**You are here:**[Home](http://www.sanjeevkapoor.com/Home.aspx) » [Recipe](http://www.sanjeevkapoor.com/Recipe-Home.aspx) » Chocolate And Cashew Laddoo

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Chocolate And Cashew Laddoo

**Star Chef of the month**-Chef Saransh Goila

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Delicious laddoos made using cashewnut powder, coated with grated chocolate.

http://www.sanjeevkapoor.com/images/cookericon.gif**Cooking Time:** 20-30 minutes  
http://www.sanjeevkapoor.com/images/bowlicon.gif**Servings:** 4

http://www.sanjeevkapoor.com/images/spoonico.gif **Preparation Time:** 15-20 minutes  
http://www.sanjeevkapoor.com/images/plateicon.gif **Category:** Veg

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**Ingredients**

|  |  |  |
| --- | --- | --- |
| • | Chocolate,grated | 200 grams |
|  | |  |
| • | Cashewnut powder | 200 grams |
|  | |  |
| • | Sugar | 3 tablespoons + 1 teaspoon |
|  | |  |
| • | Lukewarm milk | 1 tablespoon + 1 teaspoon |
|  | |  |
| • | Saffron (kesar) | a few strands |
|  | |  |
| • | Ghee | 1/4 cup + for greasing |
|  | |  |
| • | Green cardamom powder | 5 teaspoons |
|  | |  |
| • | Pistachios,blanched and slivered | 8-10 |
|  | |  |

**Method**  
Heat sugar and 50 ml water in a non-stick pan. Cook till one-string consistency is reached. Add saffron to milk and set aside.  
  
Add cashew nut powder to sugar syrup. Mix well and switch off heat. Ensure that there are no lumps.Add 3 teaspoons saffron milk and mix well. Switch on heat, add ghee and cardamom powder. Mix well and make sure that there are no lumps.   
  
Cook till the ghee melts and switch off heat. Set aside for 20 minutes or cool to room temperature. Grease your hands with ghee. Divide mixture into equal portions and shape them into laddoos. Sprinkle grated chocolate on the laddoos and coat them well. Garnish with pistachio slivers and serve. 

**You are here:**[Home](http://www.sanjeevkapoor.com/Home.aspx) » [Recipe](http://www.sanjeevkapoor.com/Recipe-Home.aspx) » Butter Chicken

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Butter Chicken

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Butter chicken or murgh makhani is an Indian dish from the Punjab region popular in countries all over the world that have a tradition of Indian restaurants.

http://www.sanjeevkapoor.com/images/cookericon.gif**Cooking Time:** 30-40 minutes  
http://www.sanjeevkapoor.com/images/bowlicon.gif**Servings:** 4

http://www.sanjeevkapoor.com/images/spoonico.gif **Preparation Time:** 4-6 hours  
http://www.sanjeevkapoor.com/images/plateicon.gif **Category:** Non Veg

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**Ingredients**

|  |  |  |
| --- | --- | --- |
| • | Chicken | 800 grams |
|  | |  |
| • | Lemon juice | 1 tablespoon |
|  | |  |
| • | Kashmiri red chilli powder | 1 teaspoon |
|  | |  |
| • | Salt | to taste |
|  | |  |
| • | Butter | 2 tablespoons |
|  | |  |
| • | For marinade |  |
|  | |  |
| • | Yogurt | 1 cup |
|  | |  |
| • | Salt | to taste |
|  | |  |
| • | Garlic paste | 1/2 teaspoon |
|  | |  |
| • | Garam masala powder | 1/2 teaspoon |
|  | |  |
| • | Kashmiri red chilli powder | 1 teaspoon |
|  | |  |
| • | Ginger paste | 2 tablespoons |
|  | |  |
| • | Lemon juice | 2 tablespoons |
|  | |  |
| • | Mustard oil | 2 tablespoons |
|  | |  |
| • | FOR MAKHNI GRAVY |  |
|  | |  |
| • | Butter | 50 grams |
|  | |  |
| • | Ginger paste | 1 tablespoon |
|  | |  |
| • | Green chillies,chopped | 4-5 |
|  | |  |
| • | Red chilli powder | 1 tablespoon |
|  | |  |
| • | Salt | to taste |
|  | |  |
| • | Dry fenugreek leaves (kasuri methi) | 1/2 teaspoon |
|  | |  |
| • | Whole garam masala | 1 tablespoon |
|  | |  |
| • | Garlic paste | 1 tablespoon |
|  | |  |
| • | Tomato puree | 400 grams |
|  | |  |
| • | Garam masala powder | 1/2 teaspoon |
|  | |  |
| • | Honey | 2 tablespoons |
|  | |  |
| • | Cream | 1 cup |
|  | |  |

**Method**  
Make incisions with a sharp knife on breast and leg pieces of the chicken. Apply a mixture of red chilli powder, lemon juice and salt to the chicken and set aside for half an hour.  
  
Hang yogurt in a muslin cloth for fifteen to twenty minutes to remove extra water. Add red chilli powder, salt, ginger-garlic paste, lemon juice, garam masala powder and mustard oil. Apply this marinade to the chicken pieces and refrigerate for three to four hours. Put the chicken onto a skewer and cook in a moderately hot tandoor or a preheated oven (200°C) for ten to twelve minutes or until almost done. Baste it with butter and cook for another two minutes.   
  
Remove and set aside. Heat butter in a pan. Add green cardamoms, cloves, peppercorns and cinnamon. Sauté for two minutes, add ginger-garlic paste and chopped green chillies. Cook for two minutes. Add tomato puree, red chilli powder, garam masala powder, salt and one cup of water. Bring to a boil. Reduce heat and simmer for ten minutes. Add sugar or honey and powdered kasoori methi. Add cooked tandoori chicken pieces. Simmer for five minutes and then add fresh cream.   
  
Serve hot with naan or parantha.   
  
**Chef's Tip**  
Heat kasoori methi in the oven for sometime or broil kasoori methi on a tawa/griddle plate to make it crisp. It can easily be crushed to a powder with your hand.

**You are here:**[Home](http://www.sanjeevkapoor.com/Home.aspx) » [Recipe](http://www.sanjeevkapoor.com/Recipe-Home.aspx) » Palak Paneer

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Palak Paneer

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Cottage cheese cooked in spinach based gravy and fresh indian spices.

http://www.sanjeevkapoor.com/images/cookericon.gif**Cooking Time:** 15-20 minutes  
http://www.sanjeevkapoor.com/images/bowlicon.gif**Servings:** 4

http://www.sanjeevkapoor.com/images/spoonico.gif **Preparation Time:** 15-20 minutes  
http://www.sanjeevkapoor.com/images/plateicon.gif **Category:** Veg

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**Ingredients**

|  |  |  |
| --- | --- | --- |
| • | Spinach | 2 large bunches |
|  | |  |
| • | Cottage cheese (paneer) | 200 grams |
|  | |  |
| • | Green chillies | 2-3 |
|  | |  |
| • | Garlic | 8-10 cloves |
|  | |  |
| • | Oil | 3 tablespoons |
|  | |  |
| • | Cumin seeds | 1/2 teaspoon |
|  | |  |
| • | Salt | to taste |
|  | |  |
| • | Lemon juice | 1 tablespoon |
|  | |  |
| • | Fresh cream | 4 tablespoons |
|  | |  |

**Method**  
Remove stems, wash spinach thoroughly in running water. Blanch in salted boiling water for two minutes. Refresh in chilled water. Squeeze out excess water. Remove stems, wash and roughly chop green chillies. Grind spinach into a fine paste along with green chillies. Dice paneer into one inch by one inch by half inch pieces. Peel, wash and chop garlic. Heat oil in a pan. Add cumin seeds. When they begin to change colour, add chopped garlic and sauté for half a minute. Add the spinach puree and stir. Check seasoning. Add water if required. When the gravy comes to a boil, add the paneer and mix well. Stir in lemon juice. Finally add fresh cream. Serve hot.

**You are here:**[Home](http://www.sanjeevkapoor.com/Home.aspx) » [Recipe](http://www.sanjeevkapoor.com/Recipe-Home.aspx) » Bombay Pavbhaji

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Bombay Pavbhaji

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Most popular snack - a mixture of various vegetables are boiled, mashed and cooked with a spicy masala and served with butter fried pav.

http://www.sanjeevkapoor.com/images/cookericon.gif**Cooking Time:** 20-30 minutes  
http://www.sanjeevkapoor.com/images/bowlicon.gif**Servings:** 4

http://www.sanjeevkapoor.com/images/spoonico.gif **Preparation Time:** 15-20 minutes  
http://www.sanjeevkapoor.com/images/plateicon.gif **Category:** Veg

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**Ingredients**

|  |  |  |
| --- | --- | --- |
| • | Potatoes,boiled and mashed | 4 medium |
|  | |  |
| • | Tomatoes,chopped | 4 medium |
|  | |  |
| • | Onions,chopped | 2 medium |
|  | |  |
| • | Green capsicum,chopped deseeded | 1 medium |
|  | |  |
| • | Cauliflower,grated | 1/4 small |
|  | |  |
| • | Green peas,shelled | 1/4 cup |
|  | |  |
| • | Ginger,chopped | 1 inch piece |
|  | |  |
| • | Garlic | 8-10 cloves |
|  | |  |
| • | Oil | 3 tablespoons |
|  | |  |
| • | Green chillies,chopped | 3-4 |
|  | |  |
| • | Pav bhaji masala | 1 1/2 tablespoons |
|  | |  |
| • | Salt | to taste |
|  | |  |
| • | Butter | 3 tablespoons |
|  | |  |
| • | Pav | 8 |
|  | |  |
| • | Fresh coriander leaves,chopped | 1/4 cup |
|  | |  |
| • | Lemons,cut into wedges | 2 |
|  | |  |

**Method**  
Boil green peas in salted water till soft, drain, mash lightly and set aside. Grind ginger and garlic to a fine paste. Heat oil in a pan and add three fourth quantity of onions. Sauté till light brown. Add green chillies and ginger-garlic paste. Stir-fry for half a minute. Add half the quantity of tomatoes and cook on medium heat for three to four minutes, stirring continuously or till oil separates from the masala. Add capsicum, mashed peas, cauliflower, potatoes and one and half cups of water. Bring it to a boil and simmer for ten minutes, pressing with back of the spoon a few times, till all the vegetables are completely mashed. Add Pavbhaji Masala, salt and remaining tomatoes. Cook on medium heat for two minutes, stirring continuously. Heat half of the butter in a thick-bottomed pan or a tawa. Slice pav horizontally into two and pan fry in butter for half a minute, pressing two or three times or till pav is crisp and light brown. Garnish the bhaji with chopped coriander leaves, remaining butter and serve hot with pav accompanied with remaining chopped onion and lemon wedges.

**You are here:**[Home](http://www.sanjeevkapoor.com/Home.aspx) » [Recipe](http://www.sanjeevkapoor.com/Recipe-Home.aspx) » Chocolate Fudge Cake

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Chocolate Fudge Cake

**Channel:**FoodFood-Sanjeev Kapoor's Kitchen

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A rich chocolate cake served with chocolate sauce.

http://www.sanjeevkapoor.com/images/cookericon.gif**Cooking Time:** 20-30 minuters  
http://www.sanjeevkapoor.com/images/bowlicon.gif**Servings:** 4

http://www.sanjeevkapoor.com/images/spoonico.gif **Preparation Time:** 20-30 minutes  
http://www.sanjeevkapoor.com/images/plateicon.gif **Category:** Non Veg

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**Ingredients**

|  |  |  |
| --- | --- | --- |
| • | Dark chocolate,chopped | 110 grams |
|  | |  |
| • | Unsalted butter,softened | 150 grams |
|  | |  |
| • | Brown sugar | 1 cup |
|  | |  |
| • | Vanilla essence | 1 teaspoon |
|  | |  |
| • | Eggs | 3 |
|  | |  |
| • | Refined flour (maida) | 1 1/4 cups + to dust |
|  | |  |
| • | Baking powder | 1 1/4 tablespoons |
|  | |  |
| • | Hung yogurt | 2/3 cups |
|  | |  |
| • | Chocolate sauce | to drizzle |
|  | |  |

**Method**  
Preheat oven to 190°C. Grease an 8-inch round cake tin and dust with dry flour. Shake off excess flour. Melt chocolate in microwave on high for 1 minute. Whisk till smooth. Cream butter in a bowl till light. Add brown sugar and cream till well blended.   
  
Add vanilla essence and mix. Break eggs into the bowl and mix with a whisk.Add the chocolate and mix well.Sift refined flour and baking powder into the bowl and mix. Add hung yogurt and mix well.  
  
Pour the batter into the prepared tin. Keep it in the preheated oven and bake for 25 minutes or till done.Remove from oven and set aside to cool. Remove from the tin and cut into wedges. Drizzle chocolate sauce over and serve.