

# BUTTER BISCUITS



**Prep Time** 25 - 30 Minutes

**Ingredients** 1 Cup Butter | 1 Cup Powdered Sugar | 4 To 5 Cardamoms (elaichi) | 2 Cups Plain Flour (maida)

## Method

1. Cream butter till soft.
2. Add sugar a little by little and cream well till soft and fluffy.
3. Add powdered elaichi
4. Gently mix in the maida and make a dough.
5. Take small balls of the dough, shape them round and flatten slightly between palms.
6. Arrange on a greased baking tray and bake in a preheated oven at 200 degrees centigrade for 20 - 25 minutes, till slightly brown.

# CHOCOLATE CHIP COOKIES



**Prep Time** 5 mins      **Baking Time** 20 mins      **Baking Temperature** 180 C (360 F)

**Makes** 9 Cookies

**Ingredients** 6 Tbsp Chocolate Chips | 1 Cup Plain Flour (maida) | 1 Tsp Baking Powder | 6 Tbsp Powdered Sugar  
5 Tbsp Soft Butter | 1/2 Tsp Vanilla Essence | 1 Tbsp Milk

## Method

1. Combine the plain flour, baking powder and baking soda in a bowl and mix well. Keep aside.
2. Combine the sugar and butter in a deep bowl and whisk well till the mixture turns smooth and no lumps remain.
3. Add the vanilla essence, milk and chocolate chips and mix well.
4. Add the plain flour mixture and mix well to form a dough without using any water.
5. Divide the mixture into 9 equal portions and shape each portion into a flat, round cookie.
6. Place the cookies on a greased baking tray and bake in a pre-heated oven at 180°C (360° f) for 15 minutes.
7. Cool on a wire rack and serve or store in an air-tight container.

# MOONG DAL KACHORI



**Soaking time** 2 hours    **Prep Time** 10 mins    **Cooking Time** 35 mins    **Makes** 12 kachoris

### Ingredients **For The Dough**

2 cups plain flour (maida) | 1/4 cup melted ghee | salt to taste

### **For The Moong Dal Filling**

½ Cup Yellow Moong Dal (split Yellow Gram) , Soaked For 2 Hours And Drained | 1 Tbsp Oil | 1 Tsp Cumin Seeds (jeera) | 1/4 Tsp Asafoetida (hing) | 1 Tsp Ginger-green Chilli Paste | 1 Tsp Chilli Powder | 1/4 Tsp Turmeric Powder (haldi) | Salt To Taste | 2 Tbsp Besan (bengal Gram Flour) | 1 Tsp Garam Masala | 1 Tsp Dried Mango Powder (amchur)

**Other Ingredients** oil for deep-frying

### Method For the dough

1. Combine all the ingredients in a deep bowl and knead into a semi-soft dough using enough water.
2. Cover the dough with a wet muslin cloth and keep aside for 15 minutes.

### Method For the moong dal filling

1. Heat the oil in a broad non-stick pan, add the cumin seeds and asafoetida and sauté on a medium flame for a few seconds.
2. Add the moong dal and sauté on a medium flame for 1 minute.
3. Add the ginger-green chilli paste, chilli powder, turmeric powder, salt and ¼ cup of water and mix well. Cover with a lid and cook on a medium flame for 5 to 7 minutes, while stirring occasionally.
4. Switch off the flame, add the besan, garam masala and dried mango powder and mix well.
5. Divide the filling into 12 equal portions and keep aside to cool.

## How to proceed

1. Divide the dough into 12 equal portions and keep aside.
2. Roll out each portion of the dough into a 63 mm. (2½ ") diameter circle.
3. Place one portion of the moong dal filling in the center.
4. Bring together all the sides, seal it tightly and remove any excess dough.
5. Roll the filled portion again into a 75 mm. (3") diameter circle, while ensuring that the filling does not spill out.
6. Repeat steps 2 to 5 to make 11 more kachoris.
7. Heat the oil in a deep non-stick kadhai and deep-fry, 6 kachoris at a time on a medium flame, for 4 minutes. Reduce the flame and deep-fry on a slow flame for 5 to 6 minutes.
8. Drain on an absorbent paper.
10. Repeat step 7 to deep-fry 6 more kachoris.
11. Serve immediately.

## SAMOSA



<b>Prep Time</b>	45 mins	<b>Cooking Time</b>	45 mins	<b>Total time</b>	1 hour 30 mins
<b>Recipe type</b>	Snacks, starters	<b>Makes</b>	12 samosas	<b>Cuisine</b>	Indian

**Ingredients (measuring Cup Used, 1 Cup = 250 ml)**

**For The Samosa Pastry** 2 Cups Maida | 4 Tbsp Ghee Or Oil | 5-6 Tbsp Water (I Added 5 Tbsp + 1 Tsp Water) | 1 Tsp Carom Seeds (ajwain) | Salt As Required (I Added ¾ Tsp Salt) | Oil For Deep Frying

**For The Samosa Stuffing 1** 3 Medium Sized Potatoes/aloo | ¾ To 1 Cup Green Peas/matar, Fresh Or Frozen  
1 Green Chili + ½ Inch Ginger Crushed to a Coarse Paste In a Mortar and Pestle | ½ Tsp Cumin Seeds (jeera) | ¼ Tsp Red Chili Powder (lalmirch Powder) | A Pinch of Asafoetida (hing) | ½ Tbsp Oil | Salt as Required

**Whole Spices To Be Ground** ¼ Inch Cinnamon (dal Chini) | 2 Black Peppercorns (kali Mirch) | 1 Clove (laung)  
1 Green Cardamom (harielaichi Or Chotelaichi) | ½ Tsp Cumin (jeera) | ½ Tsp Fennel Seeds (saunf) | 1 Tsp Coriander Seeds | 2 Tsp Dry Pomegranate Seeds/anardana Or 1 Tsp Dry Mango Powder/amchur \* Check Notes For Mango Powder

**How To Make The Recipe****preparing the samosa pastry**

1. Take the flour, carom seeds, salt in a bowl. Mix well and add ghee or oil.
2. With your fingertips rub the ghee/oil in the flour to get a breadcrumb like consistency.
3. The whole mixture should clamp together when joined.
4. Add 1 or 2 tbsp water.
5. Begin to knead adding water as required.
6. Knead to a firm dough. Cover the dough with a moistened napkin and keep aside for 30-40 mins.

**preparing the samosa pastry**

1. Steam or boil the potatoes and peas till are cooked completely.
2. Peel the boiled potatoes and chop them into small cubes
3. Dry roast all the whole spices mentioned in the above list till fragrant.
4. Once cooled, grind them in a dry grinder or coffee grinder to a fine powder.

5. Heat oil in a pan.
6. Add the cumin seeds and crackle them.
7. Add the ginger-green chili paste.
8. Saute till the raw aroma of ginger goes away.
9. Add the peas, red chili powder, the freshly ground spice powder and asafoetida.
10. Stir and saute on a low flame for 1-2 minutes
11. Add the potato cubes and saute for 2-3 minutes with frequent stirring.
12. Keep the filling aside to cool.

### **Shaping, Stuffing And Frying The Samosa**

1. After keeping the dough for 30-40 mins. Knead the dough lightly again.
2. Divided the dough 6 equal pieces.
3. Take each piece and roll in your palms first to make a smooth ball.
4. Then roll it with a rolling pin keeping the thickness neither thin nor thick.
5. Cut with a knife or a pastry cutter through the center of the samosa pastry.
6. With a brush or with your finger tips, on the straight edge of the sliced pastry, apply some water.
7. Join the two ends bringing the watered edge on top of the plain edge.
8. Press the edges so that they get sealed well.
9. Stuff the prepared samosa cone with the prepared potato-peas stuffing.
10. Apply some water with your fingertips or brush on the round samosa cone circumference.
11. Pinch a part on the edge (check the video & pics). This helps the samosas to stand.
12. Press both the edges. Be sure there are no cracks.
13. Prepare all the samosas this way and keep covered with a moist kitchen napkin.
14. Now heat oil for deep frying in a kadai or pan. Once the oil becomes hot (test by adding a small piece of dough – it should come up quickly once added to the hot oil) gently slide the prepares stuffed samosas & quickly reduce the flame to low.
15. You can also fry the samosas twice as i have mentioned above in the post.
16. Turn over in between and fry the samosas till golden. Drain samosas on paper towels to remove excess oil.
17. Fry the samosas in batches.
18. For frying the second batch, again increase the temperature of the oil.
13. Add the samosas and then lower the flame, thereby decreasing the temperature of oil.
13. This way fry all the samosas in batches.