**Aloo Tikki- Spicy Potato Patties**

Ingredients:

Potatoes – 2 large (boiled and peeled)

Salt – to taste

Oil – 2 tbsp.

Mustard Seeds – 1⁄2 tsp

Cumin Seeds – 1⁄2 tsp

Peanuts – 1⁄2 cup, dry roasted and coarsely ground

Turmeric – 1/2 tsp

Garam masala powder -1/2 tsp

Green Chili – 1 to 2 (to taste), finely chopped

Curry Leaves – 1 sprig

Ginger -1/2 tsp grated

Semolina – 1 cup

Method:

1. Mash boiled Potatoes and keep it aside.

2. Heat Oil in a medium pan.

3. Add Mustard Seeds and Cumin Seeds and allow them to sputter.

4. Add chopped Green Chili, grated ginger and Curry Leaves.

5. Add turmeric powder, garam masala powder, cilantro and crushed peanuts

6. Add Potatoes and gently mix until Potatoes are evenly coated with the oil. You can add little water if you do not like it too dry.

7. Make small patties (small round balls and flat in palm) and roll in semolina.

8. In a pan, add oil – and shallow fry patties.

9. Garnish with chopped Cilantro Leaves

**Indian Basmati Rice with Peas**

Ingredients:

1 cups basmati rice, white

1 1/2 cups water

1 Tablespoons unsalted butter

1 teaspoons sea salt

1⁄2 cup frozen peas

1. Rinse your rice in a fine mesh sieve, if desired. Transfer rice to a

medium saucepan and add all ingredients except peas and cilantro.

2. Bring to a boil, cover and lower to a simmer. Cook white rice for 18-20

minutes, or until all water has evaporated. [TAKE SOME OUT FOR KHEER] before adding boiled peas

3. Fluff rice with a fork and transfer to a serving bowl.

**Paneer Tikka Masala**

3 tablespoons butter, divided

1 slab paneer

1/2 onion, blended

3 garlic cloves, minced

1/2 Tbsps. garam masala

1/2 Tbsp fresh grated ginger

1/2 tsp chili powder

1/2 tsp ground cumin

1 cup tomato sauce

1 cup heavy cream

salt & pepper

cilantro, for garnish

naan & rice for serving

Method:

1. Using 1 Tbsp. of butter in a large skillet over medium-high heat, lightly sautee the

pieces of the paneer each side.

2. Melt another 1 Tbs of butter in the pan over medium heat. Add cumin. Add the onion gravy, and cook until gravy is dry — about three minutes.

3. Add the garlic, garam masala, ginger, and chili powder. Stir to combine, and cook for about 45 seconds

4. Add tomato sauce, mix and cover. Bring the mixture to a simmer and let cook for five minutes.

5. Add the cream and stir.

6. Add the sautéed paneer, and let simmer for 10-15 minutes on low heat.

4. Stir in the remaining 1 Tbsp of butter, and season with salt and pepper, to taste.

5. Serve garnished with cilantro, alongside rice & naan.

**Naan**

Ingredients:

Dough prepared (same as pizza dough) / whole wheat flour + water knead

Cube of Butter

Method:

1. Roll out the dough in desired shape
2. Put pan on med flame.
3. Put the rolled dough on pan and cook both sides lightly.
4. Using tongs, flip both sides on flame
5. Garnish with cube of butter on naan

**Kheer – Indian Rice Pudding**

Ingredients:

1 cup full fat milk

3 oz condensed milk

1 cup cooked basmati rice

Sugar (optinal to taste)

1/2 tsp cardamoms powdered

a pinch of saffron

5-6 almonds blanched and sliced

5-6 cashews pieces (optional)

1 tbsp golden raisins (optional)

Method:

1. Heat milk and let it come to a boil.

2. Reduce the flame and add cooked rice.

3. Stir and simmer the milk and let the rice grains cook for some more time in the

milk.

4. Add the condensed milk. Sugar optional to taste.

5. Stir and continue to stir often so that lumps are not formed.

6. Scrape the sides of the pan and add this dried milk into the pan.

7. Remove the peels of cardamom and put in mortar pestle to make powder

8. Add the almonds, cashews, raisins, cardamom powder and saffron to rice pudding.

9. Kheer will be of thick consistency. If not, keep stirring until thicken.

10. Serve warm or cold (refrigerate)

**Indian Cucumber and Tomato Raita**

Ingredients

1/2 cup plain yogurt

1⁄2 cup grated English or Persian cucumber (unpeeled)

1⁄2 cup chopped tomato

4 sprigs fresh coriander leaves only, finely minced

1 teaspoon kosher salt

1 teaspoon roasted cumin seed powder

Freshly ground black pepper

Directions

Whisk the yogurt until smooth. Add the rest of the ingredients, plus a

little freshly ground black pepper if you like. Stir, chill, and serve.