

The cover features a collage of various spices and dishes. At the top left, there's a pile of red chili powder with whole almonds and star anise on top. Below that is a pile of yellow turmeric powder. In the center, there's a pile of brown cloves. To the right of the cloves is a pile of yellow powder, possibly coriander or ginger. Below the yellow powder is a pile of red powder, possibly paprika or cayenne. At the bottom right, there's a pile of blue-grey lentils. In the center of the cover is a large grey stone mortar and pestle. The background is a warm, golden-brown color with diagonal stripes. The title 'Nani's Natural Spices' is in a yellow circle at the top right, and 'Recipe Book' is in a purple banner below it.

Nani's Natural Spices

Recipe Book

NANI'S NATURAL SPICES

P R E F A C E

Most of us today are stressed out whether on account of work pressure, poor sleep, sedentary life styles, irregular eating hours or junk food. The day to day stress does not allow us to pay attention to the quality of food we consume. Ready made food stuffs are the order of the day and even homemade food contains ready made masalas/spices because we simply do not have the time to prepare them at home. Moreover such masalas contain artificial colours, preservatives, flavours, which are injurious and can cause many ailments such as high BP, high Cholesterol and even cancer.

Travel back to the time when food was fresher, tasted better and did not contain harmful additives. Healthy foods and healthy lifestyles helped us maintain good health and people did not suffer from so many ailments in the past.

Well you can still enjoy the benefits of the olden days with **NANI'S NATURAL SPICES !!!**

NANI'S NATURAL SPICES are completely homemade using high quality ingredients which are dried, grinded and mixed under personal supervision. We do not use any artificial flavours, colours or preservatives. Hence all food items prepared by using our masalas is not only fresh and tasty but also devoid of any harmful additives.

To help you on your journey to natural foods. we are sharing a few cooking recipes which will guide on usage of **NANI'S NATURAL SPICES**. Use our home made masalas and dump junk foods, artificial additives.

Welcome to a healthy way of life !

NANI'S NATURAL SPICES

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MEXICAN TACOS

(8 Pcs. & 4 - Persons)

(Taco shell is available in all popular general stores, You can make it at home also)

Ingredients for Taco Shell :

- ◆ $\frac{3}{4}$ Cup Corn (Makkai) Flour
- ◆ 5 Tsp. Plain Flour (Maida)
- ◆ $\frac{1}{2}$ Tsp. Oil, Salt to Taste
- ◆ 1 $\frac{1}{2}$ Tsp. Ajwain
- ◆ Oil for frying
- ◆ Plain flour for dusting

Method :

1. Mix both flour, add oil, salt, Ajwain and prepare dough using warm water. Knead the dough well and divide in to eight pieces.
2. Take each piece, dust it with plain flour and roll it like Puri. Pierce the puri with fork so that it does not rise while frying.
3. Fry it on slow flame till light pink in color.
4. Place the Puri on a kitchen towel, Using a thick pin in between the puri, fold it to give taco shape.

Ingredients for the Topping :

- ◆ 250 gm. Rajma (Soak for 8 hours)
- ◆ 1 Onion (Finally chopped)
- ◆ 5-6 Garlic Clove (Paste)
- ◆ 3 Tomatoes (Blanched & Puree)
- ◆ 1 Tbs. **Nani's Natural Taco Seasoning**
- ◆ 1 Tsp. Chilli & Ginger Paste
- ◆ 1 Tsp. Turmeric Powder
- ◆ 1 Tsp. Red Chilli Powder
- ◆ 4 Tbs. Cooking Oil
- ◆ Salt & Sugar to taste

Method :

1. Soak the beans for 8 Hrs. and boil in a pressure cooker till 5 to 6 whistles. Allow it to cool.
2. Heat the 4 Tbs. Oil in pan. Add chopped onions and saute it for a while, add chilli ginger paste, Finally chopped garlic, salt, Sugar, Turmeric powder, Chilli Powder and **Nani's Natural Taco Seasoning** Saute for two minute. Add tomato puree, cover with a lid and let it simmer for five minutes, place some water on the lid. After 5 minutes add the boiled beans and keep simmering it for a few minutes till done. Keep this topping mixture aside for use later.



Ingredients for Geen Sauce :

- ◆ 2 Large Green Tomatoes (chopped)
- ◆ 3-4 Green chilli
- ◆ 6-7 Garlic clove (Finally chopped)
- ◆ Salt to taste

Method :

1. In a cup of water, boil chopped green tomatoes, garlic, chilli and salt, in a cup of water for 7 to 10 minutes. allow to cool.
2. Grind the mixture in to a paste, Keep aside.

Ingredients for Salad :

- ◆ 200 Gm. Tomato (Deseed & cut in to small Pcs.
- ◆ 100 Gm. Shredded Cabbage
- ◆ 100 Gm. Spring onion with green leaves (Finally chopped)
- ◆ 100 Gm. Shredded Carrot.
- ◆ 150 Gm. Grated Cheese & Salt to taste
- ◆ 10 Leaf Palak (Finally chopped)

Method :

1. Gently mix every thing except grated cheese
2. Sprinkle the grated cheese last.

How to Serve :

Take taco shell. first put the Rajma topping mixture and pour some green sauce on the mixture, then top it up with finely chopped salad and lastly with grated cheese and serve.



MEXICAN CHILLI BEAN SOUP

(4 Bowls)

Ingredients for Soup :

- ◆ 4 Large Tomatoes (Cut in to cubes)
- ◆ 1 Small Potato (Cut in to cubes)
- ◆ 1 Small Onion (Cut in to cubes)
- ◆ 5 Cloves of Garlic chopped
- ◆ 1 Medium Sized chopped Capsicum
- ◆ 2 Spring Onions (Along with stems)

Ingredients for Beans :

- ◆ 100 gm. Rajma (Soaked for 8 Hrs.)
- ◆ 1 Small Onion
- ◆ 2 Large Tomatoes (Blanched & Puree)
- ◆ 1 Tea spoon Turmeric Powder
- ◆ 1 Tea spoon Sugar
- ◆ 1 Tabel Spoon **Nani's Natural Taco Seasoning**
- ◆ Salt as required

Method :

1. Place the Tomatoes, Potatoes. Onions and chopped Garlic in six cup of water to boil.
2. Boil the Beans in a cooker for upto 6 to 7 whistles.
3. Heat 1 Tbs. oil in a kadai saute finely chopped onions and add the following Beans Ingredients i.e. Capsicum, Salt, Sugar, turmeric Powder, **Nani's Natural Taco Seasoning Powder**. Saute for a few minutes and add the blanched Tomato puree and boiled beans with a little water. Cook for 5-7 minutes.
4. Grind all the boiled soup ingredients except spring onions & Capsicum in a mixer and thereafter put it to boil. Add sugar and salt.
5. Put the beans mixture in the boiling soup and add finely chopped spring onions and capsicum, simmer for a few minutes and remove from flame.
6. Sprinkle some cheese and serve hot.



MEXICAN RICE

(4 - Persons)

Ingredients :

- ◆ 2 Cup Basmati Rice
- ◆ 1 ½ Cup Rajma (Soaked for 8 hrs.)
- ◆ 2 Tbs. chopped fresh Basil
- ◆ 3 Tomatoes (Blanched & Pureed)
- ◆ 1 Large chopped Onion
- ◆ 100 gm boiled Baby Corn
- ◆ 100 gm boiled Fresh Corn
- ◆ 100 gm boiled Green Peas
- ◆ 1 ½ Tbs. Chilli, Ginger Paste
- ◆ 7-8 Garlic Cloves and ground in to paste
- ◆ Green, Yellow, Red Capsicum - 1 each (Cut in thin slices)
- ◆ 4 Tbs. Cooking Oil
- ◆ 1 Tsp. Turmeric Powder and 1 Tbs. Red Chilli Powder
- ◆ 1 Tbs. Oregano
- ◆ 50 gm grated Cheese
- ◆ 2 Tbs. **Nani's Natural Taco Seasoning**

Method :

1. Wash the Rice & Soak for 15 Minutes
2. Cook the Rice in boiling water with 1 Tbs. Ghee and add Salt to taste (Cook in such a way that each rice grain is separate)
3. Heat 4 Tbs. Oil in a pan and saute the chopped onions. Add chilli, Garlic & Ginger paste, Salt, Turmeric Powder and saute for a while. Now add **Nani's Natural Taco Seasoning** (2 Tbs.) & saute for 1 minute. Add blanched Tomato puree & boiled Rajma and cook for some time. Remove from the flame and add chopped Basil. Mix well and keep this mixture aside.
4. Heat 2 Tbs. oil in another pan and all three capsicums and saute them for a while. Add boiled Baby corn, Peas, boiled corn & salt with 1 Tsp. **Nani's Natural Taco Seasoning**.
5. Lightly mix the Rice with the above two mixtures. Transfer this final mixture in to a bowl & top grated cheese & oregano.
6. Heat it in a Oven for 10 minutes before serving.



FRANKIE

(4 Pieces)

Ingredients : (For whole Wheat Wrap)

- ◆ ½ Cup whole Wheat flour.
- ◆ ½ Cup plain flour
- ◆ Wheat flour for dusting.
- ◆ ½ Tsp. Oil
- ◆ Salt as per required

Method : (Wrap)

1. Mix all the ingredients and knead the flour with water. Cover this for 20 minutes.
2. Knead well and make four nice and thin Roti out of this dough.
3. Roast this Roti on tava half cooked. Keep aside.

Ingredients : (For Stuffing)

- ◆ 1 ¾ Cup boiled peeled & mashed Potatoes
- ◆ 1 ½ Tbs. Butter
- ◆ ¾ Tsp. Red Chilli Powder
- ◆ ½ Tbs Chilli - Ginger paste
- ◆ 1 ½ Tbs. **Nani's Natural Frankie Masala**
- ◆ 1 Tbs. Finally chopped Coriander leaves
- ◆ Salt as per taste
- ◆ ½ Tbs. Garlic paste

Method : (Stuffing)

1. Heat butter in broad non stick pan. Add the Ginger - Chilli & Garlic paste and saute on medium flame for one minute. Add **Nani's Natural Frankie Masala**, Chilli powder, Mashed Potato, Chopped Coriander leaves and Salt as per taste. Mix well and cook for two minutes and keep aside.

Ingredients : (For Onion Masala Mixture)

- ◆ ½ Cup Finely chopped onion
- ◆ ½ Tsp **Nani's Natural Chaat Masala**
- ◆ 2 Tbs. Grated Cheese
- ◆ Salt to taste

Method :

1. Mix everything well. Keep aside.

Final Preparation :

1. Place some butter on the tava and lightly roast the half cooked Roti on the tava with slow flame. Cook both the sides of Roti very lightly. Spread stuffing on one side, sprinkle masala onion with cheese and roll it up and serve hot.



DHANSHAK WITH BROWN RICE

(4 - Persons)

Ingredients :

- ◆ 1 Cup Tuvor Dal
- ◆ ¼ Cup Masoor Dal
- ◆ ¼ Cup Yellow Moong Dal
- ◆ 1 Big Size chopped Onion
- ◆ 10 to 12 Cloves Crushed Garlic
- ◆ ½ Tbs. Ginger Chilli Paste
- ◆ 1 Tsp Turmeric powder
- ◆ 1 Tbs Red Chilli powder
- ◆ Salt to taste
- ◆ 3 Tbs Ghee
- ◆ 4 Medium sized chopped Tomatoes
- ◆ 2 to 3 Medium sized Brinjal cubes
- ◆ 1 Cup Red Pumpkin Cube
- ◆ 1 Cup boiled Potatoes
- ◆ ½ Cup Fenugreek Leaves
- ◆ 1 Tsp Kasoori Methi
- ◆ 1 Lemon's Juice
- ◆ 1 Tbs chopped Coriander
- ◆ 4 Cup Luke warm water
- ◆ 2 Tbs. **Nani's Natural Dhan Shaak Masala**

Method :

1. Mix all the Dals and wash them properly. Add Pumpkin and Brinjal cubes, then add Fenugreek leaves, Salt and Turmeric powder.
2. Add 4 cups of luke warm water in it and cook for five to six whistles in pressure cooker. Let it cool. Churn the cooked Dal.
3. Heat 3 Tbs Ghee in pan, saute the chopped Onions till they turn pink, Add Garlic & Chilli - Ginger paste, chopped Tomatoes 2 Tbs. **Nani's Natural Dhan Shaak Masala** & add salt only for this gravy.
4. Now add boiled Potato cubes, Churned Dal and boil it for five minute. Add some water to get the required consistency, Add Kasoori Methi, simmer for 2 minutes.
5. Add Lemon Juice & garnish with Coriander leaves.
6. Serve Dhan Shaak with Brown Rice or Steamed Rice.



PUNERI MISAL

(4 - Bowls)

Ingredients :

- ◆ 1 Cup Matki (Soaked for 8 Hrs.)
- ◆ ½ Cup Moong (Soaked for 8 Hrs.)
- ◆ ½ Cup White Vatana (Soaked for 8 Hrs.)
- ◆ 1 Cup boiled Potato cubes
- ◆ 2 Large chopped Onions
- ◆ 3 Large chopped Tomatoes
- ◆ 1 Tbs Ginger Chilli paste
- ◆ 8 - 10 Cloves Garlic's paste
- ◆ Salt as per taste
- ◆ 2 Tbs Spoon **Nani's Natural Usal Misal Masala**
- ◆ 1 Tbs Chopped Coriander leaves
- ◆ 10 - 12 Curry leaves
- ◆ 1 Large Lemon's Juice
- ◆ 6 Tbs. cooking oil
- ◆ 1 Tsp. Mustard seeds
- ◆ 2 Tbs. Red Chilli Powder
- ◆ 2 Tea spoon Turmeric powder
- ◆ 8 Tbs Farsan or Chivda

Method :

1. Put soaked lentils with 6-7 cups of lukewarm water in a pressure cooker and add 1 Tsp Turmeric powder, 1 Tsp Salt and cook for 2 to 3 whistle at medium flame. Allow it to cool.
2. Heat 6 Tbs. oil in a pan, crackle the Mustard seeds first, add chopped Onions and saute till translucent. Add Curry leaves, Ginger-Chilli paste, Garlic paste, and stir. Add chopped Tomatoes, Salt, Red chilli powder, Turmeric powder and saute for a while. Add 2 Tbs. **Nani's Natural Usal Misal Masala**, Stir well and saute it for 3 minutes.
3. Add boiled Potato cubes.
4. Add the boiled Lentils with water and simmer this for 8-10 minutes on a slow flame with occasional stirring.
5. Lastly add drops of lemon juice to taste, stir and garnish with green coriander leaves.

Ingredients for Serving :

- ◆ One Onion (Finally chopped)
- ◆ One Tomato (Desseded & Chopped)
- ◆ Farsan or Chivda

Serving :

1. Pour the steaming Usal in four bowls, Sprinkle chopped onions, dessed chopped Tomatoes and top up with Farsan or Chivda.
2. Serv with Pav buns.



KUTCCHI DABELI

(5 - Pcs.)

Ingredients for Red Chutney :

- ◆ 4 Red whole Kashmiri Chilly (Soaked in water for 30 minute)
- ◆ 2 Tsp Salt
- ◆ 4 to 5 Garlic Clove
- ◆ 2 Tsp Red Chilly Powder

Method :

1. Grind the soaked Kashmiri chillies, Garlic, Salt & Red chilly powder with some water in to a smooth paste, Keep aside.

Ingredients for Sweet & Sour Chutney :

- ◆ 6 Dates (seed less)
- ◆ 2 Tbs Jaggery
- ◆ 1 Tbs. Tamarind
- ◆ 2 Tsp Roasted cumin
- ◆ 1 Tsp Red Chilly Powder
- ◆ 1 Tsp Salt

Method :

1. Mix all the ingredients in a pan, add 2 cups of water and boil for 5 minutes. Allow to cool. Grind this in mixture for smooth chutney.

Ingredients for Potato Filling :

- ◆ 3 Medium sized Potato (Boiled, peeled & mashed)
- ◆ 1 Onion (Finally chopped)
- ◆ 2 Tbs Sugar
- ◆ 1 Tsp Asafoetida
- ◆ 2 Tbs **Nani's Natural Dabeli Masala**
- ◆ 1 Lemon's Juice
- ◆ 6 Tbs cooking Oil
- ◆ Salt to taste

Method :

1. Heat oil, Add Asafoetida, Chopped Onions and saute for a minute
2. Add **Nani's Natural Dabeli Masala** and mix well.
3. Add mashed Potatoes, Lemon juice, Sugar, Salt and Mix well, cook for 3-minutes stirring the mixture.
4. Add Red Chutney, Coriander leaves mix well. If the mixture looks dry add some water. Allow it to cool.

Ingredients for Serving :

- ◆ 5 Bun Pavs
- ◆ ½ Cup Pomogranate
- ◆ 5 Tbs. Butter
- ◆ ½ Cup Roasted Masala Peanuts
- ◆ ½ Cup Nylon Sev
- ◆ Sweet & Sour Chutney

Method :

1. Cut the bun pav horizontally and apply sweet & sour chutney to both slices on the insides. Take one scoop of potato filling and put it on top of one slice of bread.
2. Now sprinkle some chopped onion, coriander leaves, roasted masala peanuts, Pomegranate seeds on top of the bread slice and top it with Nylone sev.
3. Cover with the other slice and roast in one tsp butter on both sides and serve.



TANDOORI PANEER TIKKA

(4 Plate)

Ingredients :

- ◆ 250 Gm. Paneer (Square Pieces)
- ◆ 1 Big Capsicum (Cut in to Square Pcs.)
- ◆ 1 Big Onion (Cut in to Square Pcs.)
- ◆ 1 Big Tomato (Deseed & cut into Square Pcs.)
- ◆ ¼ Cup Gram flour (Besan)
- ◆ 2 Tbs. Butter
- ◆ 1 ½ Cup hung curd
- ◆ 1 Tsp. **Nani's Natural Chat Masala**
- ◆ 1 ½ Tbs. **Nani's Natural Tandoor Masala**
- ◆ 2 Tsp. Garlic paste
- ◆ 2 Tsp. Chilli Ginger paste
- ◆ 1 Tsp. Ajwain
- ◆ ½ Tsp. Turmeric powder
- ◆ 2 Tsp. Kashmiri chilli powder
- ◆ 2 Tbs. Mustard oil
- ◆ Salt to taste

Marinate Paste :

1. Heat two Tbs. butter & 1 Tsp. Ajwain, Add ¼ cup Gram flour and roast for a while till it changes color.
2. Take one big bowl, pour roasted gram flour and add 1 ½ cup hung curd, 1 ½ Tbs. **Nani's Natural Tandoori Masala**, 2 Tsp. Garlic paste, 2 Tsp. Chilli-Ginger paste. Add Salt to taste and mix well.
3. Heat 2 Tbs. mustard oil in a kadai, remove from stove and add ½ Tsp. turmeric powder.
4. Pour this hot oil in to the above mixture and mix well.
5. Dip the diced vegetables and square pcs. of paneer in the marinate paste, coating the paneer and veggies evenly cover this for 10 minutes.

Method :

1. Preheat a grill pan and brush oil on to it.
2. Skew the veggies and paneer alternately on skewers tightly.
3. Now roast it on non-stick grill pan on slow flame ensuring proper roasting / cooking on all sides.
4. While serving sprinkle **Nani's Natural Chat Masala** and two drops of lemon juice serve hot.



AMRITSARI CHOLE

(4 Persons)

Ingredients :

- ◆ 2 Cups Chickpeas (Kabuli Chana White)
- ◆ 2 Tsp Salt
- ◆ ½ Tea Spoon Baking Soda
- ◆ 2 Tea Bags (In the absence of tea bag you can use - White cloth & tie some Tea Leaf in it.)

Ingredients for Gravy :

- ◆ 1 Large Onion (Chopped)
- ◆ 3 Large Tomatoes (Blanched & Pureed)
- ◆ 2 Tbs Ginger Garlic Paste (Jain-1 Tsp Dry Ginger Powder)
- ◆ Green Chilli (Finally chopped)
- ◆ 1 Tbs Red Chilly Powder
- ◆ 2 Tea spoon Turmeric Powder
(For Jain - Use 2 Tbs Kasoori Methi)
- ◆ 2 Tbs **Nani's Natural Chole Masala**
- ◆ 3 Tbs finally chopped Coriander Leaves
- ◆ 2 Bay Leaves
- ◆ 1 Tea spoon Sugar
- ◆ 6 Tbs Cooking Oil
- ◆ 3 Tbs Fresh Cream
- ◆ Salt to Taste

Direction for Boiling Chole :

1. Wash Chickpeas once with luke warm water then 4 to 5 times with normal water.
2. Soak the Chickpeas in clean luke warm water over night or 6 to 8 hrs.
3. Strain Chickpeas after 8 hrs. and boil the strained water.
4. Place the soaked chickpeas in the boiled water, add some more hot water if required.
5. Add ½ Tsp. Baking powder, 2 Tsp. Salt, 2 Teabags and put the vessel in a pressure cooker on medium flame for 5 to 6 whistles. Allow it to cool.
6. Strain the chickpeas, remove the tea bags and place the chickpeas in a bowl. Save the water which will be black in colour to add to the gravy when required.

For the Gravy :

1. Heat the pan, Add 6 Tbs Oil, 2 Bay Leaves - Saute the chopped Onion, Ginger Garlic Paste (Jain-1 Tsp Dry Ginger Powder). Add Red chilli powder, Turmeric powder, Finally chopped green chilli, 3 Tbs **Nani's Natural Chole Masala**, Salt, Sugar. Saute this mixture for at least 3 minutes.
2. Add Tomato Puree, mix well and cover the vessel with lid. Pour some water on the lid and keep the gravy pan on medium flame for another 5 minutes. Add 3 Tbs Fresh Cream.
3. Now add two cups of saved black water or as desired to get the required consistency and add boiled chickpeas.
4. Further some of the cook chickpeas may be mashed in to the gravy to make it bit mushy and creamy. (For Jains - Now add Kasoori Methi)
5. Garnish with coriander and serve hot.



TOMATO RASAM

(4 - Bowls)

Ingredients :

- ◆ 2 Cups chopped Tomatoes
- ◆ 6 Cups of water (can use more to make thin Rasam)
- ◆ 4 Garlic clove (Paste)
- ◆ Small Piece of Tamarind (boiled & puree)
- ◆ 2 Tbs. Coriander leaves (Finally chopped)
- ◆ 1 ½ Tbs. **Nani's Natural Rasam Powder**
- ◆ 2 Tsp. cooking oil
- ◆ 2 Tsp. Fenugreek seeds
- ◆ 2 Tsp. Asafoetida
- ◆ 2 Tsp. Mustard seed
- ◆ 1 Red broken chilli
- ◆ 10 - 12 Curry leaves
- ◆ 1 Tsp. Turmeric powder
- ◆ 1 Tbs. Kashmiri chilli powder
- ◆ Salt to taste

Method :

1. Heat a big pan with oil. Add Mustard, Cumin and Fenugreek seeds. When they begin to splutter add red broken chilli, Asafoetida & Curry leaves and fry for a minute.
2. Add Finally chopped tomatoes, Salt, Turmeric powder, Red chilli powder, Garlic paste, Mix well, cover and cook for two minutes or more till Tomatoes turn mushy and soft. Add **Nani's Natural Rasam** Powder and mix well so that oil leaves sides of the pan.
3. Pour water, bring it to boil, taste it and adjust salt.
4. Strained Tamarind pulp and add to Rasam. Allow it to boil well for about 3 to 5 minutes on medium flame. Sprinkle coriander leaves and serve with steam Rice.



PAV - BHAJI

(4 Persons)

Ingredients :

- ◆ 400 gm Potatoes (Boiled, Peeled, Mashed)
- ◆ 3 Big Tomatoes (Finally Chopped)
- ◆ 2 Large Onions (Finally Chopped)
- ◆ 1 Small Beetroot (Boiled & ground in to Paste)
- ◆ 100 gm Green Peas (Boiled)
- ◆ 6 Tbs cooking Oil
- ◆ Salt to taste
- ◆ 8 Bun Pav
- ◆ 1 Tbs. Chilli - ginger paste
- ◆ 1 Tbs. Garlic paste
- ◆ 1 Tbs. Red Chilly powder
- ◆ 1 Tsp. Turmeric powder
- ◆ 2 Tbs. **Nani's Natural Pav-Bhaji Masala**
- ◆ 2 Tbs. Butter
- ◆ Coriander leaves for garnishing.
- ◆ One Lemon's Juice.

Method :

1. Heat oil in Kadai and saute the onions till translucent.
2. Add chopped Tomatoes & cover with a lid. Open this after 3 minutes & mash with Potato masher.
3. Add Chilli - Ginger paste, Garlic paste, Red chilli powder, Turmeric powder, Salt and mix well.
4. Add **Nani's Natural Pavbhaji Masala**, mix well & saute it for 3 minute.
5. Add the mashed potatoes, Beetroot paste & 4 cups of water and mix well.
6. Keep this on a medium flame for ten minutes. Stir occasionally. Let this simmer.
7. Take a pan, add butter and roast the Bun pav.
8. Serv in a bowl, add a dollop of butter garnish with coriander leaves.
9. Serve this with butter roasted Pav.



SAMBAR

(4 Persons)

Ingredients :

- ◆ 1 Cup Toover Dal
- ◆ 2 Tsp. Mustard seeds
- ◆ 1 Tsp. Asafoetida
- ◆ 1 Tsp. Fenugreek seeds
- ◆ 2 Tsp. Turmeric Powder
- ◆ 1 Tbs. Ginger-Chilli paste
- ◆ Salt to Taste
- ◆ ½ Cup chopped Tomatoes
- ◆ 8 Small Shallots (Madrasi Onion)
- ◆ 2 Drum sticks (cut into 3" pieces)
- ◆ ½ Cup Bottle gourd (Dudhi/Lauki) cubes
- ◆ 7 to 8 Curry leaves
- ◆ 2 Tbs. **Nani's Natural Sambar Masala**
- ◆ 2 Tbs. finely chopped Coriander leaves

Method :

1. Wash Toover dal thoroughly and drain.
2. Heat the 3 cups of water and add washed Toover dal and cook this in the pressure cooker for 4 whistle on medium flame.
3. Allow the steam to escape before opening the lid.
4. Blend the dal using a hand blender till it is smooth and keep aside.
5. Heat the oil in deep pan, add Fenugreek seeds, Mustard seeds, Asafoetida and saute this for ½ minute and add curry leaves.
6. Add Shallots, Ginger-Chilli paste, Tomatoes, Drumsticks, Bottle gourd, Salt, **Nani's Natural Sambar Masala** and mix well. Saute this for 2 minutes.
7. Add churned dal to this with 1 ½ cup of water and boil it on medium flame for atleast 10 to 12 minutes while stirring occasionally.
8. Add chopped coriander, mix well and cook for another 5 to 7 minutes.
9. Serve hot.



VEGETABLE - BIRYANI

(4 Persons)

Ingredients :

- ◆ 2 Cups long-grained rice
- ◆ 5 Tbs. Ghee
- ◆ 2 piece (1" each) Cinnamon
- ◆ 4 Clove
- ◆ 2 Bay leaf (tejpatta)
- ◆ 3 Cardmoms
- ◆ 1 Cup sliced Onion (for cooking)
- ◆ ½ Cup sliced Onion (For garnishing)
- ◆ 1 ½ Cup chopped Tomatoes
- ◆ 1 Tsp. Turmeric powder
- ◆ Salt to taste
- ◆ 2 Cups chopped mix vegetable (Carrots, Cauliflower, French beans, Potatoes etc.)
- ◆ ½ Cup Green Peas
- ◆ 2 Tbs. finely chopped coriander (dhania)
- ◆ 2 Tbs. finely chopped mint leaves (phudina)
- ◆ 1 Tbs. Ginger-Garlic paste
- ◆ 1 Tsp. finely chopped green chilli
- ◆ 1 Tsp Lemon juice
- ◆ Oil for greasing
- ◆ 2 Tsp. red chilli powder
- ◆ 1 ½ Tbs. **Nani's Natural Biryani Masala**
- ◆ Few pieces of fried cashew Nuts (For garnishing)

Method :

1. Clean, wash and soak the rice for approx 15 minutes. Drain and keep aside.
2. Boil 6 cups of water, add the rice and cook till the rice is 80% done. Each grain of rice should be separate. Drain and discard the water. Keep the rice aside.
3. Heat the ghee in deep pan and add the cinnamon, cardamom, clove, bayleaf etc.
4. When the clove crackle, add the ginger-garlic paste, green chillies and onions and saute for 2 to 3 minutes.
5. Add the tomatoes and again saute for 2 to 3 minutes.
6. Add the chilli powder, **Nani's Natural Biryani Masala** powder and salt, mix well.
7. Add mix vegetable and green peas, mix well and saute till the vegetables are half cooked. Keep mixture aside.
8. Keep seprate pan on stove add 1 Tbs. ghee, add ½ cup sliced onion and fry them till brown. Keep aside.

How to proceed :

1. Divide the rice into two equal portion and place one layer of the rice in a serving bowl. Sprinkle the coriander, mint leaves and lemon juice over it.
2. Top it with a layer of the vegetable mixture and finally with the remaining portion of rice.
3. Lastly sprinkle fried onion and fried cashew nuts and bake in pre-heated oven at 180 digree Centigrade for 20 to 25 minutes. Serve hot.



BASIC RECIPES

1. PANIPURI - MASALA :

½ Litre water, 2 Tbs. **Nani's Natural Panipuri Masala** and 1 Tsp. Salt. (For 2 Persons).



2. ROYAL MILK MASALA :

250 ml. Milk, 2 Tsp. **Nani's Natural Royal Milk Masala**, 1 Tbs. Sugar.



3. THANDAI MASALA :

250 ml. Milk, 2 Tsp. **Nani's Natural Thandai Masala**, 1 Tbs. Sugar. Boil this and keep this in the fridge atleast 4 to 5 hours. Blend this using hand blender and serve chilled.



4. NOODLE-MASALA :

1 ½ Cup boiling water - add 50 gm. Noodles, 1 Tbs. **Nani's Natural Noodle Masala**, 1 Tsp. salt, ¼ cup mix vegetable (Carrot, Mutter, French beans etc). Cook this for 5 minutes, add some more water if required. (Serving for 1 Person)



5. CHAT - MASALA :

1 Cup mix sprouts OR 1 Cup salad, 2 Tsp. **Nani's Natural Chat Masala**, 2 Tsp. Lemon juice, ½ Tsp. salt, 1 Tbs. chopped Coriander leaves, mix well and serve.



BASIC RECIPES

6. CHHAS - MASALA :

250 ml. 3/4 Tbs. **Nani's Natural Chhas Masala**, ½ Tbs. finely chopped coriander.



7. GARAM - MASALA :

Multy purpose masala. It adds superb taste to many items i.e. Cutlates, Undhiyu, Moong dal kachori, Green peas Ghughra, Harabhara Kabab, many Punjabi vegetables etc.



8. TEA MASALA :

In one cup Tea 1 Tsp. **Nani's Natural Tea Masala** is required.



9. VADA PAV CHATNI :

In single bun pav 1 Tbs. **Nani's Natural Vada Pav Chatni** is required.



10. SANDWICH - MASALA :

Sprinkle 1 Tsp. **Nani's Natural Sandwich Masala** over one sandwich.



11. MALGA-PODI :

1 Tbs. Nani's Natural Msala Podi, 1 Tbs. Ghee or Oil mix well and serve it with Idli, Dosa, Dhokla etc. Sprinkle dry Masala podi over Khakhra, Bread-butter etc.



NANI'S NATURAL SPICES

LIST OF PRODUCTS

- GARAM MASALA
- PAV BHAJI MASALA
- CHOLE MASALA
- TANDOOR MASALA
- USAL MISAL MASALA
- DHANSHAK MASALA
- BIRYANI MASALA
- PANIPURI MASALA
- DABELI MASALA
- ROYAL MILK MASALA
- THANDAI MASALA
- TEA MASALA
- VADA PAV CHATNI
- SAMBAR MASALA
- RASAM MASALA
- MALGA PODI
- CHAT MASALA
- SANDWICH MASALA
- CHHAS MASALA
- TACO SEASONING
- NOODLE MASALA
- ITALIAN MIX HERB

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