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White Gravy

Makhni Gravy

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Karela Chaat

Chicken Keema Pulao

Hot Chocolate Nut Sundae

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Cups Par Boiled Rice

Tsp Salt

Mix well and sprinkle salt and water.

1 Tblsp Black Pepper Seeds

Put hing and haldi powder and mix well.

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Raw Mango Pulp 2 cups

Mint Leaves 4 tbsps

Green Chillies 4

Moong Dal 1 1/2 cups

Turmeric Powder 1/4 tsp

Ginger (finely chopped) 1 inch

Cumin Seeds 2 tsps

Rock Salt Powder 1/2 tsp

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Intro

PRODUCERS Sanjeev Kapoor Alyona Kapoor

DIRECTOR Girish Madhu

Heat oil in a wok on high heat. Add chopped garlic, onion and ginger and stir fry briefly. Add chopped french beans, carrot, mushrooms, bamboo shoots, celery and stir fry.

Add soya sauce, sugar, ajinomoto and mix. Add water or vegetable stock. Mix. 3. Add chilli sauce, cabbage and capsicum & continue to cook.

Add the cornstarch mix and let the soup thicken. Add salt to taste, vinegar and pepper powder and take off the heat and serve hot

Clean, de-vein the prawns. Add cornstarch, egg, salt, pepper powder and mix. 2. Heat oil and deep fry the prawns. Drain the fried prawns and keep aside.

Heat oil, add broken red chillies & saute. Add chopped spring onions, ginger and garlic and continue to saute. 4. Add the batter fried prawns and mix.

Mix together chilli sauce, tomato ketchup, malt vinegar and a little water. Mix well. 6. Add the sauce mixture and mix well and cook on high heat. Add ajinomoto & adjust salt. Mix.

Add cornstarch mixture & cook till the sauce thickens. Sprinkle the chopped greens of the spring onion and serve hot.

Fats : 17.8 gms. Carbohydrates : 7.9 gms.

1. Wash and cut tofu into one inch triangles. 2. Heat oil, add chopped garlic, ginger, diced onions and saute. Add tomato ketchup, soya sauce, ajinomoto & stir.

3. Add the different coloured capsicum cubes and stir. Add sugar, water and mix. 4. Add the pineapple pieces, salt and tofu and stir to mix well.

Add white pepper powder and take care not to overcook. Add cornstarch with water and thicken. 6. Add vinegar after putting off the heat. Sprinkle with greens of spring onions & serve hot

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