

Jindal Lifestyle Limited, C/o Jindal Stainless Limited, O.P. Jindal Marg, Hissar, Haryana, India, 125005.

Customer care :

[www.arttdinox.com](http://www.arttdinox.com) | 1800-114-585 | [arttdinox@jindalstainless.com](mailto:arttdinox@jindalstainless.com)



# COOK BOOK



Arttdinox



TABLE OF  
**CONTENTS**

1. Exquisite Navratan Korma	02
2. Semiya Payasam	04
3. Yakhni Pulao	06
4. Flavourful Masala Dosa	08
5. Tawa Kurkuri Bhindi	10
6. Spinach Mushroom Omelette	12
7. Soulful Gajar ka Halwa	14
8. Mouth-Watering Butter Chicken	16
9. Cream of Chicken Soup	18
10. Caramel Custard	20





## EXQUISITE NAVRATAN KORMA

Serves 10



### Ingredient

1 cup mixed vegetables (carrots, peas, beans, potatoes)  
1/2 cup paneer (cottage cheese), cubed  
1/2 cup cashews  
1/2 cup raisins  
1 cup tomato puree  
1/2 cup yogurt  
1/4 cup cream  
1/4 cup ghee  
1 teaspoon ginger-garlic paste  
1/2 teaspoon turmeric powder  
1 teaspoon garam masala  
1 teaspoon coriander powder  
1/2 teaspoon cumin powder  
Salt to taste  
Fresh coriander for garnish

### How to make the tastiest Navratan Korma?

- Heat ghee in the pressure cooker. Add ginger-garlic paste and sauté for a minute.
- Add tomato puree, turmeric powder, garam masala, coriander powder, cumin powder, and salt. Cook until the ghee separates.
- Add mixed vegetables, paneer, cashews, and raisins. Mix well.
- Add yogurt and cream. Stir to combine.
- Close the pressure cooker lid without the weight and cook on medium heat for 2 whistles.
- Once the pressure is released, open the cooker, and garnish with fresh coriander.
- Serve hot with rice or naan.

Enjoy your quick and delicious Pressure Cooker Navratan Korma!



# SEMIYA PAYASAM

(CREAMY MILK WITH VERMICELLI)

Serves 6

## Ingredient

$\frac{3}{4}$  cup ghee  
 $\frac{3}{4}$  cup vermicelli (crumbled)  
6 cups milk hot  
 $\frac{3}{4}$  cup sugar  
6 Green cardamoms  
(powdered)  
 $\frac{1}{3}$  cup cashew nuts (broken)  
 $\frac{1}{3}$  cup raisins

## How to make the delicious Semiya Payasam?

- Heat  $\frac{1}{2}$  cup ghee in the cooker for about 2 minutes. Add vermicelli. Stir fry till golden brown (approximately 3 minutes).
- Add milk and sugar. Stir till sugar is dissolved.
- Close the cooker. Bring to full pressure on medium heat. Reduce heat and cook for 1 minute.
- Remove the cooker from heat. Reduce pressure by placing the cooker in a basin of cold water for about 2 minutes.
- Open cooker. Add cardamom powder.
- Place the cooker on high heat. Cook till payasam is slightly thickened (approximately 5 minutes), stirring constantly.
- In a pan, heat remaining ghee ( $\frac{1}{4}$  cup) for about 2 minutes. Add cashew nuts. Stir fry till golden brown.
- Add raisins. Stir for a few seconds and pour over the payasam. Stir. Serve hot.



## YAKHNI PULAO

Serves 8

### Ingredient

2 ¼ cups water  
¾ kg. Mutton leg cut  
into 5 cm. Pieces  
6 flakes garlic crushed  
6 peppercorns  
5 teaspoons salt  
6 brown cardamoms  
6 sticks (2 ½ cms. each)  
cinnamon  
12 cloves  
4 bay leaves  
¼ vegetable oil  
2 medium (200 gms.)  
onions sliced  
3 cups basmati rice

### How to make the delectable Yakhni Pulao?

- Put 2 cups water, meat, garlic, peppercorns, 1 teaspoon salt, half the cardamoms, cinnamon cloves and bay leaves in cooker.
- Close the cooker. Bring to full pressure on high heat. Reduce heat and cook for 12 minutes.
- Remove the cooker from heat. Reduce pressure, by placing the cooker in a basin of cold water (approximately 2 minutes).
- Open cooker. Remove meat. Strain cooking liquid. If necessary, add water to strained liquid to make 3½ cups stock and reserve.
- Wash and wipe dry the cooker.
- Heat oil in the cooker for about 2 minutes. Add remaining cardamoms, cinnamon cloves and bay leaves. Stir for a few seconds. Add onions and fry until well browned.
- Add remaining water (½ cup) and boil for a few seconds. Add meat. Stir fry for about 3 minutes.
- Add rice and stir fry for about 3 minutes. Add stock and remaining salt (4 teaspoons). Stir.
- Close the cooker. Bring to full pressure on high heat. Reduce heat and cook for 3 minutes.
- Remove the cooker from heat. Allow to cool naturally for minutes. Press finger-tip control lightly to release pressure.
- Open cooker. Serve hot.



## FLAVOURFUL MASALA DOSA

Serves 2

### Ingredient

#### For Dosa Batter:

- 1 cup parboiled rice
- 1 cup raw rice
- 1/4 cup urad dal (black gram)
- 1/4 teaspoon fenugreek seeds
- Salt to taste

#### For Masala Filling:

- 4-5 medium-sized potatoes, boiled, peeled, and mashed
- 1 large onion, finely chopped
- 1-2 green chilies, finely chopped
- 1/2 inch ginger, grated
- 1/2 teaspoon mustard seeds
- 1/2 teaspoon cumin seeds
- A pinch of asafoetida (hing)
- 1 sprig curry leaves
- 1/2 teaspoon turmeric powder
- Salt to taste
- 2 tablespoons oil

### How to make the appetising Masala Dosa?

#### Preparing Dosa Batter:

- Wash and soak the rice, urad dal, and fenugreek seeds separately for at least 6 hours or overnight.
- Grind the soaked urad dal and fenugreek seeds together to a smooth and fluffy batter using water as needed.
- Grind the rice to a smooth batter. The consistency of both batters should be similar.
- Mix both batters together, add salt, and let it ferment for about 8 hours or overnight.

#### Making Masala Filling:

- Heat oil in a pan. Add mustard seeds and let them splutter.
- Add cumin seeds, asafoetida, and curry leaves.
- Add chopped onions, green chilies, and grated ginger. Saute until onions are golden brown.
- Add turmeric powder and mashed potatoes. Mix well.
- Cook for a few minutes, stirring to combine the flavors. Add salt to taste.
- Remove from heat and set aside.

#### Making Masala Dosa:

- Heat a non-stick pan.
- Pour a ladleful of dosa batter onto the center of the non-stick pan and spread it outward in a circular motion to make a thin dosa.
- Drizzle a little oil on the edges of the dosa.
- Once the dosa turns golden brown and crispy, spread a portion of the masala filling on one side of the dosa.
- Fold the dosa over the filling, creating a half-moon shape.



# TAWA KURKURI BHINDI

Serves 2

## Ingredient

500 grams bhindi (okra),  
washed and sliced into thin  
strips  
3 tablespoons besan (gram  
flour)  
2 tablespoon rice flour  
2 teaspoon red chili powder  
1/2 teaspoon turmeric powder  
Salt to taste  
2 tablespoons oil for cooking  
Chaat masala for garnish  
(optional)  
Lemon wedges for serving

## How to make the mouth-watering Tawa Kurkuri Bhindi?

- In a mixing bowl, combine besan, rice flour, red chilli powder, turmeric powder, and salt. Mix well to form a dry spice mix.
- Toss the sliced bhindi in the dry spice mix, ensuring that each piece is coated evenly.
- Heat a tawa or a non-stick frying pan over medium heat. Add oil to the tawa and let it heat up.
- Once the oil is hot, place the spiced bhindi strips on the tawa in a single layer. Spread them out to ensure even cooking.
- Cook the bhindi on medium heat, flipping occasionally, until they become golden brown and crispy. This usually takes about 8-10 minutes.
- Once the bhindi is crispy and cooked through, transfer them to a plate lined with a paper towel to absorb excess oil.
- Sprinkle chaat masala over the kurkuri bhindi for added flavour if desired (optional).
- Serve the Tawa Kurkuri Bhindi hot with lemon wedges on the side.



# SPINACH MUSHROOM OMELETTE

Serves 1

## Ingredient

3 large eggs  
1/4 cup milk  
Salt and pepper to taste  
1 tablespoon butter  
1 cup sliced mushrooms  
1 cup fresh spinach, chopped  
1/4 cup shredded cheese  
(optional)  
Chopped fresh herbs (such  
as parsley or chives) for  
garnish (optional)

## How to make the scrumptious Spinach Mushroom Omelette?

- In a bowl, whisk together the eggs, milk, salt, and pepper until well combined.
- Heat butter in a non-stick frypan over medium heat until melted and hot.
- Add the sliced mushrooms to the frypan and sauté for 3-4 minutes until they are tender and any liquid has evaporated.
- Add the chopped spinach to the frypan and cook for an additional 2 minutes, or until the spinach is wilted.
- Pour the egg mixture over the mushrooms and spinach in the frypan. Allow the eggs to set around the edges.
- Using a spatula, gently lift the edges of the omelette, tilting the frypan to let the uncooked eggs flow to the edges.
- Once the omelette is mostly set but still slightly runny on top, sprinkle the shredded cheese (if using) over one half of the omelette.
- Carefully fold the other half of the omelette over the cheese, creating a half-moon shape. Press down gently with the spatula.
- Cook for an additional 1-2 minutes until the cheese is melted, and the omelette is cooked through.
- Slide the omelette onto a plate, garnish with chopped fresh herbs if desired, and serve immediately.





# SOULFUL GAJAR KA HALWA

Serves 4

## Ingredient

- 1 kg carrots, peeled and grated
- 1 litre full-fat milk
- 1 cup sugar (adjust according to your taste)
- 1/2 cup ghee (clarified butter)
- 1/4 cup chopped nuts (almonds, cashews, and pistachios)
- 1/2 teaspoon cardamom powder
- A pinch of saffron strands (optional)

## How to make the flavoursome Gajar ka halwa?

- Peel and grate the carrots
- In a heavy-bottomed kadhai, heat 2 tablespoons of ghee.
- Add the grated carrots and sauté them on medium heat for about 5-7 minutes until they start to soften.

### Add Milk:

- Pour in the milk and stir well.
- Cook the carrots in the milk on medium to low heat, stirring occasionally. Allow the carrots to cook until the milk is mostly absorbed, and the mixture thickens. This may take around 30-40 minutes.

### Add Sugar:

- Once the milk has reduced, add sugar to the carrot mixture.
- Continue to cook, stirring frequently, until the sugar dissolves, and the halwa thickens further. This will take another 15-20 minutes.

### Add Ghee:

- Add the remaining ghee to the halwa and stir well.
- Cook until the ghee is well incorporated, and the halwa reaches a desired consistency.

### Add Nuts and Flavorings:

- Add chopped nuts, cardamom powder, and saffron strands (if using). Mix well.
- Cook for an additional 5-7 minutes until the halwa achieves a rich and aromatic flavor.

### Serve:

- Gajar ka Halwa is ready to be served. Garnish with additional nuts if desired.



# MOUTH-WATERING BUTTER CHICKEN

Serves 2

## Ingredient

500g boneless chicken, cut into cubes  
1 cup chopped tomatoes  
1 cup finely chopped onions  
1 tablespoon ginger-garlic paste  
1 cup cashew nuts  
1 cup yogurt  
1 cup cream  
2 tablespoons butter  
2 tablespoons oil  
1 teaspoon garam masala  
1 teaspoon coriander powder  
½ teaspoon turmeric powder  
1 teaspoon red chili powder  
1 teaspoon kasuri methi (dried fenugreek leaves)  
Salt to taste  
Fresh coriander leaves for garnish

## How to make the tempting Butter Chicken?

- In a kadhai, heat oil and butter. Sauté onions until golden brown.
- Add ginger-garlic paste and cook for a minute. Add chopped tomatoes and cook until they are soft.
- Add garam masala, coriander powder, turmeric powder, red chili powder, and salt. Mix well.
- Add chicken cubes and cook until they are browned.
- In a blender, blend cashews with yogurt to form a smooth paste. Add this paste to the kadhai.
- Cook until the chicken is tender and the gravy thickens.
- Pour in the cream, mix gently, and simmer for a couple of minutes.
- Crush kasuri methi between your palms and sprinkle it over the butter chicken. Mix well.
- Garnish with fresh coriander leaves.
- Serve hot with naan or rice.

Enjoy your flavorful Kadhai Butter Chicken!



# CREAM OF CHICKEN SOUP

Serves 3



## Ingredient

2 tablespoons butter  
1 onion, finely chopped  
2 cloves garlic, minced  
1 carrot, peeled and diced  
1 celery stalk, diced  
1/4 cup all-purpose flour  
4 cups chicken broth  
1 cup cooked chicken, shredded  
or diced  
1/2 teaspoon dried thyme  
1/2 teaspoon dried rosemary  
Salt and pepper to taste  
1 cup heavy cream  
Chopped fresh parsley for  
garnish (optional)

## How to make the flavoursome Cream of chicken soup?

- In a large pot, melt the butter over medium heat. Add the chopped onion, garlic, carrot, and celery. Saute until the vegetables are softened, about 5-7 minutes.
- Sprinkle the flour over the vegetables and stir well to coat them. Cook for an additional 2-3 minutes to eliminate the raw taste of the flour.
- Gradually pour in the chicken broth while stirring constantly to avoid lumps. Bring the mixture to a simmer.
- Add the cooked chicken, dried thyme, dried rosemary, salt, and pepper. Stir well and let it simmer for about 10-15 minutes, allowing the flavors to meld.
- Reduce the heat to low and stir in the heavy cream. Simmer for an additional 5 minutes, stirring occasionally.
- Remove the soup from heat. Using an immersion blender, blend the soup until smooth and creamy. If you don't have an immersion blender, you can transfer a portion of the soup to a blender and blend in batches, being careful with the hot liquid.
- Reheat the soup if needed, but avoid boiling it after adding the cream.
- Ladle the cream of chicken soup into bowls, garnish with chopped fresh parsley if desired, and serve hot.



# CARAMEL CUSTARD

Serves 2

## Ingredient

### For Caramel:

1 cup granulated sugar  
2-3 tablespoons water

### For Custard:

4 large eggs  
1/2 cup granulated sugar  
2 cups whole milk  
1 teaspoon vanilla extract

## How to make the flavoursome Caramel Custard?

### For Caramel:

- In a saucepan, combine 1 cup of granulated sugar with 2-3 tablespoons of water. Make sure the sugar is evenly moistened.
- Heat the mixture over medium heat without stirring. Swirl the pan occasionally to ensure even caramelization.
- Allow the sugar to caramelize until it turns into a golden-brown color. Be cautious not to burn it. You can tilt the pan to spread the caramel for even color.
- Once the caramel has the desired color, immediately pour it into the bottom of a heatproof dish or individual ramekins, ensuring it coats the base evenly.

### For Custard:

- In a mixing bowl, whisk together 4 large eggs and 1/2 cup of granulated sugar until well combined.
- In a saucepan, heat 2 cups of whole milk over medium heat until it just begins to simmer. Do not boil.
- Gradually pour the hot milk into the egg and sugar mixture, whisking continuously to avoid curdling.
- Add vanilla extract to the custard mixture and whisk until smooth.
- Strain the custard mixture through a fine-mesh sieve to remove any lumps.
- Pour the strained custard mixture over the caramel layer in the dish or ramekins.
- Place the dish or ramekins in a larger baking pan. Pour hot water into the larger pan until it reaches halfway up the sides of the custard dish or ramekins.
- Bake in a preheated oven at 325°F (160°C) for about 45-50 minutes, or until the custard is set but still slightly jiggly in the centre.
- Allow the caramel custard to cool to room temperature and then refrigerate for at least 4 hours or overnight to set completely.
- To serve, run a knife around the edges of the custard, place a serving plate upside down over the dish or ramekin, and invert the custard onto the plate. The caramel will flow over the custard.
- Slice and serve the caramel custard chilled.