough with the above ingredients and allow resting for 1 hour.
7. Divide into small balls and roll out into disc and later roll into a thin sheet of a thickness of a kerchief by spreading it out using your hands.
8. Cook for a few seconds on an inverted kadai.
9. Put the prepared roomali on a hot griddle and spread beaten egg over it.
10. To make kathi rolls, spreads prepared chicken mixture in roomali roti. Add sliced onion and mint chutney and make roll like Frankie.
11. Put one teaspoon of oil on a tawa and lightly heat the prepared roll  
All the sides of roti and serve hot accompanied with mint chutney.
12. Cut into two-inch long pieces and serve hot.

**Standard:** Well-cooked, seasoned shreds of spicy, marinated chicken having a predominant taste of chat masala and flavor of ginger garlic. Rolled in a soft roomali roti, having a crispy, flaky and a lightly browned surface.





RECIPE NAME      **TANDOORI PANEER TIKKA**  
 FOOD CATEGORY    **STARTER**  
**VEGETARIAN**  
 NUMBER OF PORTIONS    **4**

INGREDIENTS	QUANTITY	UNITS	INGREDIENTS	QUANTITY	UNITS
<b>For Marination</b>			<b>FOR MINT CHUTNEY</b>		
Paneer cubes	1200	gms	Mint leaves	2	kg
Garlic paste	60	gms	Coriander leaves	500	gms
Ginger paste	40	gms	Green chilly	50	gms
Garam masala*	5	gms	Ginger Fresh	50	gms
Lemon juice	30	ml	Raw mango	25	gms
Mustard oil	15	ml	Lemon juice	20	ml
Hung curd	200	gms	Jeera powder	5	gms
Degi mirch powder	10	gms	Chaat masala (MDH)	5	gms
Red chilly paste	110	gms	Chat masala (MDH) to sprinkle	2	gms
Salt to taste			Salt to taste		
Butter for basting	50	gm	<b>FOR TANDOORI FRUIT SALAD</b>		
<b>FOR GARAM MASALA</b>			Pineapple	300	gms
Bay leaves	1	kg	Pear	300	gms
Cinnamon sticks	500	gms	Apple	300	gms
Black cardamom	250	gms	Guava	300	gms
Green cardamom	400	gms	Roasted jeera powder	50	gms
Cloves	200	gms	Yellow chilly powder	30	gms
Nutmeg	4	nos	Amchoor chutney	35	ml
Jeera whole	1	kg	Mint chutney	25	gms
Black pepper whole	500	gms	Red chili powder	10	gms
Star anise	500	gms	Saunf powder	10	gms
Mace	100	gms	Mint sprig	4	nos
			Black salt to taste		
			Salt to taste		

#### COOKING METHOD

##### FOR GARAM MASALA

1. Dry all the spices by placing them near the oven
2. Grind till fine powder
3. Store in sealed Jars

##### FOR TIKKA

1. Process the paneer tikka into 1" cubes
2. Marinate with above listed ingredients and keep it over night
3. Cook in tandoor on skewers

##### FOR MINT CHUTNEY

1. Wash and process all the vegetables
2. Grind to fine paste of chutney texture
3. Add lemon juice and rest of the spices

##### FOR TANDOORI FRUIT SALAD

1. Cut dices of all the fruits, marinate and mix well with the spices and Mint/amchoor chutney.
2. Gratinate the fruits under salamander.
3. Arrange nicely in a platter and garnish with mint sprig.

##### FOR GARNISH

Sprinkle Chat masala before serving and serve with green chutney





**RECIPE NAME**    **TANDOORI  
CHICKEN TIKKA**  
**FOOD CATEGORY**    **STARTER  
NON-VEGETARIAN**  
**NUMBER OF  
PORTIONS**    **4**

Chicken tikka, the iconic Indian snack cooked in traditional clay oven is a classic Indian dish that has the special touch of using distinctive Indian spices from the royal kitchens of Mughals.

INGREDIENTS	QUANTITY	UNITS	INGREDIENTS	QUANTITY	UNITS
Chicken leg tikka (32 pieces)	1200	gms	<b>FOR MINT CHUTNEY</b>		
Garlic paste	60	gms	Mint leaves	2	kg
Ginger paste	40	gms	Coriander leaves	500	gms
Garam masala*	5	gms	Green chilly	50	gms
Lemon juice	30	ml	Ginger fresh	50	gms
Mustard oil	15	ml	Raw mango	25	gms
Hung curd	200	gms	Lemon juice	20	ml
Degi mirch powder	10	gms	Cumin powder	5	gms
Red chilly paste	110	gms	Chaat masala (MDH)	5	gms
Butter for basting	50	gm	Chat masala (MDH) to sprinkle	2	gms
Salt to taste			Salt to taste		
<b>FOR GARAM MASALA</b>			<b>FOR TANDOORI FRUIT SALAD</b>		
Bay leaves	1	kg	Pineapple	300	gms
Cinnamon sticks	500	gms	Pear	300	gms
Black cardamom	250	gms	Apple	300	gms
Green cardamom	400	gms	Guava	300	gms
Cloves	200	gms	Roasted jeera powder	50	gms
Nutmeg	4	nos	Yellow chilly powder	30	gms
Cumin whole	1	kg	Amchoor chutney	35	ml
Black pepper whole	500	gms	Mint chutney	25	gms
Star anise	500	gms	Red chili powder	10	gms
Mace	100	gms	Saunf powder	10	gms
			Mint sprig		
			Black salt to taste		
			Salt to taste		

#### COOKING METHOD

##### FOR GARAM MASALA

1. Dry all the spices by placing them near the oven
2. Grind till fine powder
3. Store in sealed Jars

##### FOR TIKKA

1. Process the chicken tikka , apply first marination of lemon juice, salt, ginger & garlic paste for couple of hours.
2. Apply second marination with the rest of the ingredients. Marinate overnight.
3. Cook in tandoor, basting with butter. Check for doneness.

##### FOR MINT CHUTNEY

1. Wash and process all the vegetables.
2. Grind to fine paste of chutney texture.
3. Add lemon juice and rest of the spices.

##### FOR TANDOORI FRUIT SALAD

1. Cut dices of all the fruits, marinate and mix well with the spices and Mint/amchoor chutney.
2. Gratinate the fruits under salamander.
3. Arrange nicely in a platter and garnish with mint sprig.

##### FOR GARNISH

Sprinkle Chat masala before serving and serve with green chutney





RECIPE NAME    **GOSHT SEEKH KEBAB**  
 FOOD CATEGORY    **STARTER**  
**NON-VEGETARIAN**  
 NUMBER OF PORTIONS    **4**

INGREDIENTS FOR SEEKH KEBAB	QUANTITY	UNITS	INGREDIENTS FOR MINT CHUTNEY	QUANTITY	UNITS
Mutton chunks	750	gms	Fresh mint	2	kg
Mutton fat	150	gms	Fresh coriander	500	gms
Garlic chopped	10	gms	Green chilly	50	gms
Ginger chopped	10	gms	Ginger fresh	50	gms
Garam masala*	5	gms	Raw mango	25	gms
Degi mirch powder	10	gms	Lemon juice	20	ml
Brown onions	60	gms	Cumin powder	5	gms
Mint leaves	100	gms	Chaat masala (MDH)	5	gms
Coriander leaves	75	gms	Chat masala (MDH) to sprinkle	2	gms
Salt to taste			Salt to taste		
<b>FOR GARAM MASALA</b>					
Bay leaves	1	kg	<b>FOR TANDOORI FRUIT SALAD</b>		
Cinnamon sticks	500	gms	Pineapple	300	gms
Black cardamom	250	gms	Pear	300	gms
Green cardamom	400	gms	Apple	300	gms
Cloves	200	gms	Guava	300	gms
Nutmeg	4	Nos.	Roasted jeera powder	50	gms
Cumin whole	1	kg	Yellow chilli powder	30	gms
Black pepper whole	500	gms	Amchoor chutney	35	ml
Star anise	500	gms	Mint chutney	25	gms
Mace	100	gms	Red chili powder	10	gms
			Saunf powder	10	gms
			Mint sprig	4	Nos.
			Black salt to taste		
			Salt to taste		

**COOKING METHOD**  
**FOR GARAM MASALA**

1. Dry all the spices by placing them near the oven.
2. Grind till fine powder.
3. Store in sealed Jars.

**FOR SEEKH KEBAB**

1. Process mutton chunks , mutton fat and remaining seekh ingredient in mincing machine twice in medium sieve.
2. Mix the keema nicely and let it rest for some time.
3. Put seekh on skewers and cook in tandoor. Basting with butter, Check for doneness.

**FOR MINT CHUTNEY**

1. Wash and process all the vegetables.
2. Grind to fine paste of chutney texture.
3. Add lemon juice and rest of the spices.

**FOR TANDOORI FRUIT SALAD**

1. Cut dices of all the fruits, marinate and mix well with the spices and Mint/amchoor chutney.
2. Gratinate the fruits under salamander.
3. Arrange nicely in a platter and garnish with mint Sprig.

**FOR GARNISH**

Sprinkle Chat masala before serving and serve with green chutney





RECIPE NAME      MACHLI  
TAWA FRY  
FOOD CATEGORY    STARTER  
NON-VEGETARIAN  
NUMBER OF PORTIONS

INGREDIENTS	QUANTITY	UNITS
Pomfret fillet (bone less)	1	kg
Red chilli (paste)	50	gms
Coriander seeds		
Ginger garlic (paste)	25	gms
Turmeric	10	gms
Lime juice (whole)	50	ml
Oil	25	ml
Rice flour (for dusting)	20	gms
Vinegar	50	ml
Curry leaves (fried) for garnish		
Salt to taste		

#### COOKING METHOD

1. Marinate the fish with lemon juice, ginger-garlic paste for fifteen minutes. Grind together red chilli, and coriander seeds along with vinegar to a fine paste with a little water if necessary.
2. Add this paste, one tablespoon oil and salt to the fish and mix well. Set aside to marinate for a further thirty minutes.
3. Coat the marinated fish pieces with rice flour and dust-off the excess flour. Heat tawa griddle. Place the fish pieces on it, a few at a time, and cook, turning sides, till crisp and evenly done from both sides. Serve hot.

**Standard:** Well-cooked, tender pieces of pomfret, surmai or rawas on the bone and skin intact. Red in color with a predominant flavor of ginger and garlic and other spices like red chilies.





RECIPE NAME    **TANDOORI CHICKEN**  
 FOOD CATEGORY    **STARTER**  
**NON-VEGETARIAN**  
 NUMBER OF PORTIONS    **4**

INGREDIENTS FOR MARINATION	QUANTITY	UNITS	INGREDIENTS FOR MINT CHUTNEY	QUANTITY	UNITS
Chicken broiler (De Skinned, make gashes)	2	nos	Mint leaves	2	kg
Garlic paste	60	gms	Coriander leaves	500	gms
Ginger paste	40	gms	Green chilly	50	gms
Garam masala*	5	gms	Ginger Fresh	50	gms
Lemon juice	30	ml	Raw mango	25	gms
Mustard oil	15	ml	Lemon juice	20	ml
Hung curd	200	gms	Cumin powder	5	gms
Degi mirch powder	10	gms	Chaat masala (MDH)	5	gms
Red chilly paste	110	gms	Salt to taste		
Salt	to taste		Chat masala (MDH) to sprinkle	2	gms
Butter for basting	50	gm	<b>FOR TANDOORI FRUIT SALAD</b>		
<b>FOR GARAM MASALA</b>			Pineapple	300	gms
Bay leaves	1	kg	Pear	300	gms
Cinnamon sticks	500	gms	Apple	300	gms
Black cardamom	250	gms	Guava	300	gms
Green cardamom	400	gms	Roasted jeera powder	50	gms
Cloves	200	gms	Yellow chilly powder	30	gms
Nutmeg	4	nos	Amchoor chutney	35	ml
Cumin whole	1	kg	Mint chutney	25	gms
Black pepper whole	500	gms	Red chili powder	10	gms
Star anise	500	gms	Saunf powder	10	gms
Mace	100	gms	Mint sprig	4	nos
			Black salt to taste		
			Salt to taste		

**COOKING METHOD**  
**FOR GARAM MASALA**

1. Dry all the spices by placing them near the oven.
2. Grind till fine powder.
3. Store in sealed Jars.

**FOR TANDOORI CHICKEN**

1. Process the broiler, apply first marination of lemon juice, salt, ginger & garlic paste for couple of hours.
2. Apply second marination with the rest of the ingredients. Marinate overnight.
3. Cook in tandoor, basting with butter. Check for doneness.

**FOR MINT CHUTNEY**

1. Wash and process all the vegetables
2. Grind to fine paste of chutney texture
3. Add lemon juice and rest of the spices.

**FOR TANDOORI FRUIT SALAD**

1. Cut dices of all the fruits, marinate and mix well with the spices and Mint/amchoor chutney.
2. Gratinate the fruits under salamander.
3. Arrange nicely in a platter and garnish with mint sprig.

**FOR GARNISH**

Sprinkle Chat masala before serving and serve with green chutney and Tandoori Fruit Salad



**RECIPE NAME** BHINDI MASALA**FOOD CATEGORY** MAIN COURSE  
VEGETARIAN**NUMBER OF PORTIONS** 4

A simple, home style, stir-fried Okra, mildly spiced with onions and tomatoes.

INGREDIENTS	QUANTITY	UNITS
Lady finger (Bhindi) diced	1	kg
Cumin whole	8	gms
Hing	1	gms
Onion chopped	200	gms
Garlic chopped	20	gms
Ginger chopped	15	gms
Green chilli chopped	15	gms
Turmeric powder	3	gms
Sunflower oil	120	ml
Salt	20	gms
Cumin powder	20	gms
Coriander fresh chopped	2	gms
Amchur powder	12	gms
Tomato chopped	120	gms

**COOKING METHOD**

1. Heat oil in a pan. Add whole cumin and hing.
2. Add chopped onion and sauté till translucent.
3. Add chopped garlic and chopped ginger. Sauté. Add green chillies.
4. Add turmeric. Add tomatoes. Cook.
5. Add, prior washed and griddle dried bhindi, mix well and cook bhindi till soft and well cooked. Season with salt.
6. Finish with amchur powder and cumin powder.
7. Sprinkle tomato julienne as garnish.





RECIPE NAME

PALAK PANEER

FOOD CATEGORY

MAIN COURSE  
VEGETARIANNUMBER OF  
PORTIONS

4



Creamy spinach puree tossed with luscious cottage cheese chunks.

## INGREDIENTS

INGREDIENTS	QUANTITY	UNITS
Paneer cubes	500	gms
Spinach shredded	500	gms
Spinach puree	500	gms
Onion chopped	120	gms
Cumin whole	5	gms
Garlic chopped	20	gms
Ginger chopped	10	gms
Green chili chopped	10	gms
Turmeric powder	2	gms
Sunflower oil	70	ml
Salt	10	gms
Butter	20	gms
Kasuri methi	8	gms
Cumin powder	12	gms

## COOKING METHOD

1. Heat oil in a pan. Add whole cumin and let splutter.
2. Add chopped green chilli, chopped ginger, chopped garlic and sauté.
3. Add chopped onion and sauté till translucent.
4. Add turmeric powder. Continue cooking.
5. Add shredded spinach and sauté.
6. Add the spinach puree and cook.
7. Add paneer pieces and mix well.
8. Add salt as per taste.
9. Add butter and stir well.
10. Finish with Kasuri methi, cumin powder.
11. Garnish with ginger julienne.





RECIPE NAME      PANEER TIKKA  
BUTTER MASALA  
  
FOOD CATEGORY    MAIN COURSE  
VEGETARIAN  
  
NUMBER OF PORTIONS    4

From the Punjab region, this velvety curry combines ethnic spices with simple ingredients like onion, butter, and tomato sauce for a tasty dish with cottage cheese.



INGREDIENTS FOR PANEER TIKKA	QUANTITY	UNITS	INGREDIENTS FOR TOMATO MASALA	QUANTITY	UNITS
Paneer cubes	1.2	kg	Tomato	1.5	kg
Garlic paste	60	gms	Onion chopped	100	gms
Ginger paste	40	gms	Garlic paste	30	gms
Garam masala*	5	gms	Ginger paste	30	gms
Lemon juice	30	ml	Cumin powder	20	gms
Mustard oil	15	ml	Degi mirch powder	20	gms
Hung curd	200	gms	Garam masala powder	15	gms
Degi mirch powder	10	gms	Kasuri methi	4	gms
Red chilly paste	110	gms	Butter	150	gms
Salt	to taste		Cream	400	gms
FOR GARAM MASALA			Chopped tomato	120	gms
Bay leaves	1	kg	Salt to taste		
Cinnamon sticks	500	gms			
Black cardamom	250	gms			
Green cardamom	400	gms			
Cloves	200	gms			
Nutmeg	4	nos			
Jeera whole	1	kg			
Black pepper whole	500	gms			
Star anise	500	gms			
Mace	100	gms			

#### COOKING METHOD

##### FOR TIKKA

1. Process the paneer tikka into 1" cubes
2. Marinate with above listed ingredients and keep it over night
3. Cook in tandoor on skewers.

##### FOR MASALA

1. Cut tomatoes in rough dices and cook directly in a pan.
2. Puree tomato mixture and strain.
3. Heat oil in a pan, add chopped onion, ginger garlic paste, chopped tomatoes and cook. Add Deghi chilly powder.
4. Add the cooked tomato puree mixture and cook further.
5. Add paneer tikka cubes add seasoning accordingly
6. Stir in cream and butter. Leave some cream for the garnish.
7. Finish with jeera powder, garam masala and kasuri methi.
8. Serve, garnished with cream swirl.





RECIPE NAME      CARROT AND BEANS PORIYAL  
FOOD CATEGORY    MAIN COURSE VEGETARIAN  
NUMBER OF PORTIONS    550gm Yield/  
                          2 portions

Known as thoran, uperi or poriyal in different regions of the South, a poriyal displays the festivities of season's produce stir fried with coconut, moong daal and spices, the carrot and bean poriyal has made its way to the tables of the masses due to its ease of preparation and its health quotient.

INGREDIENTS	QUANTITY	UNITS
Refined oil	40	ml
Mustard seeds	4	gms
Urad dal	4	gms
Bengal gram dal	8	gms
Curry leaves	3	gms
Chopped green chilli	5	gms
Chopped onion	75	gms
Carrots cut into small cubes	250	gms
Beans finely sliced	250	gms
Grated coconut	40	gms
Salt	5	gms

#### COOKING METHOD

1. Blanch the carrots and beans together, staring and keep aside. Heat oil, crackle mustard seeds, add urad and bengal gram dal and fry till golden brown.
2. Add chopped green chillies, onion, curry leaves and sauté. Add the prepared carrot and beans, grated coconut and stir fry till done. Add salt to taste. Serve hot.





**RECIPE NAME** PAKODA KADHI

**FOOD CATEGORY** MAIN COURSE  
VEGETARIAN

**NUMBER OF PORTIONS** 4 (350 gms per portion)

A scrumptious dish from the arid deserts of Rajasthan, pakodi is a deep fried dumpling of gram flour, crushed cumin seeds, coriander powder along with green chili and turmeric, simmered in a thin tangy gravy based on curd along with the aromas of mustard and fenugreek seeds. It is eaten with fluffy steamed rice and is an excellent luncheon delicacy to survive the heat of the desert.

**INGREDIENTS FOR KADHI MIXTURE**

	QUANTITY	UNITS
Yoghurt	400	gms
Water	750	ml
Red chilly powder	5	gms
Turmeric powder	5	gms
Besan	40	gms

**FOR ONION PAKODA**

	QUANTITY	UNITS
Red onion (sliced)	150	gms
Besan	200	gms
Red chilly powder	5	gms
Turmeric powder	5	gms
Garam masala	5	gms
Carum seeds (ajwain)	5	gms
Salt	5	gms
Water	75	ml
Refined oil (for frying)	4000	ml

**COOKING METHOD**

**FOR PAKODA**

1. Combine all ingredients and mix well to make a thick batter.
2. Heat the oil and drop spoonfuls of batter into the hot oil and deep fry a few at a time till golden brown.
3. Drain on absorbent paper and keep aside.

**FOR KADHI**

1. Combine the yoghurt, besan, turmeric powder, red chilly powder with water and whisk well. Keep aside.
2. Heat oil. Add sliced onion, chopped garlic, chopped ginger, fenugreek seeds, chopped green chilly, broken red chilly, coriander seeds and asafoetida, sauté till the onions are translucent.
3. Lower the flame. Stir in the whisked yoghurt mixture and mix well. Simmer for about 2-3 minutes, stirring occasionally.
4. Add the pakodas and simmer for another 2-3 minutes.
5. Stir in the garam masala. Plate in a bowl. Garnish with chopped fresh coriander. Serve hot.

**INGREDIENTS FOR TADKA**

	QUANTITY	UNITS
Sliced red onions	80	gms
Ginger (chopped)	12	gms
Garlic (chopped)	12	gms
Fenugreek seeds	3	gms
Green chilly (chopped)	10	gms
Red chilly whole (broken)	2	gms
Coriander seeds (crushed)	5	gms
Asafoetida	2	gms
Refined oil	15	ml
Fresh coriander (chopped)		

**QUANTITY UNITS**



RECIPE NAME      JEERA ALOO  
FOOD CATEGORY    MAIN COURSE  
                      VEGETARIAN  
NUMBER OF PORTIONS    4



INGREDIENTS	QUANTITY	UNITS
Old potatoes ( aged)	1	kg
Salt	10	gms
Turmeric powder	1	gms
FOR COOKING		
Sunflower oil	50	ml
Cumin whole	10	gms
Green chilli chopped	15	gms
Ginger chopped	10	gms
Hing	2	gms
Fresh coriander chopped	2	gms

#### COOKING METHOD

1. Half boil the potatoes with the salt and turmeric.
2. Heat oil in a pan. Add whole jeera, hing powder and chopped ginger. Sauté.
3. Add chopped green chili. Sauté.
4. Add potatoes and salt, toss the potatoes in the masala till the potatoes are fully cooked.
5. Garnish with chopped coriander & ginger julienne.

A rustic dish of potatoes cubes tempered with cumin and turmeric flavoured with ginger and coriander.





RECIPE NAME      **BAINGAN BHARTA**

FOOD CATEGORY    **MAIN COURSE  
VEGETARIAN**

NUMBER OF  
PORTIONS        **4**

#### INGREDIENTS

INGREDIENTS	QUANTITY	UNITS
Baingan pulp	800	gms
Onion chopped	100	gms
Tomato chopped	120	gms
Garlic	40	gms
Ginger	12	gms
Cumin whole	3	gms
Cumin powder	20	gms
Deghi chilli powder	6	gms
Desi Ghee	150	ml
Coriander fresh-chopped	5	gms
Green chilli chopped	5	gms
Salt to taste		

#### COOKING METHOD

- 1 Cook baingan in tandoor and remove pulp.
- 2 Heat ghee in pan and add cumin, chopped ginger, garlic and sauté.
- 3 Add chopped onion and sauté, add green chili
- 4 Add chili powder and chop tomato.
- 5 Add baingan pulp and cook.
- 6 Finish with salt, cumin powder, chopped coriander.

A North Indian speciality of tandoor roasted brinjals, skinned and made into a simple but exotic preparation, with basic Indian spices.





RECIPE NAME    DAL TADKA  
 FOOD CATEGORY    MAIN COURSE  
 VEGETARIAN  
 NUMBER OF  
 PORTIONS

INGREDIENTS	QUANTITY	UNITS	INGREDIENTS FOR TEMPERING	QUANTITY	UNITS
Moong dal	250	gms	Cumin Seeds	5	gms
Masoor dal	250	gms	Cloves of garlic	5	gms
Onions (Chopped)	100	gms	Dry red chilli	2	no
Tomatoes (Chopped)	100	gms	Asafoetida	5	gms
Green chilies (Chopped)	10	gms	Ghee	10	ml
Red chilli whole	3	nos	Salt to taste		
Turmeric powder	5	gms			
Ginger garlic (Paste)	15	gms			
Coriander leaves (Chopped)	5	gms			
Ghee	15	ml			
Red chili powder	10	gms			

#### COOKING METHOD

1. Rinse Moong dal and masoor dal in water and add them into 3-5 liter capacity steel or aluminium pressure cooker. Add 2-cups water and salt and pressure cook for 4-whistles over medium flame. Turn off flame and allow the pressure to release naturally. Open the lid and keep the cooked dal aside.
2. Heat ghee/oil in a pan. Add chopped onion and sauté until it turns light brown. Add chopped ginger-garlic and chopped green chilli and sauté for 30-40 seconds. Make sure, garlic does not turn dark brown.
3. Add chopped tomato and sauté until it turns soft.
4. Add and mix turmeric powder and red chilli powder. Add cooked dal and mix well.
5. Add 1-cup water and stir to mix. Taste for the seasoning and add salt accordingly.
6. Cook on medium flame until you get the desired consistency of dal or for approx. 5-6 minutes, stirs multiple times in-between. Remove it from flame and transfer into a large serving bowl.
7. Prepare the tempering by heating 2-teaspoons ghee in a small pan. Add cumin seeds and allow them to sizzle. Add chopped garlic, dry red chilies and asafoetida, mix well and allow garlic to turn light brown
8. Remove pan from flame and pour prepared tempering over cooked dal in a serving bowl. Garnish with chopped coriander leaves and serve with steamed rice.

**Standard:** Well-cooked dal having thick consistency, adequately seasoned and flavored with the tempering of jeera and garlic, red chilies, asafoetida and garnished with chopped coriander leaves.





RECIPE NAME DAL MAKHANI  
FOOD CATEGORY MAIN COURSE  
VEGETARIAN  
NUMBER OF PORTIONS 4

Following the partition of United India, the Punjabi migrants brought this slow cooked whole black lentil and red kidney bean fiesta to India. This dish is extremely popular globally for its richness owing to the touch of butter and cream, and has found home in British hearts. Commonly served alongside steamed rice or a tandoori roti, the note of kasoori methi sets its flavor apart.

INGREDIENTS	QUANTITY	UNITS
Dal urad black (whole)	500	gms
Tomato puree	250	gms
Salt	5	gms
Ginger garlic paste (sub recipe)	50	gms
Red chilly powder	10	gms
Butter (unsalted)	150	gms
Cumin powder	17	gms
Kasuri methi	5	gms
Fresh cream	150	ml

#### COOKING METHOD

1. Wash the lentils (dal) thoroughly and soak overnight in 2000 ml of water.
2. Drain water. Add 2000 ml of fresh water and in a thick bottomed vessel, on a medium flame, bring it to a boil.
3. Boil till the lentils are tender.
4. Add salt, ginger garlic paste, tomato puree, red chilly powder and mix well.
5. Simmer till almost all water is soaked by the lentils.
6. Add butter, cream, fenugreek leaves and cumin powder and simmer for another 10 minutes.
7. Keep warm on a hot plate, stirring occasionally and finish with cream for service.
8. Serve hot.





RECIPE NAME    **RAJMA CHAWAL**

FOOD CATEGORY    **MAIN COURSE  
VEGETARIAN**

NUMBER OF  
PORTIONS    **4**

INGREDIENTS	QUANTITY	UNITS
Rajma (Kashmiri)	800	gms
Water	2500	ml
Green chilly (chopped)	48	gms
Garlic (chopped)	40	gms
Ginger (chopped)	40	gms
Tomato (diced)	800	gms
Red onions (chopped)	400	gms
Turmeric powder	20	gms
Red chilly powder	20	gms
Garam masala	15	gms
Dry mango powder (amchoor)	20	gms
Cumin seeds	20	gms
Refined oil	100	ml
Salt	5	gms
Steamed rice (sub recipe)		
Fresh coriander (chopped)	5	gms

#### COOKING METHOD

1. Soak the rajma overnight.
2. Slice the onions, chop tomatoes, green chillies, garlic, ginger and fresh coriander.
3. In a thick bottomed vessel, heat oil on a medium flame. Add cumin seeds and allow to crackle.
4. Add the onions, green chilli, garlic and ginger to the oil and sauté till the onions are translucent.
5. Add the soaked rajma and stir in the tomato.
6. Add turmeric powder, red chilli powder, garam masala and salt. Add water and mix well.
7. Lower the flame and simmer till the rajma is cooked and can be easily mashed with fingers but holds shape.
8. Stir in the dry mango powder.
9. Plate in a bowl and garnish with chopped fresh coriander.
10. Serve hot with a portion of steamed rice.

The sense of home for many North Indians is the sublime comfort of home-cooked Rajma Chaawal. Packed with iron, carbohydrates and protein the combination proves to be a wholesome one. The complimenting flavors of rice lifts the spice rich rajma curry.





RECIPE NAME **CURD RICE**  
FOOD CATEGORY **MAIN COURSE  
VEGETARIAN**  
NUMBER OF PORTIONS **1.6 kg Yield/  
4 portions**

INGREDIENTS	QUANTITY	UNITS
Raw rice	250	gms
Water for boiling	2	ltrs
Milk	100	ml
<b>FOR TEMPERING</b>		
Refined oil	20	ml
Mustard	5	gms
Urad dal	5	gms
Bengal gram dal	5	gms
Red chilli	3	gms
Curry leaves	2	gms
Chopped ginger	6	gms
Chopped green chilli	6	gms
Asafoetida	2	gms
Carrot	10	gms
Pomegranate seeds	10	gms
Salt to taste		

#### COOKING METHOD

1. Soak the rice for minimum one hour. Boil with 2 litres of water till the rice gets mashed.
2. Remove from the stove and add milk to cover on top to avoid crust formation on top of the mashed rice. Allow to cool for a while. Add thick curd and mix well. Make a tempering with the rest of ingredients and add to the prepared mashed rice. Garnish with grated carrot and pomegranate seeds.
3. Serve the curd rice with chopped cucumber, lemon or tender mango pickle, curd chilli and wadams as accompaniments.

Ask any south Indian for comfort food and fingers are pointed at the delectable curd rice, Thalicha Thayir Sadam well known as "temple prasadam". This cooling concoction made with cooked rice and unsweetened yogurt is topped with a sizzling tadka of asafoetida, mustard seeds, curry leaves and dry chilli in hot oil, goes best with mango and lemon pickles.





RECIPE NAME      KHICHLI  
FOOD CATEGORY    MAIN COURSE  
NUMBER OF PORTIONS    VEGETARIAN

Over-cooked rice and yellow lentil, soft, lumpy textured and of dropping consistency, light yellow in color, having a mild flavor of cinnamon, cloves and peppercorns, adequately seasoned and served hot with pure ghee.

INGREDIENTS	QUANTITY	UNITS
Moong Dal	150	gms
Rice	100	gms
Ghee	60	ml
Green chili slit	1	no
Ginger chopped	1	
Turmeric a pinch		
Jeera a pinch		
Salt to taste		

#### COOKING METHOD

1. Wash and drain the Moong dal and rice separately. Peel and finely chop the ginger. Wash and slit the green chilies.
2. Heat a thick bottomed vessel, add pure ghee and cumin seeds and fry till the seeds begin to crackle. Add slit green chilies and chopped ginger.
3. Sauté. Add the Moong dal and rice with sufficient water, turmeric and salt to taste so that the khichdi turns into a creamy consistency when cooked. Once the khichdi is ready, add a little extra ghee for taste. Serve hot.

**Standard:** Over-cooked rice and Moong dal, soft, lumpy textured and of dropping consistency, light yellow in color, having a mild flavor of cumin and ginger, adequately seasoned and served hot with pure ghee.





RECIPE NAME **CHICKEN TIKKA BUTTER MASALA**

FOOD CATEGORY **MAIN COURSE  
NON-VEGETARIAN**

NUMBER OF PORTIONS **4**



From the Punjab region, this velvety curry combines ethnic spices with simple ingredients like onion, butter and tomato sauce for a tasty dish with boneless chicken cubes.

INGREDIENTS  
**FOR CHICKEN TIKKA**

Chicken leg tikka	1200	gms
Garlic paste	60	gms
Ginger paste	40	gms
Garam masala*	5	gms
Lemon juice	30	ml
Mustard oil	15	ml
Hung curd	200	gms
Degi mirch powder	10	gms
Red chilly paste	110	gms
Salt to taste		
<b>FOR GARAM MASALA</b>		
Bay leaves	1	kg
Cinnamon sticks	500	gms
Black cardamom	250	gms
Green cardamom	400	gms
Cloves	200	gms
Nutmeg	4	nos
Cumin whole	1	kg
Black pepper whole	500	gms
Star anise	500	gms
Mace	100	gms
Butter for basting	20	gms

COOKING METHOD

**FOR TIKKA**

1. Process the chicken tikka.
2. Marinate overnight with listed ingredients.
3. Cook in tandoor, basting with butter. Check for doneness.

**FOR TIKKA MASALA**

1. Cook tomatoes with garam masala and chilli powder
2. Puree tomato mixture and strain.
3. Heat oil in a pan, add chopped onion, ginger & garlic paste, cook add chopped tomatoes.
4. Add cooked tomato puree mixture and cook.
5. Add chicken tikka. Season accordingly.
6. Stir in cream and butter. Leave some cream for the garnish.
7. Finish with Jeera powder, garam masala and kasuri methi.
8. Serve, garnished with cream swirl.

INGREDIENTS  
**FOR TOMATO MASALA**

Tomato	1500	gms
Oil	75	ml
Onion chopped	100	gms
Garlic paste	30	gms
Ginger paste	30	gms
Jeera powder	20	gms
Degi mirch	20	gms
Garam masala	15	gms
Kasuri methi	4	gms
Butter	150	gms
Cream	400	gms
Tomato chopped	120	gms
Salt to taste		

QUANTITY UNITS

1500 gms  
75 ml  
100 gms  
30 gms  
30 gms  
20 gms  
20 gms  
15 gms  
4 gms  
150 gms  
400 gms  
120 gms



## RECIPE NAME

KOZHI  
CHETTINADU

## FOOD CATEGORY

MAIN COURSE  
NON-VEGETARIANNUMBER OF  
PORTIONS2800 gm Yield/  
10 portion

## INGREDIENTS

	QUANTITY	UNITS
Chicken curry cuts	2	kg
Refined oil	100	ml
Finely chopped onions	250	gms
Cinnamon, cardamom and cloves	3	gms
Saunf	5	gms
Ginger garlic paste	40	gms
Tomato puree	350	gms
Curry leaves	5	gms
Red chilli powder	15	gms
Chettinad masala powder	30	gms
Chopped coriander	15	gms
Salt to taste		

## QUANTITY UNITS

## COOKING METHOD

1. Heat oil add cinnamon, cardamom, cloves, saunf, onion, curry leaves and fry till golden brown.
2. Add ginger garlic paste, tomato puree and cook well. Now add red chilli powder, chettinad masala powder, required water and cook well.
3. Add chicken and cook till tender. Serve hot garnished with fried curry leaves and chopped coriander leaves.

Hailing from one of the most famous cuisines in India, propelled by the Chettiar community in Tamil Nadu, its exquisite flavour comes from the use of dry roasted spices and Kalpasi (black stone flower). The heat from the red chillies excites your palate which is then cooled by the yogurt.





RECIPE NAME

**MURG TARIWALA**

FOOD CATEGORY

**MAIN COURSE  
NON-VEGETARIAN**NUMBER OF  
PORTIONS

Evenly cut pieces of chicken on the bone with tender, moist and juicy texture. The gravy must be medium thick, orange-red in color, having a fragrant aroma of fresh coconut and other spices, not too pungent and must have a slight hint of sourness (raw mango or cocum or tomatoes). Adequately seasoned and served hot with boiled rice or pulav.

**INGREDIENTS**

	QUANTITY	UNITS
Chicken cubes (Bone less)	1	kg
Tomatoes (chopped)	250	gms
Onions (chopped)	150	gms
Ginger garlic (paste)	50	gms
Garam masala (whole)	10	gms
Chili powder	10	gms
Turmeric powder	5	gms
Salt to taste		
Jeera powder	10	gms
Dhaniya powder	10	gms
Oil	100	ml
Green chili	3	no
Coriander leaves (chopped) for garnish		

**COOKING METHOD**

1. Heat oil in a pan, add the whole garam masala, chopped onions and cook till golden brown.
2. Add ginger, garlic paste and chicken cubes.
3. Add in the tomatoes and powdered masala cook till done.
4. Season and serve hot garnished with chopped coriander.

**Standard:** Evenly cut pieces of chicken tender, moist and juicy texture. The gravy must be medium thick, orange-red in color, having a fragrant aroma of mild spices. Adequately seasoned and served hot with boiled rice or pulav.





RECIPE NAME **GOSHT  
ROGANJOSH**  
FOOD CATEGORY **MAIN COURSE  
NON-VEGETARIAN**  
NUMBER OF PORTIONS **4**

Introduced to the country by the Mughals, this Persian originated dish is a staple of the state of Kashmir. Chunks of mutton slow cooked in an aromatic onion and yoghurt based gravy, mixed with fragrant spices.

INGREDIENTS	QUANTITY	UNITS
Mutton (curry cut)	1000	gms
Onion	300	gms
Ginger garlic paste (sub recipe)	100	gms
Cinnamon stick	2	gms
Black cardamom	2	gms
Bay leaf	2	gms
Cloves	1	gms
Coriander powder	50	gms
Deggi mirch	50	gms
Salt	10	gms
Tomato puree	500	gms
Plain curd (whisked)	250	gms
Ghee	50	ml
Refined oil	100	ml
Water	1600	ml
Cumin powder	50	gms
Turmeric powder	50	gms
Fresh coriander (chopped)	20	gms

#### COOKING METHOD

1. Wash the mutton and cut into curry cuts.
2. Chop onions fine and make ginger garlic paste.
3. Heat oil in a pan. Add the whole spices and onion. Sauté till the onions are translucent.
4. Add ginger garlic paste and sauté.
5. Add the mutton curry cut and stir till mutton is coated.
6. Add turmeric powder, deggi mirch, coriander powder, cumin powder and stir fry.
7. Add the tomato puree, curd and water. Mix well.
8. Simmer on a medium flame till lamb is cooked. The meat should easily separate from the bone.
9. Plate in a bowl and garnish with chopped fresh coriander and serve hot.





RECIPE NAME      GULAB JAMUN  
FOOD CATEGORY    DESSERT  
NUMBER OF PORTIONS    4

Derived from a fritter by Persians invaders in South Asia, Gulab Jamun, is a hot dessert made from milk solids (Khoya) kneaded with flour to make a dough. Frying at a low temperature allows the balls to cook properly and soaked in sugar syrup with Indian condiments.

INGREDIENTS	QUANTITY	UNITS
Khoya	200	gms
Chenna	40	gms
Refined flour (maida)	40	gms
Pistachios	10	gms
Saffron	0.05	gms
Green cardamom	5	gms
Ghee	400	ml
Grain sugar	400	gms
Water	160	ml

#### COOKING METHOD

1. Mix khoya, chenna, refined flour (maida) and knead well. Keep aside.
2. Make stuffing of chopped pistachios, saffron and cardamom powder. Divide in 8 equal portions.
3. Divide the khoya mixture in 8 equal sized roundels with stuffing.
4. Make sugar syrup with water.
5. Heat ghee on a slow flame. Add the roundels to hot ghee and deep fry till golden brown, stirring continuously.
6. Drain on absorbent paper and transfer to the sugar syrup and steep till service.
7. Serve 2 pieces per portion seeped in the sugar syrup along in a bowl.





RECIPE NAME      SEMIYA PAYASAM  
FOOD CATEGORY    DESSERT  
NUMBER OF PORTIONS    700 ml Yield

INGREDIENTS	QUANTITY	UNITS
Ghee	30	ml
Cashew nut broken	10	gms
Raisins	10	gms
Vermicelli (unroasted )	50	gms
Milk ( full fat)	1	ltrs
Sugar	75	gms
Cardamom powder a good pinch		

#### COOKING METHOD

1. Boil the milk and reduce it to 500 ml (exactly into half) and keep it aside.
2. Melt the ghee, fry cashew nuts and raisins and keep it aside. To the remaining ghee add the vermicelli and roast till golden brown and transfer it to the reduced milk.
3. Now keep the milk and vermicelli mixture on fire and boil it further till vermicelli is cooked.
4. Once vermicelli is cooked add sugar and cook it further so that sugar gets melted and again the mixture is thick.
5. Now add the fried cashew nuts and raisins and also cardamom powder. Check for sweetness and consistency and serve hot.

The sweet bit of Indian tradition, the payasam is derived from the Sanskrit word payasa meaning milk. Evoking memories of childhood, the comforting sweetness of this wedding dessert is a result of the harmonious blend of sugar, cardamom and milk reduced till thickened.





RECIPE NAME **PHIRNEE SAKORA**  
FOOD CATEGORY **DESSERT**  
NUMBER OF PORTIONS **4**

INGREDIENTS	QUANTITY	UNITS
Milk (Toned)	575	ml
Basmati rice	40	gms
Grain sugar	85	gms
Saffron	0.05	gms

#### COOKING METHOD

1. Heat milk in a thick bottomed vessel on a slow flame.
2. Add rice to the boiling milk and cook till the rice disintegrates and thickens.
3. Add sugar and saffron and mix well till all sugar dissolves.
4. Plate in a sakora (earthen plate/bowl) and chill. Serve chilled.

The cold dessert is a Mughal's gift from the Middle East aromatizing one with freshness of rose and cardamom. Made with ground rice that causes a smoother and comforting consistency is served traditionally in earthen pots called Sakora.





TAJNESS  
IS A SUM OF EXPERIENCES  
INSPIRED BY THE NOBILITY OF INDIAN  
HERITAGE AND TRADITIONS.

TAJNESS EVOKE EMOTIONS AND  
HAS A STRONG SENSE OF PLACE

THE TAJNESS EXPERIENCE IS A SET OF RITUALS  
WHICH WILL MANIFEST ACROSS ALL  
TAJ HOTELS.

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