

Gajar ka halwa (carrot pudding) is a very popular sweet dish, especially in Northern India. It is mostly prepared during the winters when fresh carrots are available.

g A J R
h A L W A

Preparation time 30 minutes
♥ Serves 2 ♥

Ingredients

Six red carrots,
grated half cup
full fat milk half cup
sugar one fourth tsp
elaichi powder
a few saffron strands
Two tsp cream
Three tsp ghee

Method :

Heat the ghee in a broad non-stick pan and fry the carrots for 2 to 3 minutes. Put the milk and stir till it evaporates. Then put the sugar and continue to stir until the mixture becomes slightly thick. Put the cardamom powder, saffron dissolved in a little milk and cream and mix properly, and it is ready to serve.

Bhel puri is a very popular snack across india.

Preparing time: 10 minutes
♥ Serves 2 ♥

Ingredients

puffed rice - three cups
papdi or papdi gattiya -
one and half cup
Thin sev - three 1/4 cup
Potato, boiled and
mashed - two cups
Onions, chopped - one cup
Tomato and coriander leaves,
finely chopped - half cup
Black pepper powder - one tsp
Red Chilli powder - one tsp
Green chilies, finely
chopped - two tsp
Tamarind sauce - one tsp
Lemon juice - one sp
Mint chutney - one tsp
Salt to taste

Method

Take a large bowl and mix: puffed rice,
besan flour chips, sev
black pepper powder, chilli powder and salt.
Add chopped onions, mashed potatoes,
chopped green chillies and
lemon juice. Mix bhel with a spoon.
Then, add chopped tomato, mint chutney,
tamarind sauce. Mix well.
Finally, sprinkle chopped coriander leaves
over bhel puri recipe and serve immediately.



By Ketaki Karkhanis

Parathas are whole-wheat Indian flatbread. Parathas can be made plain or stuffed with many different fillings. This recipe uses the most popular filling - Potatoes. Aloo Parathas are perfect for a weekend breakfast or brunch.

Aloo Parantha

Indian Recipe

Aloo Parantha

By Ketaki Karkhanis

Ingredients

Flour to make dough
Potatoes, boiled, mashed
Onion, finely chopped
Green chillies, finely chopped
Coriander leaves, chopped
Turmeric powder, two pinches
Coriander powder, half tsp
Salt to taste

Method

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. Add butter, ghee or oil as you prefer while roasting. Serve hot aloo paranthas with some pickle, or chutney or hot curry.



Aloo Parantha 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 aloo paratha to your taste, adding some spicy elements.

Preparation time 15 minutes. Cooking time: 10 minutes