



CURRY CHEESE BALLS

Ingredients:

2 8 oz. Packages Cream Cheese,
softened
1/2 Cup Chutney
1/2 tsp. Mustard powder
1 1/2 Tbsp. Curry powder
1/2 Cup Sliced Almonds

Directions In a medium bowl, mix together the cream cheese and chutney until well blended. Season with mustard powder and curry powder, and mix well. Chill overnight, or until cream cheese is firm.

Roll chilled cheese mixture into a ball, and roll in almonds to coat. Serve with crackers or veggies.



RAITA

Total preparation time: 10 min.

Ingredients:

1 Cup plain yogurt
3 Cucumbers, seeded and chopped
1 Tomato, seeded and chopped
1 tsp. Ground cumin
1/2 tsp. Paprika
Salt and Pepper to taste

Directions In a salad bowl, whisk together the yogurt, cumin and paprika. Add chopped cucumbers and tomatoes; toss and chill before serving.



CHICKEN VINDALOO

Serves: 4 People Total cooking time: 45-50 min.

Ingredients:

18oz Chicken	1 tsp. Kasoori
14pz Khoya6	Methi1/2 Cup
Onion, Chopped3	Water 1/2 tsp. Dry
Tbsp. Green Chilli	Mango Powder1/2
3 Tbsp. Ginger4	tsp. Red Chilli
tsp. Vindaloo	Powder1/2 Cup
Paste3 Tbsp. Oil	Tomato Puree1/4
PowderSalt to	tsp. Turmeric

taste

Directions*Preparation:*Clean the Chicken and boil till done, adding salt. Peel, wash and grind the onion to paste. Grind the garlic, ginger and green chilli, grate Khoya. Finely chop the Coriander leaves for garnishing.

*Cooking:*Heat Oil in a pan and fry the Onion Paste till golden brown. Add the grated Khoya and Mix well. Add the garlic Paste and Sauté for a min. Add the tomato puree, red Chilli Powder, Turmeric Powder, Vindaloo Paste, Dry mango Powder and Salt Mix well sauté for 3-5 Min. Add water let cook for a minute and add Chicken cover and cook on low flame for 3-10 Min. Add the Kasoori Methi and Mix well. Remove from heat and Serve hot with Deep Breads or Pilaf.

*Garnishing:*For garnishing and additional flavor are finely chopped Coriander Leaves.



PALAK PANEER

*Serves: 4 People*Total cooking time: 45 min.

Ingredients:

18oz Palak	1 tsp Garam Masala
9oz Deep	1 Piece Ginger
Paneer	1/2 tsp Turmeric
8 Tbsp. Oil	Powder
2 Piece Onion	1 piece Green Chili
1 tsp Lemon	
Juice	

Directions*Preparation:*–15 mins. Crush it finely. Make a paste of Onion, Garlic, Ginger and Green Chili. Fry the Paneer Cubes very lightly.

*Cooking:*Heat Oil in a pan. Add the Onion Paste to it. Sauté it on medium fire till light golden. Add the palak to it. Sauté it for 5 mins. on high flame. Simmer the fire and sauté it for 10-15 mins. Add Turmeric, DEEP Garam Masala and Salt. Cook it for 5-7 mins. Then add water and cook for 5-10 mins. Add lemon juice

and mix it well. Add Paneer, cook for 5-7 mins. Add Cream. Serve Hot.

Garnishing: Add a Spoon of fresh Cream. Garnish it with Grated Paneer. Serve it with steaming hot Deep parathas, Butter Roti, Naan or Kulchas.