

# CURRICULAM-VITAE

## Jitender Kumar

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### **Objective:**

Seeking a position to utilise my skills and abilities in an organisation that offer professional growth while being resourceful innovative and flexible

### **Job Title:-Executive Indian Chef**

#### **PROFESSIONAL EXPERIENCE:**

My experience till date is unique in terms of exposure I gained from a career span April 2008 to till date. The details are given below:

#### **Currently Working with- "The Jehan(Banquet & Resort)"**

Designation : Executive Chef .  
Reporting : To Corporate.

### **Work Experience:**

- Presently working with The Jehan (**Banquet & Resort**) as an Executive chef from Jan 2018.
- Two year worked with curry in a hurry ltd, Mukuba mall, kitwe ,Zambia as a chef from 23 sep 2015 to 30 dec 2017
- Nine month worked with The Jehan as Executive sous chef from 17 jan 2015 to 20 sep 2015
- Three years Six month Worked with The Village Kwaliti group as Executive chef from 25 June'2010 to 25 December 2014.
- Three year seven month worked in Great Indian Restaurant Company as Sous Chef from November 2006 to June 2010

- Four year worked with hotel Jay Pee Siddhartha, Rajender place new Delhi as a CDP, 20 Oct 2002 to 8 Nov'2006.
- Two year worked with hotel Clark Inn New Delhi as a Tandoor & curry chef from 23 April 2000 To 22 Aug'2002.
- Two years worked with hotel Connaught Connaught place New Delhi as a DCDP from 22 march 1998 to 21march 2000.

**Professional Qualification:**

- Food & beverages production done 3 year apprentices diploma from the United coffee house restaurant form 1995 to 1998 and specialisation north Indian Curries, Mughlai kebabs, breads, & biryani,

**Key Skill:-**

- Good Spoken Communication
- Positive Attitude
- Ability to Master Unfamiliar Material Quickly

**Educational Qualification: -**

- Sr. Secondary with C.B.S.E Himachal board in1993
- 10+2 CBSE board From New Delhi'1994.

**Job Responsibilities:**

- To plan and organise the actual preparation of food in the in the kitchen to ensure the Mis in place.
- To ensure strict food serving standard with regard to presentation and Garnishes.
- Preparation and dishing out a la carte orders.
- To ensure proper portions as per the standard recipes.
- To inform GM of any mechanical defect in the Equipment in his section.
- To ensure strict hygienic standards in the kitchen.
- Clearing of working areas and equipments used during the Preparation of dishes.
- Ensuring strict hygienic conditions around his place of work and Equipments.

### **Events with Media & Entertainment**



Set up a barbeque at your terrace, enjoy the smoky, succulent flavours of chicken skewer, pork ribs, lamb chops, cottage cheese and mushroom

# Warm up with barbeque nights

PAPIA LAHIRI AND ADITI PANCHOLI

THE ASIAN AGE

As winters get warm and we have all moved out of self-imposed exile from heated rooms, it is time to line up the skewers and set-up a barbeque to celebrate the sheer joy of cooking over fire in the great outdoors! One of the oldest means of cooking, barbequing also helps in perking up a party as guests can hover around, enjoy their drink and absorb the emanating fragrances from the barbeque.

"Roasting meat over fire has been around since humans lived in caves, and long before refrigeration, smoking meats was a worldwide method for preserving it. Some like to think that barbeque, like jazz, is an American invention. However, in India, food has been cooked over coals in ceramic urns called *tandoors* for centuries, and even in Japan the *Kamado*, another ceramic cooking urn, has been around for about 3000 years," explains Chef Neeraj Sharma, Bellagio restaurants. Keeping the weather in mind, he suggests, "Stuffed mushrooms, *malai* brocolli, chicken skewer, and lamb chops would be lovely options for barbeque."

"Strong flavours (herbs and chillies) as well as something slightly sweet gives a delightful flavour to most barbeque dishes. Most of the time the dishes are accompanied by



(Clockwise from below) Cambodian Busa from Cafe Ludus, pork ribs from Smoke House BBQ and artichoke barbequed asparagus with potato salad from Mosaic

barbeque sauce made of tomato, hint of pineapple and Worcestershire sauce and it tastes heavenly. A garlic yoghurt dip or sour cream are also great options," says Diwas Wadhwa, chef, Mosaic hotel. Talking further about the essential flavours, chef Jitender, Colour 'N' Spice says, "Smoky flavour from charcoal/lawa stone is very essential. Spices like green cardamom, cloves, ginger, garlic are generally used for Indian



**Smoky flavour from charcoal is very essential in a barbequed dish**

CHEF JITENDER, COLOUR 'N' SPICE



barbeque dishes."

Talking about the importance of marination, chef Amitabh Kumar, Café Ludus, says, "For any barbeque, the right kind of marinade is critical. Some of the flavours that really enhance the barbeque are garlic, basil and rosemary. Cinnamon is also widely used and it totally revs up the taste buds." The chef has also created almost 50 varieties of sauces to go with the barbeque dishes. "Some of the sauces that I serve, include *peri peri* sauce, jerk sauce and many more varieties," he says.

In the southeastern United States, the word barbeque is used predominantly to refer to roast pork, while in the southwestern states, cuts of beef are often cooked. A barbequed pork rib is a real delicacy. "While pork and beef are considered ideal barbeque dishes, but in India one can find British Asian style *halal* barbeque including chicken kebabs, marinated chicken wings, sweetcorn and assortment of veggies," says chef Vincent Joseph and Vijay Demi, Rooftop Barbeque.





## SHAHI TUKDA

### INGREDIENTS:

- 4 bread slices (Remove the edges and cut diagonally)
- 4 tbsp desi ghee
- 1 ½ cups milk
- 5 tbsp sugar
- Pinch of cardamom powder  
25gm pista

### PREPARATION: (SERVES 2)

Heat the milk and sugar in a saucepan and stir continuously on a reduced flame. Put 1 tsp ghee to prevent the milk from flowing over. Keep stirring the milk until it thickens and reduces to half of its original quantity. Add pista and cardamom powder to the milk mixture. In a separate pan, fry the bread slice in ghee till golden brown. Dip the fried bread in the milk for 2 minutes. Remove the bread slices and drown them in the milk pieh prepared. Garnish with chopped pista and silver paper (varak). Refrigerate and serve cold.

## SAKORA PHIRNI

### Ingredients:

- 2 cups milk
- ½ cup rice
- 7 tbsp sugar
- 1/2tsp pistachio (slice)
- Two pinches of cardamom powder
- One pinch of kewra essence
- Silver (varak)

### Preparation

aSoak rice in water for few hours. Drain water and grind the rice into a smooth paste. In a saucepan bring the milk to a boil on moderately low heat. Add rice, sugar, cardamom and saffron to the boiling milk. Stir constantly till milk thickens. Remove the saucepan from the heat and add pista. Put in a sakora (earthen bowls) and refrigerate. Cover the phirni with an edible silver layer (Varak) and garnish with saffron and pista. Serve it cold.



Recipes have been provided by Chef Jitender, Colours 'N' Spice, The Village Restaurant Complex





**TUBULAR** Lotus stem curry

## A stem that is lesser known

**T**hough a popular and a common vegetable in Jammu and Kashmir and Punjab, the lotus stem is also called Nadru, Kamal Kakdi or Bheen and loved by people in other parts of the country too. From making kebabs to curries, pickles, kofte and tikkis, people use this succulent stem to make really interesting and lip-smacking dishes.

For all those who are wondering what a lotus stem is - it is the matured stem of the lotus flower. Generally, it is found coated with mud due to the surroundings in which it grows. However, it is actually the mud that acts as a protective covering and keeps the stem fresh for a longer period. Therefore, it is suggested to wash the stem carefully and properly before using it.

"Food lovers cannot resist themselves when lotus stem snacks like kebabs are on the plate," says Chef Jitendra of Colours 'N' Spice Restaurant at Asiad Village. "After washing the stem properly, it is boiled and grated. After this, it is stuffed with spicy potatoes, paneer or cheese and then deep fried to enhance the overall taste."

The tikkis flavoured with different spices taste even better. Grated Lotus stem,



**CRISPY** Lotus stem chips

potatoes and spinach are mixed together in coriander-chilli paste and are delicately flavoured with fennel powder, which is an ultimate gastronomic delight.

Other popular food items made from the stem are *Nadru ke gullar* in Amritsari *vadi ki gravy* and Nadru Yakhni. Executive Chef, Waves lounge bar N' live grills, Rakesh Puri, says, "Nadru ke gullar is dumplings of lotus stem stewed in Indian gravy, spiced with *urad dal vadi* while Nadru Yakni is a typical Kashmiri dish with thin gravy in

white colour. The lotus stem is popularly known as Nadru. So, if we name a dish with the word nadru included in it, food lovers show their eagerness to taste it. Surprisingly if we give dish another name other than nadru, people shy away from tasting it!"

As lotus stem dishes are cooked in lots of spices, chef Rakesh says, "The stem itself is bland so a lot of spices make it rich and tasty, instead of simple and light."

Besides, being cooked in gravy or used in pickles, nadru makes for a great sweet snack too! "Crispy kamal kakdi can also be caramelised with honey and topped with sesame seeds. It makes for wonderful snacks," says chef Rakesh. Time to try the wholesome, humble nadru!

**DHNS**





# दीवाली के खास पकवान

खाना-खजाना  
प्रस्तुति: इला श्रीवास्तव

किचन की दुनिया के सरताज बता रहे हैं

दीवाली के कुछ खास व्यंजन बनाने की विधि

## श्रीफल की तशतरी



सामग्री

200 ग्राम नारियल, 100 ग्राम चीनी पिसी हुई, 30-50 ग्राम चिरौजी, 50 ग्राम काजू, 50 ग्राम बादाम, 100 ग्राम खोया, 10 ग्राम छोटी इलायची पिसी हुई

विधि

- एक भारी तले वाले पैन में खोया डालकर धीमी आंच पर सुनहरा होने तक भून लें। इसे लगातार चलाती रहें।
- बादाम, काजू काट लें। नारियल कस लें। फिर ब्लेंडर में डालकर ब्लेंड करें।
- खोया जब ठंडा हो जाए तब उसमें चीनी और नारियल मिश्रण मिलाएं। अच्छी तरह मिलाने के बाद छोटी-छोटी गोलियां बना लें। आप चाहें तो थोड़ा नारियल मिश्रण बचा लें और गोलीयों के ऊपर उसका कोट लगाएं। ठंडा करके सर्व करें।

(होटल द जनपथ, दिल्ली, शेफ संदीप कत्याल)



## गुलाब जामुन



सामग्री

300 ग्राम खोया, 100 ग्राम छेना, 10 ग्राम सोडा बाइकार्बोनेट, 3 टेबलस्पून मैदा, 1/4 टी स्पून पिसी इलायची, 2 कप चीनी, तलने के लिए घी

विधि

- खोया और छेना को मसलकर एक तरफ रख दें।
- सोडा, मैदा, इलायची और थोड़ा सा पानी डालकर नर्म गंध लें। कुछ देर सेट होने के लिए रखें। फिर बराबर-बराबर गोलीयां बना लें।
- अब एक कढ़ाही में दो कप पानी और चीनी डालकर चारानी बनाएं। एक अलग कढ़ाही में घी डालकर गर्म करें और मैदे की गोलीयों को चिकना करके धीमी आंच पर सुनहरा तल लें। फिर इन्हें चारानी में डालकर रखें। आप चाहें तो केसर के धागे भी बीच में भर सकती हैं।

(गुडगांव, होटल मैरियट के कोर्टयार्ड रेस्त्रां के चेस्टर शेफ यश माधुर)



## शाही टुकड़ा



सामग्री

4 ब्रेड स्लाइस (किनारा हटाकर तिरछा काटें), 4 टेबलस्पून देसी घी, डेढ़ कप दूध, 5 टेबलस्पून चीनी, चुटकी भर इलायची पाउडर, 25 ग्राम पिस्ता

विधि

- एक सॉसपैन में दूध और चीनी डालकर धीमी आंच पर लगातार चलाते हुए पकाएं। 1 टी स्पून घी डालें ताकि दूध उबल कर बाहर न गिरने पाए। गाढ़ा होने तक चलाते हुए पकाएं।
- जब दूध आधा हो जाए तब पिस्ता और इलायची पाउडर डालकर चलाएं। एक अलग पैन में ब्रेड स्लाइस को घी में सुनहरा तल लें। फिर इसे दूध वाले मिश्रण में 2 मिनट के लिए डुबाएं। सर्विंग प्लेट पर रखें। कटे हुए पिस्ते और चांदी के वर्क से सजाकर फ्रिज में रखें और ठंडा-ठंडा सर्व करें।

(कलर्स एंड स्पाइस रेस्त्रां के शेफ जितेंद्र)



## कच्चे केले के कोपते



सामग्री

150 ग्राम कच्चा केला, 10 ग्राम कटी अदरक, 10 ग्राम कटी हरी मिर्च, 5 ग्राम जीरा, 2 इलायची के दाने, 1 ग्राम हॉग, 2 ग्राम गरममसाला, 100 ग्राम फेंटा हुआ दही, 2 लींग, 2 तेजपत्ता, 1 टी स्पून हल्दी, स्वादानुसार नमक, 500

मिली पानी, 10 ग्राम कटी हरी धनिया

विधि

- केले को उबालकर छील लें और मसल लें। शेफ सामग्री मिलाकर बराबर-बराबर गोलीयां बनाकर सुनहरा तल लें।
- एक अलग कढ़ाही में 1 टी स्पून तेल डालकर गर्म करें और लींग, तेजपत्ता, जीरा, हॉग, अदरक, हरी मिर्च डालकर चटकाएं। फिर फेंटा हुआ दही, गरममसाला, नमक और पानी डालकर चलाएं।
- एक उबाल आने पर केले के कोपते डालकर कुछ मिनट तक धीमी आंच पर पकाएं। उतारने से पहले धनिया डालें। गरमगरम सर्व करें।

(32 माइलस्टोन, गुडगांव, एग्जीक्यूटिव शेफ अवतार सिंह राणा)



## पनीर पापड़ की सब्जी



सामग्री

350 ग्राम मलाई पनीर, 2-3 उड़द के पापड़, 150 ग्राम उबले हुए प्याज का पेस्ट, 40 ग्राम काजू पेस्ट, 200 ग्राम ताजा टोमैटो प्यूरी, 1-2 साबुत लाल मिर्च, 3 ग्राम हल्दी पाउडर, 5 ग्राम जीरा पाउडर, 10 ग्राम साबुत जीरा, 5 ग्राम यलो चिली पाउडर, 5 ग्राम हरी मिर्च कटी हुई, 10 ग्राम धनिया पाउडर, 10 ग्राम अदरक कटा हुआ, 3 ग्राम गरम मसाला, 60 ग्राम देसी घी, 1 लीटर पानी

विधि

- एक भारी तले वाली हांडी में घी डालकर गर्म करें। साबुत लाल मिर्च व जीरा डालकर चटकाएं। उबले प्याज का पेस्ट डालकर भूनें। जब सुनहरा होना शुरू हो जाए तब हल्दी पाउडर, नमक, यलो चिली पाउडर, धनिया पाउडर, जीरा पाउडर, डालकर अच्छी तरह भूनें।
- जब मसाला चिकनाई छोड़ने लगे तब टोमैटो प्यूरी डालकर अच्छी तरह चलाएं। 10-15 मिनट तक पकाएं।
- काजू पेस्ट डालकर 5-6 मिनट पकाएं। जरूरत हो तो पानी मिलाएं। जब ग्रेवी तेल छोड़ने लगे तब 250 मिली, पानी, पनीर, क्रश किया हुआ पापड़ डालकर पकाएं। गरम मसाला, हरी मिर्च और अदरक डालकर गरमगरम सर्व करें।

(हिल्टन होटल नई दिल्ली के शेफ इरफान)



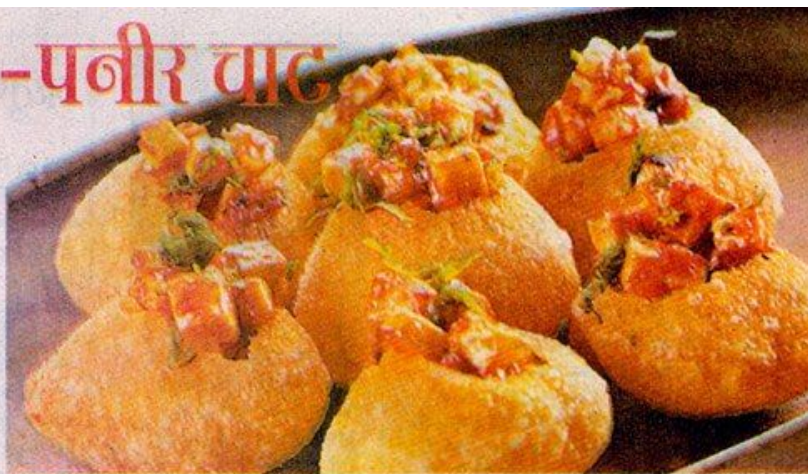




संजीव कपूर

मास्टर शेफ  
www.sanjeevkapoor.com

## तवा-पनीर वाट



### यों बनाए

एक तवे पर तेल गर्म करें और प्याज को हल्का ब्राउन होने तक भूनें। इसके बाद लहसुन-अदरक पेस्ट भी मिलाएं और चलाते हुए भूनें। अब थोड़ा पानी डालें और हरी मिर्च डाल कुछ मिनट और भूनें। इसके बाद इसमें टोमैटो प्यूरी, पावभाजी मसाला, नमक और चाट मसाला डाल मंद आंच

पर भूनें। जब मसालों से तेल छोड़ने लगे तब इसमें पनीर और आधी धनिया पत्तियों को डालें और चलाते हुए मंद आंच पर ही दो मिनट पकाएं। अब तैयार है भरावन सामग्री। अब प्रत्येक पूरी में होल बनाएं और पनीर वाली सामग्री को अंदाज से स्टफ कर धनिया पत्ता से सजाकर सर्व करें।

सामग्री	
पनीर (कद्दूकस किया)	500 ग्राम
क्रिस्पी पूरी	आवश्यकतानुसार
तेल	1 बड़ा चम्मच
प्याज (कटा हुआ)	2
अदरक-लहसुन पेस्ट	1-1 चम्मच
हरी मिर्च (कटी हुई)	3-4
टोमैटो प्यूरी	3/4 कप
पावभाजी मसाला	3-4 बड़ा चम्मच
नमक	स्वादानुसार
चाट मसाला	आधा बड़ा चम्मच
कटा धनिया पत्ता	2-3 बड़ा चम्मच

## शाही दुकड़ा



सामग्री	
ब्रेड	4
देसी घी	4 बड़ा चम्मच
दूध	डेढ़ बड़ा कप
चीनी	5 बड़ा चम्मच
इलायची पाउडर	1 चुटकी
पिस्ता	25 ग्राम



जितेन्द्र शेफ

Colours 'N' Spice  
Kwality Group

### यों बनाए

दूध और चीनी को एक साथ किसी बर्तन में गर्म करें। उबलने के बाद इसमें एक चम्मच घी डालें और इसे आधा होने तक चलाते हुए उबालें। इसमें ध्यान रखना है कि दूध उफनने न पाए। हल्का गाढ़ा होने के बाद दूध को चूल्हे से उतार लें और इसमें पिस्ता, इलायची पाउडर मिला लें। अपनी इच्छानुसार केसर भी मिला सकती हैं। अब एक अलग बर्तन में घी गर्म करें और कटे हुए ब्रेड को गोल्डेन ब्राउन तल लें। तले हुए ब्रेड को चीनी मिले अलग दूध में दो मिनट तक डुबोकर रखें। दूध से निकालने के बाद ब्रेड को पहले से तैयार दूध वाले मिश्रण में डालें। फिर इन्हें सर्विंग प्लेट में रख, ऊपर से पिस्ता डालें और सिल्वर पेपर से सजाकर कुछ देर के लिए फ्रिज में रखें।



While Big B's all time favourite is chaat, Katrina's pet is simple rice kheer. Here's a peek into the Bollywood kitchen as city chefs recreate some of the stars' favourite dishes

# feast like the STARS THIS DIWALI

Unlike other festivals, Diwali is when one prefers to stay at home, lighting up each corner of the house and whipping up a special meal for friends and family. Even our big Bollywood stars believe in staying home and celebrating this festival, savouring their favourite food. While buzz is that at the Bachchan household, Diwali is going to be big as it's Big B's grand-daughter Aaradhya's first Diwali, the big Kapoor family — Rishi, Ranbir, their kids Ranbir, Riddhima, Kareena,

Karishma and the rest — visit each other and a lavish non-vegetarian spread is laid out on Diwali. While this year, Ranbir is off to Mauritius with actor Katrina Kaif for a Diwali function there, it's Kareena's first Diwali post her wedding to actor Saif Ali Khan. So, as Bollywood gets busy celebrating their festival of lights, we bring to you the recipes of some of their most-loved dishes that you can make at home today. Dine like the stars and impress your guests!

DEBASMITA GHOSH

## Amitabh Bachchan Sev Paandi Chaat

Kolkata's Chinese food and Lucknow's chaats are two of Big B's biggest weaknesses. While Chinese food in Kolkata's Tangra area is his favourite, the superstar is often known to visit the Chhapan Bhoj shop in Lucknow to savor his favourite chaats. In fact, some of his favourite chaats were part of his 70th birthday bash menu too. Here's one of Big B's favourite sev paandi chaat created by chef Jitender of Colours 'N' Spice, The Village Restaurant Complex.



**Ingredients:** 7 pieces paapdis, 50gm curd, 15gm mint chutney, 20gm sweet chutney, 10gm onion, 1gm red chili powder, 2 potatoes, Salt to taste, 20gm sev bhujia, a bunch of coriander leaves, chopped.

**Method:** Line paapdis on a plate and add the potato and onion. Pour the beaten curd on the

paapdis. Drizzle sweet chutney and mint chutney on top. Now sprinkle salt and chilly powder and chat masala. Top it with also bhujia or sev and finely chopped coriander leaves. Sev paandi chaat is ready to eat.



## Shah Rukh Khan Lamb Rann

Shah Rukh lives on tandoori chicken, so much so that once King Khan himself admitted in an interview to a London-based magazine that sometimes his cooks get so bored of cooking the same thing that they quit! Apart from chicken, this hard core meat eater loves to gorge on lamb rann that reminds him of his dad, who used to make it for him as a kid. Chef Naveel Prakash of Under One Roof Hotel Consultants torques up SRK's favourite lamb rann.

**Ingredients:** 1 leg of lamb, 5gm pepper, 5gm shahi jeera, 60ml mustard oil, 100gm onion (sliced), 10gm mint leaves. For first marinade: 50gm ginger-garlic paste, 5gm salt, 5ml lemon juice, 2gm turmeric and 10gm red chili powder. For second marinade: 3 gm black cardamom powder, 2gm cumin powder, 200gm yoghurt (hung), 2tsp balsamic vinegar.

**Method:** Clean the lamb leg trim the extra fat. Season it with the first marinade. Leave it for an hour, and marinate again in the second marinade. Leave for three hours in



the refrigerator. Fry shahi jeera along with sliced onions. Put the lamb in a pot and pour in hot oil and the fried onions over it. Partially immerse the lamb leg in meat stock and cook on slow flame. When the meat is 80% cooked cook on high flame to dry up the moisture. Allow it cool. Place the meat in a tandoor for a 10-12 minutes or preheated oven for 12-15 minutes.



## Ranbir Kapoor Mutton Pawa

The 'rockstar's' favourite food isn't 'barfi' but the authentic Peshawari mutton pawa cooked at his grandma, the late Raj Kapoor's wife Krishna Kapoor's house. Made by a kharana, who's been with them since the last 50 years, Ranbir once said in an interview that he literally grew up on that pawa, and even now the very smell takes him back to his childhood. Chef Naveel Prakash of Zo whips up RK's favourite mutton pawa.



**Ingredients:** 4 mutton legs cleaned, 1 tsp coriander (whole), 1 tsp jeera (cumin seeds), 1 onion (chopped), 1 tsp pepper, 2 green chilies, 5-6 cloves garlic (chopped), 10 black peppercorns, 2 tsp oil, salt to taste.

**Method:** Wash the mutton legs and pat dry. Now, mix the onions, garlic, black pepper, coriander, jeera, salt, chilies and oil in a bowl and smear all over the mutton legs. Leave

it for about half-an-hour and then cook it in a pressure cooker until you get about five to six whistles. Wait till it cools down and add a little bit of salt. Cook it again till you get two-three whistles. Crush the black pepper and sprinkle it over the curry. Boil for two minutes and serve.



## Katrina Kaif Rice Kheer

If you thought sugar was a strict no-no for our Bollywood divas in order to maintain their svelte curves, you have to hear it from Katrina, whose favourite food is rice in sugary milk with a hint of cardamom. Once, in an interview Katrina confessed that she's so fond of this simple rice kheer that she can have it at any time of the



day. Chef Manoj Upadhyay of Raas whips up Kat's favourite rice kheer.

**Ingredients:** 1 cup cooked rice (chawal), 2 cups milk, 1/3 cup condensed milk, 2 tsp sugar, 1/2 tsp cardamom (elaichi) powder, 1 tsp ghee.

**Method:** Mix together the rice, milk and condensed milk in a broad non-stick pan and simmer on a flame, stirring continuously, for about 10 minutes. Add the sugar, cardamom powder and ghee and mix well till the sugar has dissolved. Serve hot.



## Kareena Kapoor Veg Pizza

No, she doesn't survive only on air and water. Now, how she manages to maintain her size zero figure despite of her love for food is of course a secret. She turned vegetarian in 2006 and loves to gorge on Italian food with pizzas topping the list. Chef Uttam of Pizzeria Rossa creates Bebo's favourite veg extravaganza pizza.

**Ingredients:** 1 pizza base, 1 spoon cheese spread, 1 spoon pizza spread sauce, 1.5 tsp oil, 1 onion, 1 capsicum, 1/2 tsp oregano or ajwain, tomato sauce (For base application), salt to taste, 1.5 tsp red chili powder, 1/2 tsp pepper powder.

**Method:** Preheat Microwave at 180 degree temperature. Take a readymade Pizza Base and apply on the base the mixture of pizza spread sauce and Cheese spread. Chop veggies into small pieces and add salt, oregano,



pepper as per your taste, spread the mixture on base. Place the Ready Pizza base and bake the same in heated microwave for 15-20 mins. Relish hot pizza.



## Priyanka Chopra Chicken Burger



Perhaps the biggest foodie among all Bollywood actors, Pee Cee is a true blue Punjabi absolutely in love with her butter chicken and all things junk. From French fries to pasta and cheese-laden chicken burger, Piggy Chop loves going chomp chomp! Here's how you can make Priyanka's favourite cheese chicken burger, courtesy chef Jubin Katar of Cafe Cruise.

**Ingredients:** 250 gm boneless Chicken, 1 onion, finely chopped, 2 green chilies, 1 egg, 1/2 cup Bread crumbs, Salt to taste, 1/2 cup Mayonnaise, 6 slices cheese, 1tsp Parsley, Crushed black pepper to taste, 3tsp mustard paste, Burger buns as required.

**Method:** Sprinkle salt and black pepper on chicken. Grind the



chicken and green chilies in a chopper. Now put this mixture in a dish, and add egg, parsley and bread crumbs. Knead it well. Make medium-sized balls and then flatten them in to take the shape of burger kababs according to the size of the buns. Apply oil on baking tray and put these kababs on the tray and bake them till they are done. Now take them out from oven and place a cheese slice on each kabab and bake them again till the cheese melts over the kababs. Lightly toast the burger buns and apply mayonnaise and mustard paste on each side. Place chicken kabab on the bottom half of the bun. Top it with salad leaves. Place the top half of bun and enjoy it with lots of fries.





**PERSONAL DETAILS:**

<b>Father Name:</b>	Late Sh Om Prakesh Dogra
<b>DOB:</b>	25th Nov'1975
<b>Religion:</b>	Hindu
<b>Nationality:</b>	Indian
<b>Marital Status:</b>	Married
<b>Language Known:</b>	Hindi, English
<b>Passport No:</b>	

Date:- \_\_/\_\_/2017

Place:-New Delhi

**(Jitender Kumar)**