

My TREASURE HUNT

EBOOK

- 2022 -

Madhu Bindra





From my kitchen to yours, here is a collection of the favorite recipes from my kitchen.

Within these pages you will find recipes using some simple and readily available ingredients.

Hope you enjoy reading this and recreating recipes from my Treasure Hunt Box

Make Everyday Cooking Fun



**Madhu Bindra**

Chicken Korma (Nut-Free)



Portions: 2 people

Time: 1 hour

Ingredients

400 gm boneless chicken
3 medium onions sliced
1/2 cup curd
2 tbsp ginger garlic paste
1 tsp salt
1 tsp Kashmiri red chilli powder
1 tbsp cumin powder (jeera)
1 tbsp coriander powder (dhania)
1 bay leaf
1/2 tsp cardamom powder
1/2 tsp kewra essence
1/2 tsp garam masala
2 cups oil for deep frying

Coarsely ground garam masala
6 cloves
10 peppercorns
1 pc cinnamon
1 black cardamom
5 green cardamoms
1 star anise
1 pc mace

Chicken Korma (Nut-Free)

Steps

1. To begin, deep fry the sliced onions until golden. Remove them to an absorbent paper just as they are about to change color and let them cool. Grind them coarsely without adding water and keep aside.
2. To marinate, take 400gms of boneless chicken in a large bowl. I have used chicken breast for this recipe. You can use chicken on the bone as well.
3. Add in curd, ginger garlic paste, salt, Kashmiri red chilli powder, cumin powder, coriander powder, and coarsely ground garam masala.
4. Next, add in ¼ cup oil. For added flavor, use the same oil you fried the onions in.
5. Mix until the chicken pieces are well coated. Keep aside to marinate for at least half an hour
6. Heat 1 tbsp of oil in a pan. Add in a bay leaf.
7. Add in the marinated chicken and saute on high heat for a minute or two until it starts to boil.
8. Cover with a lid, reduce the heat, and let it simmer until the chicken is almost cooked and the liquid dries up.
9. Add in the ground onions and mix well.
10. Add in cardamom powder and kewra essence. Mix.
11. Add a bit of water, cover with a lid and let it simmer until the chicken is cooked. And the oil appears on the top.
12. Finally, add in garam masala powder. Check the salt and add more if required. Adjust the gravy as per your taste.
13. The Nut-Free Chicken Korma is ready to serve. Serve hot with parathas or naans.

Grilled Paneer Tikkas



Portions: 2 servings

Time: 30 minutes

Ingredients

400 gms paneer
1 large onion
1 large tomato
1 large capsicum

For the marinade

5 tbsp hung curd
3 tbsp ginger garlic paste
1 tsp black salt (kala namak)
1 tbsp cumin powder
1 tbsp coriander powder
1 tsp ajwain
1 tbsp besan
1 tbsp Kashmiri red chilli powder
1/2 tsp turmeric powder
1 tbsp lemon juice
2 tbsp crushed kasoori methi
1 tbsp mustard oil

Garam masala (for the marinade)

6 cloves
10 peppercorns
1 " piece of cinnamon
1 black cardamom
5 green cardamoms
1 star anise

For the garnish

1/2 tsp chat masala
1 lemon
1 sliced onion

**Madhu Bindra**

Grilled Paneer Tikkas



Portions: 2 servings

Time: 30 minutes

Steps

1. To begin, cube the paneer into desired tikka size. Dice the onion, tomato, and capsicum to match the size of the paneer cubes.
2. For the marinade, in a large bowl, mix together hung curd, ginger garlic paste, black salt (kala namak), Kashmiri red chilli powder, turmeric powder, cumin powder, coriander powder, crushed ajwain, besan, lemon juice, coarsely ground garam masala, and crushed kasoori methi.
3. Heat the mustard oil to the smoking point and add it to the marinade. Mix well.
4. Add in the vegetables first. Mix well. Next, add in the paneer pieces and mix until well coated. If you add in the paneer pieces first, they may crumble. Leave aside for at least 30 minutes.
5. To assemble, thread the tikkas on a skewer alternating between the paneer cubes and the vegetables.
6. Grease the grill pan well with oil. Place the skewers and grill on all four sides until they colorize. Baste with a bit of oil for added flavor.
7. The Paneer Tikkas are ready to serve. Sprinkle a bit of chat masala on top and serve with mint chutney, onion rings, and lemon slices.

No Yeast Eggless Doughnuts



Portions: 10-12 servings

Time: 1 hour

Ingredients

1 cup all-purpose flour
 1/2 cup powdered sugar
 1 tsp baking powder
 1/2 tsp baking soda
 1/2 tsp cinnamon powder
 2 tbsp oil
 as required Curd for kneading
 as required Oil for deep frying

For dusting
 1 cup powdered sugar
 1 tsp cinnamon powder

For chocolate glaze
 1 cup melted chocolate
 as required Sprinkles of your choice

Steps

1. To begin, prepare the dough for the doughnuts. In a large bowl, mix together all-purpose flour, powdered sugar, baking powder, baking soda, cinnamon powder, and 2 tbsp oil.
2. Mix until you get a breadcrumb-like consistency. Knead it into a soft dough using curd. Cover and leave it to rest for at least 30-40 minutes.
3. Once the dough is well rested, divide it into two equal portions. Dust the counter well with flour. Roll out the dough into at least a 1 cm thickness.
4. Use a doughnut cutter to cut out the doughnut shape. If you don't have it available, you can use a tumbler and a bottle lid as I did.
5. Heat oil for deep frying. Deep fry the doughnut on medium heat until they are light to golden brown in color.
6. I have glazed the doughnut two ways.
7. For the classic version, In a large dish, mix together about a cup of powdered sugar with a teaspoon of cinnamon powder. Dust the doughnut with the sugar until they are well covered. Keep aside.
8. For the chocolate glaze, take a cup of melted chocolate in a bowl. Dip in the doughnuts halfway in. Add sprinkles of your choice.
9. The No Yeast Eggless Doughnuts are ready to serve.

Mini Sweet Corn Pancakes



Portions: 2 people

Time: 20 minutes

Ingredients

- 1 cup boiled sweet corn
- 1 cup all-purpose flour
- 3/4 cup milk
- 1 egg
- 1 tbsp oil
- 1 tbsp ginger garlic paste
- 1/2 cup chopped bell peppers
- 1-2 chopped green chillies
- 2-3 spring onions chopped
- 1 tsp red chilli flakes
- 1 tsp herbs of your choice
- 2 tsp chilli sauce
- 1 tsp baking powder
- 1 tsp salt or to taste
- 2-3 tsp oil for cooking

Steps

1. To begin, in a large bowl, mix together all-purpose flour, milk, ginger garlic paste, oil, and egg into a smooth batter.
2. Add in the vegetables - sweet corn, bell peppers, green chillies, and spring onions. Mix well.
3. Add in the salt, red chilli flakes, herb of your choice, and chilli sauce. Mix.
4. Finally, add in the baking powder and mix gently.
5. To make the pancakes, heat a griddle or a tawa. Pour a ladleful of the batter and allow it to cook on medium heat. Once bubbles start to appear, turn it over and cook.
6. The Mini Sweet Corn Pancakes are ready to serve. Serve them hot with a dip of your choice.

**Madhu Bindra**

Chicken Tikka Masala (Nut-Free)



Portions: 2 people

Time: 1 hour

Ingredients

For the chicken tikkas
250 gm chicken thighs
3 tbsp hung curd
2 tbsp ginger garlic paste
1 tsp black salt or kala namak
1 tbsp cumin powder (jeera)
1 tbsp coriander powder (dhania)
1/2 tsp garam masala
1 tsp Kashmiri red chilli powder
1 tbsp besan
2 tsp lemon juice
2 tsp kasoori methi
3 tbsp mustard oil

For the masala
1 medium onion finely chopped
2 tbsp ginger garlic paste
1-2 chopped green chillies
1 cup freshly pureed tomatoes
2 tbsp tomato puree
1 tsp salt or to taste
1 tsp Kashmiri red chilli powder
1 tbsp cumin powder
1 tbsp coriander powder
1/2 cup cream
2 tsp kasoori methi
1 tsp garam masala
2 tbsp butter
1 tbsp refined oil
as required Coriander for garnish

Chicken Tikka Masala

(Nut-Free)

Steps

1. To begin, prepare the chicken tikkas. Cut the chicken thighs into desired tikka size pieces.
2. For the marinade, in a large bowl, mix together hung curd, ginger garlic paste, kala namak, Kashmiri red chilli powder, cumin powder, coriander powder, crushed kasoori methi, garam masala, besan, lemon juice, and 1 tbsp mustard oil.
3. Mix well and leave it to marinate for 3-4 hours.
4. When ready to cook, heat 2 tbsp of mustard oil in a pan on high heat. You can also use a grill pan for this.
5. Add in the marinated tikka pieces making sure the pan is hot so that you can hear the sizzle.
6. Turn the pieces, lower the heat, and grill until the tikkas are cooked. Remove and keep aside.
7. To prepare the masala, heat 1 tbsp of refined oil in a pan. Add in the butter and allow it to melt.
8. Add in the chopped onions and green chillies. Saute until the onions are translucent.
9. Add the ginger-garlic paste. Mix well and saute for a minute or two. Do not brown.
10. Add in the freshly pureed tomatoes and the tomato puree for color. Saute until the tomatoes are cooked.
11. Now add the dry masalas – salt, Kashmiri red chilli powder, cumin powder, and coriander powder. Mix well and saute until you can see the oil appearing on the sides.
12. Lower the heat. Add in the cream and mix well. Do not cook on high heat now or the cream will split.
13. Now add in the chicken tikkas and mix until they are well coated. Add in the crushed kasoori methi and the garam masala. Mix.
14. Cover it with a lid and simmer for a few minutes.
15. Chicken Tikka Masala is ready to serve. Garnish it with chopped coriander leaves and serve it with lachcha paranthas or naan.

**Madhu Bindra**

Crispy Paper Egg Rolls



Portions: 2 people

Time: 1 hour

Ingredients

For the dough

- 1/2 cup all-purpose flour
- 1/2 cup whole wheat flour
- 1 tbsp oil
- 1/2 tsp salt or to taste

For the stuffing

- 1 cup finely sliced onions
- 1/2 cup finely sliced cucumber
- 1/4 cup ginger juliennes
- 1/4 cup chopped coriander leaves
- 1-2 chopped green chillies
- 1 tsp salt or to taste
- 1/2 tsp Kashmiri red chilli powder
- 1 tsp cumin powder (jeera)
- 1 tsp coriander powder (dhania)
- 1/2 tsp garam masala powder
- 1 tbsp lemon juice
- 1 tbsp coriander and mint chutney

For the egg mixture

- 2 large eggs
- 1/4 cup finely chopped onions
- 1/2 tsp salt or to taste
- 1/2 tsp Kashmiri red chilli powder
- 1/2 tsp cumin powder

Crispy Paper Egg Rolls

Steps

1. To begin, prepare the dough for the rolls. Take all-purpose flour and whole wheat flour in a large bowl. Add in 1 tbsp of oil and salt to taste. Mix well until it is bread crumb consistency. Knead it into a soft dough using water. Keep aside to rest for 15-20 minutes.
2. For the stuffing, in a large bowl, mix together finely sliced onions, ginger juliennes, and finely sliced cucumber. Add in chopped green chillies, salt, Kashmiri red chilli powder, cumin powder (jeera), coriander powder (dhania), garam masala powder, coriander and mint chutney, lemon juice, and chopped coriander leaves. Mix well and keep aside.
3. Shape the dough into pairs of small balls. Take a pair and roll them out around 3-4 inches in diameter. Generously spread oil and dust with a bit of dry flour. Place them on top of each other with the oil side on the inside and seal the edges by gently pressing them down. Roll out as thinly as possible.
4. Heat a tawa or a griddle. Place the roti and cook on medium heat until bubbles appear on both sides. Remove to a plate and gently separate the two layers. If it is well oiled and dusted, it would be easy to separate them.
5. Take one large egg for every two rolls. I have taken two large eggs for 4 rolls. Gently whisk them with a fork. Add in finely chopped onions, salt, Kashmiri red chilli powder, and cumin powder. Mix well.
6. To prepare the rolls, heat the tawa again. Add in a tablespoon of oil. Keeping the flame on low heat, pour in 2-3 tablespoon of the egg mixture. Place one of the thin rotis oil side down on top and press it down gently.
7. Cook for a minute or two. Brush it with oil and turn it over. Cook on low heat until the roti is crisp.
8. To assemble the rolls, place the roti on a flat surface egg side up. Add 2-3 tbsp of the stuffing and roll it up tightly. Similarly, prepare the other rolls.
9. The Crispy Paper Egg Rolls are ready to serve. Serve them hot with tomato ketchup or a chutney of your choice.

**Madhu Bindra**

Chicken Manchurian



Portions: 2 people

Time: 1 hour

Ingredients

300 gms boneless chicken breasts

As Required Oil for deep frying

For the marinade

1 tbsp ginger garlic paste

1 tbsp light soy sauce

1/2 tsp baking soda

1/2 tsp salt or to taste

1 egg

1 1/2 tbsp cornflour

1 tbsp oil

For the sauce

2 tbsp sesame oil

1 tbsp finely chopped garlic

1/2 tbsp finely chopped ginger

1-2 finely chopped green chillies

1/2 cup diced onions

1/2 cup diced bell peppers (red and green)

3 tbsp light soy sauce

1 tbsp oyster sauce

5 tbsp tomato ketchup

2 tsp chilli sauce

1 tbsp vinegar

1/2 tsp black pepper

1/2 tsp salt or to taste

1 tbsp cornflour for slurry

For garnish

As required Chopped spring onion greens

Chicken Manchurian

Steps

1. To begin, cut the boneless chicken breasts into bite-sized pieces.
2. Marinate with ginger garlic paste, light soy sauce, baking soda, salt, and an egg. Mix well and keep aside to marinate for at least 30 minutes. The longer the better.
3. For the second marinade, add cornflour and oil. Mix well and keep aside for a few minutes.
4. In the meantime, prepare the sauce mixture. In a bowl, mix together light soy, oyster sauce, tomato ketchup, chili sauce, and vinegar. Mix well and keep aside.
5. Heat oil for deep frying. Add in the chicken pieces in batches on high heat. Then reduce the heat and fry until cooked. Make sure they do not brown.
6. Heat 2 tbsp of sesame oil in a pan. Add in finely chopped garlic and ginger. Saute for a minute. Add in the chopped green chillies and saute some more.
7. Next, add in diced onions, diced bell peppers, and black pepper powder. Cook for a minute or two.
8. Add in the sauce mixture and cook some more.
9. Add in a slurry of 1 tbsp cornflour mixed in 1 tbsp of water. Cook until the sauce thickens.
10. Finally, add in the fried chicken pieces and mix until well coated.
11. Add in a bit of water and adjust the gravy as per your taste.
12. The Chicken Manchurian is ready to serve. Garnish with spring onion greens and serve hot with noodles or rice.



Madhu Bindra

Achari Egg Masala Curry



Portions: 4 people

Time: 30 minutes

Ingredients

4 hard-boiled eggs
 3 tbsp oil
 1 tsp mustard seeds (sarson)
 1 tsp cumin seeds (jeera)
 1 tsp fennel seeds (saunf)
 1/2 tsp fenugreek seeds (methi dana)
 1/4 tsp nigella seeds (kalonji)
 2 medium onions finely chopped
 2 medium tomatoes finely chopped
 1-2 chopped green chillies
 2 tbsp ginger garlic paste
 2 tbsp tomato puree
 2 tsp tamarind pulp
 1 tsp salt
 1 tsp Kashmiri red chilli powder
 1 tbsp cumin powder (jeera)
 1 tbsp coriander powder (dhania)
 1/2 tsp turmeric powder (haldi)
 1 tsp garam masala powder

Steps

1. To begin, hard boil the eggs. Peel and make gashes along the length so that the masala can soak in.
2. Heat 1 tbsp of oil in a pan. Saute the eggs until they lightly colorize. This adds extra flavor to the egg curry.
3. In the same pan, heat 2 tbsp of oil. Add in the achari masala - mustard seeds, cumin seeds, fennel seeds, fenugreek seeds, and nigella seeds. Allow them to crackle.
4. Add in finely chopped onions and chopped green chillies. Saute until the onions are translucent.
5. Add in ginger garlic paste. Saute until the onions colorize. Do not brown.
6. Next, add in finely chopped tomatoes. Mix well. Add the salt. This helps tomatoes cook faster. Cook until the tomatoes soften.
7. Now add in the dry masalas - Kashmiri red chilli powder, turmeric powder, cumin powder, and coriander powder. Mix well.
8. Add a bit of water. Add in tomato puree and mix well. Cover with a lid and cook until the oil starts appearing on the sides.
9. Next, add in tamarind pulp and mix.
10. Now add in the boiled eggs and mix until they are well coated.
11. Finally, add garam masala powder. Mix well. Adjust the gravy as per your taste.
12. The Achari Egg Masala Curry is ready to serve. Serve hot with puris or parathas.

BBQ Pulled Chicken Sandwich



Portions: 2 people

Time: 20 minutes

Ingredients

4 slices bread
1 cup shredded chicken
1 tsp butter

For the barbeque sauce
1 cup tomato ketchup
3 tbsp brown sugar
2 tbsp apple cider vinegar
2 tbsp Worcestershire sauce
2 tbsp English mustard
2 tsp onion powder
2 tsp garlic powder
1 tsp red chilli flakes
1 tsp black pepper powder
1/2 tsp salt or to taste

Steps

1. To begin, prepare the barbeque sauce. In a pan, mix together tomato ketchup, brown sugar, apple cider vinegar, Worcestershire sauce, English mustard, onion powder, garlic powder, red chilli flakes, black pepper powder, and salt. Mix well.
2. Switch on the heat, bring to a boil, and let it simmer for a few minutes until it thickens. Remove and keep aside.
3. In a large bowl, add the shredded chicken pieces. Add in about 3/4 cup of barbecue sauce. Mix well and keep aside for a few minutes so that the chicken soaks in the sauce.
4. To make the sandwich, butter both sides of the slices. Spread the barbeque pulled chicken generously over one of the slices. Add some coleslaw for the crunch and top it with the other slice.
5. Grill the sandwich until the bread is toasted. And slice into two.
6. The BBQ Pulled Chicken Sandwich is ready to serve. Serve it with dips of your choice.

**Madhu Bindra**

Pan-Fried Masala Pomfret



Portions: 2 people

Time: 40 minutes

Ingredients

2 pomfrets (about 400 gms)
3-4 tbsp oil for shallow frying

For the marinade

1 tsp ginger garlic paste
1 tsp salt
1/2 tsp Kashmiri red chilli powder
2 tsp lemon juice

For the masala

2 tbsp ginger garlic paste
1 tsp salt
1 tbsp Kashmiri red chilli powder
1 tbsp cumin powder (jeera)
1 tbsp coriander powder (dhanial)
2 tsp fennel powder (saunf)
1 tsp carom seeds (ajwain)
1/2 tsp turmeric powder
1 tsp garam masala
2 tbsp crushed kasoori methi
2 tsp lemon juice
1 tsp besan
1 tbsp mustard oil

For garnish

3-4 slices lemon
1 onion pickled

**Madhu Bindra**

Pan-Fried Masala Pomfret



Portions: 2 people

Time: 40 minutes

Steps

1. To begin, clean the fish and pat dry. Makes gashes so that the marinade can soak in.
2. For the marinade, in a bowl, mix together ginger garlic paste, salt, Kashmiri red chilli powder, and lemon juice. Rub this marinade well into the fish and leave aside for 30 minutes.
3. For the masala, in a bowl, mix together ginger garlic paste, salt, Kashmiri red chilli powder, cumin powder (jeera), coriander powder (dhania), fennel powder (saunf), carom seeds (ajwain), turmeric powder, garam masala, crushed kasoori methi, lemon juice, besan, and mustard oil. If you find the paste too dry, add a few teaspoons of curd. But make sure it is not too thin.
4. Spread this masala evenly on both sides of the pomfret. Make sure you add it into the gashes and the slits. This ensures that the masala is soaked in well by the fish.
5. Heat 3-4 tbsp of oil in a pan depending on its size. Add the fish on medium heat. Just as you add it, shake the pan a little. This ensures that the masala and fish do not stick to the pan.
6. Let it cook for a few minutes before turning it over. Cook the other side too until golden brown and done. Depending on the size, it takes 4-5 minutes on each side for the fish to cook.
7. The Pan Fried Masala Pomfret is ready to serve. Serve hot with pickled onions and lemon slices.

**Madhu Bindra**

Hot & Spicy Chilli Chicken



Portions: 2 people

Time: 30 minutes

Ingredients

500 gm boneless chicken breast
2 tbsp sesame oil
1/2 cup diced onions
1/2 cup diced green capsicum
as required Oil for deep frying

For the marinade

2 tbsp light soya sauce
1 tbsp vinegar
1/2 tsp baking soda
1 egg

For the chilli sauce

4-6 whole red chillies soaked in water overnight
1 tbsp finely chopped garlic
1/2 tbsp finely chopped ginger
3 tbsp light soya sauce
1 tsp green chilli sauce
2 tbsp vinegar
1 tbsp cornflour

For dredging

1/2 cup all-purpose flour
1/2 cup cornflour

For garnish

1/2 tsp sesame seeds

Hot & Spicy Chilli Chicken

Steps

1. To begin, soak 4-6 dried red chillies in hot water for 2-3 hours. De-seed half of them and blend into a smooth paste adding a bit of water. If you prefer a hotter version, you can leave the seeds intact.
2. Cut the boneless chicken breasts into bite-sized pieces.
3. Marinate with light soya sauce, vinegar, baking soda, and an egg. Mix well and keep aside for at least 10 minutes.
4. For dredging, Mix together all-purpose flour and cornflour in a large bowl. Add in the marinated chicken and mix until the pieces are well coated. Dust off the extra flour.
5. Heat oil for deep frying. Add the chicken pieces in batches on high heat. Then reduce the heat and fry until cooked and golden. Make sure they do not brown.
6. To prepare the chilli sauce - mix the chili paste you prepared earlier with light soy sauce, vinegar, and green chilli sauce in a large bowl.
7. Heat 2 tbsp of sesame oil in a pan. Add the chopped garlic and ginger. Saute for a minute.
8. Add in diced onions and capsicum. Cook for a minute or two.
9. Add in the sauce mix and boil it for 2-3 minutes.
10. Make a slurry of 1 tbsp cornflour with 2 tbsp of water. Add it to the sauce and cook until it thickens.
11. Finally, add in the fried chicken pieces and mix until well coated. Add a bit of water if needed.
12. The Hot & Spicy Chilli Chicken is ready to serve. Garnish with sesame seeds.

Plaited Potato Mushroom Pies



Portions: 4 people

Time: 1 hour

Ingredients

For the dough

- 1/2 cup boiled and grated potatoes
- 1 cup all-purpose flour
- 1/4 tsp baking powder
- 1 tsp salt
- 1/4 cup margarine or ghee

For the stuffing

- 2 tbsp olive oil
- 8-10 cloves garlic finely chopped
- 1 " piece of ginger finely chopped
- 2 medium onions finely chopped
- 1-2 chopped green chillies
- 1 tsp salt or to taste
- 1 medium tomato finely chopped
- 1/2 cup finely chopped bell peppers
- 1 cup sliced button mushrooms
- 1 tbsp cumin powder (jeera)
- 1/2 tsp black pepper powder
- 1 tsp chilli sauce
- 1 tsp Worcestershire sauce
- As needed Milk for brushing

Plaited Potato Mushroom Pies

Steps

1. To begin, prepare the dough for the pie. Take boiled and mashed potatoes in a large bowl. Add in all-purpose flour and mix well.
2. Next, add in salt and baking powder. Mix.
3. Finally, add in melted ghee. Knead it into a tight dough. Cover and refrigerate for at least half an hour.
4. In the meantime, prepare the stuffing. Heat 2 tbsp of olive oil in a pan.
5. Add in finely chopped garlic and ginger. Saute until they begin to change color.
6. Add in finely chopped onions and green chillies. Add in a teaspoon of salt. Saute until the onions are translucent.
7. Next, add in chopped bell peppers and mix well.
8. Add in the finely chopped tomatoes and cook for a minute or two.
9. Finely add in a cup of sliced mushrooms. Mix well. Cover with a lid and cook until the mushrooms soften a bit.
10. Now, add in a cumin powder, black pepper powder, chilli sauce, and Worcestershire sauce. Cook until the liquid dries up but make sure it is not too dry. Remove to a bowl and let it cool down completely.
11. In the meantime, preheat the oven at 170°C.
12. To prepare the pies, divide the dough into four equal portions. Roll them out into rectangles ¼ inch thickness.
13. Add in a few tablespoon of the stuffing and shape it into a rectangle.
14. Make cuts diagonally along the sides about ½ inch apart. And a few on the top. Fold in the top and bottom first. Then continue to fold in the sides alternatively overlapping each other so as to form a plait.
15. Grease the baking tray. Place the pies and brush with a bit of milk.
16. Bake the pies at 170°C for 30-35 minutes or until the pies are well colored.
17. The Plaited Potato Mushroom Pies are ready to serve.

Chicken Mince Pie



Portions: 4 people

Time: 1 hour

Ingredients

For the filling

300 gms chicken mince
2 tbsp olive oil
1 bay leaf
1 medium onion chopped
1 tbsp garlic chopped
1/2 cup chopped carrots and peas
2 tbsp Worcestershire sauce
5 tbsp tomato puree
3 tbsp tomato sauce
1 cup chicken stock
1/2 tsp black pepper powder
1/2 tsp rosemary
1/4 tsp thyme
to taste Salt

For the topping

2 cups boiled and mashed potatoes
1 tsp salt
2 tbsp butter
1 egg yolk

Steps

1. To begin, prepare the filling. Heat 2 tbsp of olive oil in a pan.
2. Add in a bay leaf. Add in the chopped garlic and saute until it begins to change color.
3. Add in the chopped onions. Saute until the onions are translucent.
4. Next, add the vegetables. Saute for a few minutes.
5. Add in the chicken mince and cook until the liquid dries up a bit.
6. Now add in the chicken stock and cook until the chicken mince is done. If you don't have stock readily available, dissolve a cube of Maggi Super Seasoning in a cup of water as I have.
7. Add in Worcestershire sauce, tomato puree, and tomato sauce. Mix well. Cover with a lid and cook until the sauce dries up a bit.
8. Finally, add in black pepper powder, rosemary, and thyme. Mix well. Make sure it is not too dry because it would bake in the oven.
9. Check the salt and add more if required. Remove to a bowl and keep aside.
10. For the topping, take boiled and mashed potatoes in a large bowl. Add in salt, butter, and an egg yolk. Mix well and keep aside.
11. To assemble the pie, in an oven-proof dish, spread out the filling in an even layer. Top it with the mashed potatoes and smoothen the, mein out. With a fork, create a design of your choice.
12. In a pre-heated oven, bake it at 220°C for 20 minutes or until the potatoes start to color.
13. The Chicken Mince Pie is ready to serve.

Sweet & Spicy Amla Chutney



Portions: 4 people
Time: 20 minutes

Ingredients

250 gms amla
3 tbsp mustard oil
1 tsp mustard seeds (sarson)
1/2 tsp fenugreek seeds (methi dana)
1 tbsp fennel seeds (saunf)
1/8 tsp hing (asafoetida)
1-2 chopped green chillies
1/2 tsp salt
1/2 tsp black salt (kala namak)
1/2 tsp black pepper powder
2 tsp Kashmiri red chili powder
1 tbsp cumin powder (jeera)
1/2 tsp crushed cardamoms
1/2 tsp garam masala powder
3 tbsp vinegar
1/4 cup brown sugar / jaggery

Steps

1. To begin, clean and boil the amlas until they are soft. If you are using a pressure cooker, give it four whistles.
2. De-seed the amlas and divide them into sections. Crush them coarsely keeping a few amla sections intact.
3. Heat mustard oil in a pan to the smoking point and let it cool a bit.
4. Add in the mustard, fennel, and fenugreek seeds with hing. Allow them to splutter.
5. Add in the crushed amlas and the green chillies. Mix well and saute for a few minutes. Add a bit of water if required.
6. Next, add in the dry masala - salt, black salt, black pepper powder, Kashmiri red chili powder, and cumin powder. Saute for a minute.
7. Add in the vinegar and brown sugar. Cook until the sugar melts and oil starts appearing on the sides.
8. Finally, add in the crushed cardamoms and garam masala. Mix well.
9. The Sweet & Spicy Amla Chutney is ready to serve. Enjoy with puris or parathas.

Microwave Masala Oats Idli



Portions: 2 people

Time: 40 minutes

Ingredients

- 1 cup instant oats
- 1 tbsp sesame oil
- 1 tsp mustard seeds
- 1/2 tsp urad dal
- 1 tsp chana dal
- 1 tsp cumin seeds
- 1 sprig curry leaves
- 1 tsp ginger garlic paste
- 1/2 cup grated carrots
- 1/4 tsp turmeric powder
- 1/2 cup semolina (sooji)
- 1 tsp salt
- 1/2 cup curd
- 1/2-3/4 cups water
- 2 tbsp chopped coriander
- 1 tsp Eno Fruit Salt

Steps

1. To begin, dry roast the instant oats on low heat until it dries a bit. I have used Quaker Oats for this recipe. Keep aside. Allow it to cool and grind it into a coarse powder.
2. Heat sesame oil in a pan. Add in mustard seeds (sarson), urad dal, chana dal, cumin seeds (jeera), and curry leaves. Allow them to crackle.
3. Next, add in ginger garlic paste, and grated carrots. Mix. Add in turmeric powder and saute for a minute or two.
4. Now add in the semolina (sooji) and cook until you can smell the aroma.
5. Finally, add in the powdered oats and mix. Remove and keep aside to cool.
6. Once the mixture has completely cooled down, in a large bowl, mix it together with salt, curd, and half the water. Mix well. Add more water if it is too dry. Keep aside to rest for at least 20 minutes.
7. Once the batter has rested, add in a teaspoon of Eno Fruit Salt and mix.
8. I have cooked the idlis in a microwave. Fill in the water into the microwavable idli maker/ steamer to the required level making sure it does not touch the idli mould.
9. Grease the idli mould. Pour in the batter until three-fourths. This ensures that the idlis have space to rise.
10. Microwave on high for 4 minutes. Let it stand for 5 minutes before removing it from the microwave. If using a regular steamer, cook for 10-15 minutes until the idlis are cooked.
11. Demould the idlis and serve them hot with your favorite chutneys.

Cold Lemon Souffle



Ingredients

- 2 tsp gelatine
- 2 eggs
- 1 cup powdered sugar
- 1 cup cream
- 2 tbsp lemon juice
- 1/2 tsp lemon zest

Portions: 4 people

Time: 1 hour

Steps

1. To begin, soak gelatin in 6 tbsp of water. Mix well and keep aside.
2. Separate the egg yolks from the egg whites. To prepare the custard, gently whisk eggs yolks in a bowl. Add in the powdered sugar and mix.
3. Move it to a double boiler and continue to whisk until the eggs are cooked. If you don't have a double boiler, fill a saucepan with water about a few inches and place another bowl on top. Keep the heat at the lowest. The bowl should not touch the water.
4. Once the eggs are cooked, add in the lemon zest and lemon juice. Continue to cook making sure the eggs do not curdle.
5. Once the custard is ready, it should coat the back of the spoon.
6. Finally, add in the gelatine and cook for another minute or two.
7. Move the bowl onto another large bowl filled with ice. Keep stirring occasionally until the custard cools down completely.
8. In the meantime, gently whip the cream.
9. Whisk the egg whites until they are stiff and form soft peaks.
10. To prepare the souffle, take the cooled-down custard in a large bowl. Add in the whipped cream and mix gently.
11. Finally, add in the egg whites and fold them in gently until well incorporated. Do not overfold or the mixture will be runny.
12. Spoon the mixture into serving bowls and refrigerate for 3-4 hours until set. Preferably overnight.
13. The Cold Lemon Souffle is ready to serve. Top it with a garnish of your choice.

Potato Masala Waffles



Portions: 2 servings

Time: 25 minutes

Ingredients

2 cups boiled and mashed potatoes
 1 small onion finely chopped
 1 piece of ginger finely chopped
 1-2 chopped green chillies
 1 tsp salt
 1 tsp Kashmiri red chilli powder
 1 1/2 tsp cumin powder (jeera)
 1 1/2 tsp coriander powder (dhania)
 1 1/2 tsp amchoor
 2 eggs
 1 tbsp oil
 2 tbsp all-purpose flour
 1 tbsp cornflour
 1 tsp baking powder
 1/2 tsp baking soda
 as required Oil for brushing

Steps

1. To begin, in a large bowl, mix together boiled and grated potatoes, onions, ginger, and green chillies.
2. Next, add in the dry masalas - salt, Kashmiri red chilli powder, cumin powder, coriander powder, and amchoor. Mix well.
3. Now add in the eggs, oil, all-purpose flour, and cornflour. Mix it well. Add a bit of milk if required so that the batter is of thick dropping consistency. Check the salt and add more if required.
4. In the meantime, pre-heat the waffle iron.
5. Finally, add the baking powder and baking soda to the mixture. Mix well.
6. Once the waffle iron is hot, grease it well with oil and pour in about a ladleful of the batter depending on the size of the waffle iron.
7. Close the lid and cook until done. Do not attempt to open the lid to check before it is cooked or the waffles might disintegrate. I used an electric waffle iron and it takes about 15 minutes to cook.
8. The Potato Masala Waffles are ready to serve. Serve them hot with your favorite dip or chutney.

**Madhu Bindra**

Spicy Idli 65



Portions: 2 people

Time: 20 minutes

Ingredients

4-5 idlis
as required Oil for deep frying

For the batter

2 tbsp curd
1/2 tsp Kashmiri red chilli powder
1/2 tsp cumin powder
1 tbsp rice flour
1 tsp ginger garlic paste

For the tempering

2 tbsp sesame oil
1 tsp mustard seeds
1/2 tsp fennel seeds (saunf)
4-5 cloves garlic finely chopped
1 inch piece of ginger finely chopped
1 sprig curry leaves
2-3 slit green chillies
3 tbsp curd
1 tsp coriander powder
1/2 tsp cumin powder
1 tsp Kashmiri red chilli powder
1/4 tsp turmeric powder
to taste Salt

For the garnish

1 sprig Fried curry leaves
1-2 Fried green chillies

**Madhu Bindra**

Spicy Idli 65



Portions: 2 people

Time: 20 minutes

Steps

1. To begin, cut the idlis into quarters or bite-sized pieces depending on the size.
2. For the batter, in a large bowl, mix together curd, Kashmiri red chilli powder, cumin powder, rice flour, and ginger garlic paste. Mix well.
3. Add in the idli pieces and gently mix until well coated. Keep aside.
4. Heat oil for deep frying. Add in the battered idlis in batches on high heat. Reduce the flame and fry until they are golden. Remove and keep aside.
5. For the tempering, heat sesame oil in a pan. Add in the mustard seeds and allow them to crackle.
6. Add in the fennel seeds, garlic, and ginger. Cook for a minute.
7. Add the curry leaves and green chillies. Next, add in the curd and mix well.
8. Now add in the dry masalas - salt, coriander powder, cumin powder, Kashmiri red chilli powder, and turmeric powder. Saute. Do not let the masala burn.
9. Add in the idlis and mix until well coated.
10. The Idli 65 is ready to serve. Garnish with fried curry leaves and green chillies.

Cinnamon Carrot Muffins



Ingredients

1 cup grated carrots
 1 cup whole wheat flour
 1 cup powdered sugar
 2 eggs
 1/2 cup oil
 2 tsp cinnamon powder
 1 1/2 tsp baking powder
 1/2 tsp baking soda
 1 pinch salt

Portions: 4 servings

Time: 1 hour

Steps

1. To begin, sift the whole wheat flour, baking powder, baking soda, and salt to incorporate air. Keep aside.
2. In a large bowl, whisk the eggs. Add in the powdered sugar gradually as you continue whisking the eggs.
3. Next, add in the oil and cinnamon powder. Mix.
4. Gently fold in the flour in batches so that it forms a smooth batter. Add in a bit of milk if required.
5. Finally, add in the grated carrots and mix.
6. In the meantime, preheat the oven at 180°C.
7. Grease the muffin molds and pour in the batter up to 3/4 levels. Tap once to remove air bubbles.
8. Bake at 180°C for 10-15 minutes. The baking time varies based on the oven and the size of the muffin molds.
9. Check with a toothpick if the muffins are done. Move them to a rack. Allow them to cool completely before you de-mold.
10. The Cinnamon Carrot Muffins are ready to serve.



Madhu Bindra

Spicy Chicken Vindaloo



Portions: 2 people

Time: 40 minutes

Ingredients

500 gms chicken
1 tsp salt
1/2 tsp turmeric powder
2 tsp tamarind pulp
2 tbsp oil
1 medium onion finely chopped

For the vindaloo masala
1 tbsp cumin seeds (jeera)
1 tbsp coriander seeds (dhania)
1/8 tsp fenugreek seeds (methi dana)
8 peppercorns
6 cloves
4 green cardamoms
1 " piece of cinnamon
10-12 soaked red chillies
1 " piece of ginger
8-10 cloves garlic
3 tbsp vinegar

Steps

1. Soak 10-12 red chillies in warm water overnight. De-seed them as per how hot you want the masala.
2. To prepare the vindaloo masala, first grind together cumin seeds, coriander seeds, methi dana, peppercorns, cloves, green cardamoms, and cinnamon.
3. Next, add in the soaked red chillies, ginger, and garlic. Grind it into a paste. Finally, add in the vinegar and blend it into a fine paste.
4. Take the curry-cut chicken in a large bowl. Add the vindaloo masala, salt, turmeric powder, and tamarind pulp. Mix well and keep aside.
5. Heat 2 tbsp of oil in a pan. Add in the finely chopped onions and saute until translucent.
6. Add in the marinated chicken and sear on high heat.
7. Add in about half a cup of water, reduce the heat, cover with a lid, and let it simmer until the chicken is cooked. Keep stirring occasionally.
8. Adjust the gravy. Check the salt and add more if required.
9. Chicken Vindaloo is ready to serve.



ABOUT COOKPAD

Cookpad is a tech company building a community platform that enables people to share recipe ideas and cooking tips. Founded in Japan in 1997 and a listed company in Tokyo, the company started its international expansion in 2013 with the aim to bring our mission to everyone in the world. Now on average, 100 million people around the world use Cookpad every month and over 5 million recipes have been created on the platform. Our International HQ is in Bristol, United Kingdom.

Cookpad is available in over 70 countries around the world in over 25 languages. Our goal is to be in 100 countries by 2021 - and #1 in each of those countries.

Launched in December 2016 in India, Cookpad is on a mission to build the largest online cooking community in India. Cookpad India is available in six languages (English, Hindi, Bangla Gujarati, Tamil & Marathi).

Given below are the link to the Cookpad India platform

Website (ENGLISH): www.cookpad.com/in

Website (HINDI): www.cookpad.com/in-hi

Website (BANGLA): www.cookpad.com/in-bn

Website (GUJARATI): www.cookpad.com/in-gu

Website (TAMIL): www.cookpad.com/in-ta

Website (MARATHI): www.cookpad.com/in-mr