

Typefaces used : Algerian & Berlin Sans FB

Concept : An old & famous road-side bhel puri bhandar on a rainy day used as an element of interest.



Typefaces used : Niagara Solid & Adobe Caslon

Concept : Delhi's old & famous 'Parantha wali gali' is used as a metphhor in an old news paper like layout.



AlooParantha (roti stuffed with potato) is an excellent,easy indian recipe that can be served at anytime (but mostly breakfast). It goes nice with mango pickles, chutney or curd (dahi) or any vegetable curry. You can also improvise alooparatha to your taste, adding some spicy elements.

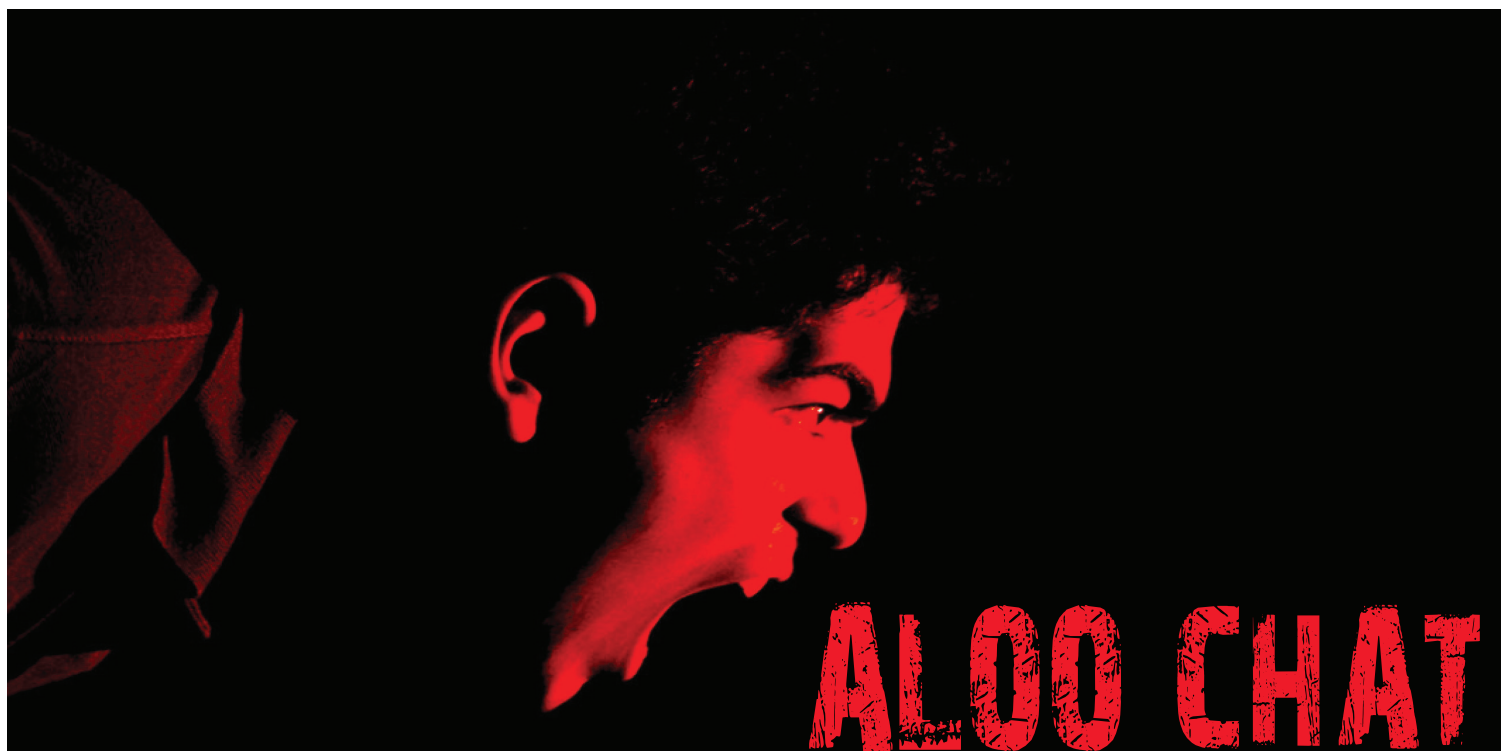
Cooking time : 20 minutes
Preparation time : 15 minutes

Ingredients : Salt to taste, Boiled & Mashed Potatoes, Flour (atta) to make dough, Finely Chopped Green chillies, Two pinches of Turmeric powder, Finely Chopped Coriander leaves, Finely Chopped Onion (optional), 1/2 teaspoon Coriander powder (optional)

Preperation : Prepare the dough. Mix flour, water and salt to taste and knead properly. Set aside the dough for half an hour, so it becomes a bit soft. Mash the boiled potato to fine, thick paste and add chopped onions, chillies, coriander leaves, turmeric powder and salt to taste. Kneading can be done in two ways: you can either mix the dough and the potato paste and knead it. Or you can stuff the potato in the dough. Second method needs some practice. Now, roast the paratha on the pan (tawa). Add butter, ghee or oil as you prefer while roasting. Serve hot alooparanthas with some pickle, or chutney or hot curry.

Typefaces used : 28 days later, Birch Std & Bodoni MT

Concept : Abstract representation of the spicy nature and a wacky take on the layout design.



ALOO CHAT

Preparing time : 20 minutes Serves : 02

INGREDIENTS

Oil

Potatoes – 4

Salt to taste

Mint Chutney – 1/2 tbsp

Chaatmasala – 1 1/2 tsp

Tamarind Chutney – 1 tbsp

Coriander Leaves, chopped

Red Chilli Powder – 1/2 tsp

Roasted Cumin Powder – 1 tsp

- * Boil the potatoes and peel them the skin. Cut the potatoes into small cubical pieces (1")
- * In the frying pan, heat the oil and fry the chopped potatoes till they appear golden brown.
- * Take out the potatoes from the pan, drain the oil and in a bowl or plate, mix them with red chilli powder, cumin powder, chaatmasala and salt.
- * Now, add mint chutney and tamarind chutney to your taste. Finally, dcorate the top with chopped coriander leaves

HOW TO MAKE