Cooking Passion

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Chicken Biriyani

in Rice Cooker

INGREDIENTS:

250g of Basmathi rice Chilli Powder 2 tsp
2 Potatoes Unroasted Curry Powder 2tsp
4 Onion Turmeric 1/2 tsp
Chicken 1 kg Cardamom
Garlic and Ginger Cloves
Salt as needed Cinnamon
Pepper 1 tsp Bay leaf

Star anise Rampe Yoghurt Water 500ml Oil

1. Clean the rice and soak it for 10 minutes.

2. Add 4 tbsp of oil and chopped onion to the rice cooker pan and fry well,

3. Add turmeric and salt to the potatoes, mix well and fry in oil.

4. Add ghee and chicken to the remaining oil. While frying, add ginger garlic paste, pepper powder, chilli powder, unroasted curry powder and turmeric.

5. After 5 minutes, add yogurt or curd, cloves, cinnamon, rumpe, star anise, bay leaf, fried onions and fried potatoes.

6. Finally add rice, 500 ml hot water and 1 tsp of ghee and cook in a rice cooker and cook it well.



RICE COOKER 2.8L



5 Minutes Watalappan in Microwave

INGREDIENTS:

An egg Jaggery or brown sugar 100g Coconut milk or fresh milk 2 tbsp Nutmeg 2 Cardamom Cashews (If available)

- 1. Beat the egg.
- 2. Add beaten egg, jaggery, fresh milk, nutmeg, cardamom and cashew to the microwave safe big mug and mix well.
- 3. This mixture microwave for 4 minutes.



SAMSUNGMICROWAVE OVEN



Homemade Mayonnaise

in Blender

INGREDIENTS:

Sugar 1 tsp 2 Eggs

4 Garlic Cloves Coconut oil or vegetable oil 1/2 Cup (118ml)

Pepper 1 tsp Vinegar or lime juice 1 tbsp

Salt 1 tsp

- 1. Add eggs, garlic cloves, pepper powder, salt and sugar to the grinds jar and grind for a minute.
- 2. Then add 1/4 of the oil and blend for a minute.
- 3. Add 1/4 of oil and vinegar and grind again for 2 minutes.
- 4. Your homemade mayonnaise is ready!





BAJAJ PLUTO
MIXER GRINDER



Pingapple Smoothig in Juice Extractor

INGREDIENTS:

- 1/2 cup pineapple cubes
- 3 scoops of Vanilla Ice cream
- 100ml chilled milk
- 50ml pineapple squash
- 1. Add all ingredients to the blender jug.
- 2. Blend on the high speed
- 3. Decorate the glass and add smoothies.







Egg Bread Snack in Fry Pan

INGREDIENTS:

06 Bread slicesCurry leavesSalt 1 tsp03 large eggsGreen chiliesMilk 1/4 CupOnionPepper 1/2 tspOil or Butter

Tomato Chili flakes 1/2 tsp

- 1. Cut and remove the middle part of the bread slices.
- 2. Add eggs, pepper powder, chili flakes, salt, and milk to a bowl and mix well.
- 3. Add onion, tomato, curry leaves, and green chilies to the egg mixture and mix.
- 4. Add some butter to the pan and keep the bread slice.
- 5. Add egg mixture and cheese to the middle of the bread slice and cook.
- 6. Then add the egg mixture again and put the middle bread slice and cook both sides.





2 Ingradiants Posa in Gas Cooker

INGREDIENTS:

Grated coconut 1 cup (130g) Semolina 1 Cup (130g) Water 1. 1/4 cup Baking soda 1 tsp (if available)

- 1. Add grated coconut, semolina, water and salt to the blender and blend well.
- 2. Then cover this mixture and keep for 5 minutes.
- 3. Then add baking soda.
- 4. .Put a little batter in the heated pan and cook both sides.







Chicken Curry

in Pressure Cooker



Chicken 1 Kg Marinate with:

- Salt- 2 tsp

- Turmeric powder- 1 tsp

- Red Chilli Powder- 2 tsp

Tempering:

- Green Cardamom- 5

- Cloves- 5

- Cinnamon- 2

- Bay leaf- 2

Other Ingredients:

- Onion, chopped- 4 (total 250 gms)

- Ginger Garlic paste- 4 tsp

- Whisked curd or yogurt- 4 tbsp

- Coriander Powder- 3 tsp

- Garam Masala Powder- 1 tsp

- Refined Oil- 5 tbsp

Masala Powder:

- Cumin seeds- 2 tsp
- Kashmiri Chillies- 6
- Poppy seeds (Khuskhus)- 4 tsp
- Dry Coconut (Khopra) 2 tbsp
- 1. Roast the masala and grind until powder.
- 2. Marinate the chicken for 30 minutes.
- 3. In a pressure cooker, Heat 5 tbsp of oil and add cardamom, cloves, cinnamon and bay leaf.
- 4. Add chopped onion and ginger garlic paste and mix.
- 5. Add marinated chicken and masala powder and sprinkle 1/2 of water.
- 6. Add coriander powder, Garam masala powder and curd and cook till oil separates.
- 7. Then add 350 ml of water and cook for 3 whistles







#08 Butter Cake in Air fryer

INGREDIENTS:

2 eggs All purpose flour 115q Margarine 115g Sugar 85g

Vanilla 1 tsp Baking powder Narang juice

- 1. Beat well until sugar and margarine are creamy.
- 2. Add egg little by little to the mixture.
- 3. Add vanilla
- 4. Mix baking powder and flour.
- 5. Then add flour mixture little by little to the batter and mix with a spoon.
- 6. Add narang juice and mix well,
- 7. Bake for 30 minutes in a preheated air fryer at 160C for 5 minutes.



GEEPAS DIGI AIRFRYER



Caramel Popcorn in Casserole

INGREDIENTS:

Corn seeds 100g Sugar 3 tbsp
Butter Water 5 tbsp
Oil Milk 2 tbsp

- 1. Butter, oil and corn seeds to the pan and mix.
- 2. Close the lid and keep until popcorn
- 3. Add sugar to the other pan and keep for a few minutes to the casserole.
- 4. Then add water, butter and milk and finally add popcorn and mix.





Chocolate Sandwich in Juice extractor

INGREDIENTS:

4 Bread Slices
Butter
Chocolate or Nutella

- 1. Slice the edges if you want. Spread some softened butter on each slice.
- 2. Now place the chocolate evenly or spread some Nutella on the bread slices.
- 3. Place the sandwich in a sandwich toaster.





