



#CookwithVined

season 1

**RECIPE BOOK**



# Motichur Laddu & VERMICELLI KHEER



## PRODUCT:

Two tone saucepot  
with glass lid

## COOKING TIME:

30 mins

## PREPARATION TIME:

10 mins



## INGREDIENTS:

- 2 tsp Ghee
- 1 cup Vermicelli
- 1 cup Motichoor laddu, crushed
- 4 cups Milk
- ¼cup Sweetened Condensed Milk
- ½ tsp Cardamom Powder
- 1 tsp Almond, sliced
- 1 tsp Pista, chopped
- Few Saffron Strands

## METHOD:

- 1) Heat ghee in a pan, add Vermicelli on low flame till toasted.
- 2) Add broken Motichoor laddu
- 3) Add milk and sugar in a sauce pan & cook till milk is reduced by half.
- 4) Now add in condensed milk, cardamom, Almonds, Pista and saffron.
- 5) Mix well.
- 6) Serve warm or cold.





*Oats & Coconut Mini Pancake*  
**WITH PEACH & STRAWBERRY COMPOTE**



**PRODUCT:**

Zest Marbilo  
Non-Stick Tawa

**COOKING TIME:**

45 mins

**PREPARATION TIME:**

15 mins



**INGREDIENTS:**

- 135g rolled oats
- 60gms coconut flour
- 30gms Almond flour
- 1 Egg
- 60g butter, melted
- 1 1/2 teaspoons baking powder
- 1 teaspoon vanilla essence
- 350ml milk

**COMPOTE:**

- 3 peaches, stoned, cut into chunks
- 5- 6 strawberry cut into chunks
- 85g castor sugar
- 1 cinnamon stick
- 1 star anise Few Saffron Strands



# Oats & Coconut Mini Pancake

## WITH PEACH & STRAWBERRY COMPOTE



### PRODUCT:

Zest Marbilo  
Non-Stick Tawa

### COOKING TIME:

45 mins

### PREPARATION TIME:

15 mins



### METHOD:

- In a small bowl, mix coconut flour, almond flour, oats, egg, 200 ml milk, 30 ml melted butter, baking powder, vanilla essence and Mix it into smooth batter.
- To make peach- strawberry compote, in a pan – add peach chunks, strawberry chunks, castor sugar, cinnamon stick, star anise.
- In a hot pan, apply butter, make pour pancake batter & remove it when it turns golden brown.
- Remove it from the heat.
- On a plate, keep pile of pancake & pour the sauce. Serve with coconut icecream.



# Soy Seekh KEBAB



**PRODUCT:**  
Platinum Frypan

**COOKING TIME:**  
45 mins

**PREPARATION TIME:**  
15 mins



## INGREDIENTS:

- 1 cup Soya bean Granules, soaked
- 1 cup Besan - channa dal atta
- 2 tbsp Onion, chopped
- 1 no Green Chilli, chopped
- 1 tbsp Red Chilli Powder
- 1 tbsp Kebab Masala
- 1 tsp Amchoor (Mango) Powder
- ½ tsp turmeric Powder
- ¼ Cup Bread Crumbs
- Salt to Taste
- 2 tbsp Coriander, Chopped
- Water as required
- Oil for cooking Kebab sticks
- Satay Sticks
- Amchoor ke chutney to serve



# Soy Seekh KEBAB



**PRODUCT:**  
Platinum Frypan

**COOKING TIME:**  
45 mins

**PREPARATION TIME:**  
15 mins



## METHOD:

- Soak soya granules in hot water, strain these granules with help of muslin cloth making it dry. Keep this water aside
- In a glass bowl, add dried Soya granules, channa dal flour, chopped onions & green ,chilli, spices (Red chilli powder, Kebab Masala, Amchoor Powder, Tumeric). Next add Bread crumbs, coriander leaves, mix it adjusting the seasoning with salt and water.
- With greased hand, make small portions of the mixture & apply it to satay sticks forming the kebabs
- Take Vinod Platinum Frypan, add sufficient oil and heat.
- Then add the prepared kebab in the pan & shallow fry them turning each side till they are cooked.
- Now they are ready to serve with amchoor ke chatney



# Suffed RAGI IDLI



## PRODUCT:

Stainless Steel  
Multikadai

## COOKING TIME:

30-40 mins

## PREPARATION TIME:

15 mins  
Excluding the Idli batter  
preparation




## INGREDIENTS:

### For Idli Batter:

- 1 cup Idli rice
- 2 cup water for making batter
- 1 cup ragi flour
- 1/2 cup urad dal
- 1/4 cup thick poha
- 1/4 tsp methi seeds
- 1 tsp rock salt
- Oil for greasing

### For Potato Bhaji mixture:

- 1 cup Idli rice
- 2 cup water for making batter
- 1 cup ragi flour
- 1/2 cup urad dal
- 1/4 cup thick poha
- 1/4 tsp methi seeds
- 1 tsp rock salt
- Oil for greasing



# Suffed RAGI IDLI



## PRODUCT:

Stainless Steel  
Multikadai

## COOKING TIME:

30-40 mins

## PREPARATION TIME:

15 mins  
Excluding the Idli batter  
preparation



## METHOD:

### For Idli Batter:

- 1) In a bowl, soak idli rice, urad dal, thick poha, methi seeds for atleast 4 to 5 hrs.
- 2) After 4-5 hrs of soaking, remove the water and grind the mixture into smooth paste. Keep it for fermentation covered.

### For Potato Bhaji mixture:

- 1) In a bowl, take 2 cups of Idli batter, add Ragi flour and salt to taste then add and adjust the water if required. Keep it aside.
- 2) Heat the oil in a kadai and add the mustard seeds.
- 3) When the seeds crackle, add the curry leaves, onions and saute on a medium flame for 1 to 2 minutes. Add the potatoes, turmeric powder, coriander and salt, mix well and cook on a medium flame for 1 minute, and keep stirring occasionally.

### For Making Idli:

- 1) Take Vinod Multikadai, grease it with required amount of oil.
- 2) Add the Idli batter, filling only half of the bowl of multikadai.
- 3) Then add the potato bhaji mixture in middle and fill it adding idli batter.
- 4) Now in the base kadai add sufficient water in order to steam idli.
- 5) Now place the filled idli plates inside and close the kadai with the lid.
- 6) Once it is steamed, your idlis are ready to serve.





# Puran Poli



## PRODUCT:

Hard Anodized  
Roti Tawa

## COOKING TIME:

10 mins

## PREPARATION TIME:

1 ½ hour



## INGREDIENTS:

### For mixture:

- 1 Cup chana dal, boiled
- 1 cup jaggery
- ½ tsp nutmeg powder
- 1 tsp cardamom powder

### For Dough:

- 1 ½ cup refined flour
- Salt to taste
- ½ cup milk
- Water as required
- 1/4 cup water
  
- Ghee to roast
- Refined oil as required



# Puran Poli



## PRODUCT:

Hard Anodized  
Roti Tawa

## COOKING TIME:

10 mins

## PREPARATION TIME:

1 ½ hour



## METHOD:

### For Dough:

- 1) Take a glass bowl, add refined flour, salt for taste, ½ cup milk and mix with water in it. Knead well to make it stiff dough. Cover the dough and keep aside for 1 hour.

### For Mixture:

- 1) Take a pressure cooker and add chana dal and water in it. Pressure cook the dal, once done, strain the excess water and allow it to cool.
- 2) In a pan, add jaggery, cook on low flame and stir it until it liquidifies. Add nutmeg and cardamom powder, turn off the flame and keep the mixture aside.
- 3) Now knead the dough again, adding salt, water and oil. Grind the dal and jaggery mixture. Add cardamom powder and nutmeg powder, mix well.
- 4) Roll out the rounds from the dough on a board sprinkled with rice flour, into flat rounds.
- 5) Cover the rolled dough round with the dal mixture and pinch the edges to seal the dough & Roll out like a thick chapati.
- 6) Heat ghee on a hard anodised hot roti tawa and put the puran poli on it. Keep adding ghee until its brown.



# Dhaba Style MUTTON CURRY




**PRODUCT:**  
Inner Lid  
Pressure Cooker

**COOKING TIME:**  
30 mins

**PREPARATION TIME:**  
15 mins



## INGREDIENTS:

- 3 tablespoons mustard Oil
  - 1 tsp ginger garlic paste
  - 1 tsp green chili chopped
  - ¾cup beated curd 1 Bayleaf
  - 1 Cinnamon Stick
  - 3-4 Cardamom Pods
  - 3-4 Cloves
  - 1 green chilli (slit lengthwise)
  - 3 large Onions (finely chopped)
  - 1 tablespoon Ginger Garlic Paste
  - 4 large Tomatoes (finely chopped)
  - 1 teaspoon Coriander Powder
  - 1 tsp cumin pwd
  - 1 tsp haldi pwd
  - 1 tsp red chili pwd
  - 2 tablespoons Mutton Masala
  - 500-600 grams Mutton or Lamb
  - 2 Potatoes (quartered)
  - 1 teaspoon garam masala
  - 1 tablespoon kasuri methi
  - 1 tablespoon ghee Salt to taste
- 



# Dhaba Style MUTTON CURRY



## PRODUCT:

Inner Lid  
Pressure Cooker

## COOKING TIME:

30 mins

## PREPARATION TIME:

15 mins



## METHOD:

- 1) Marinate Lamb with yogurt, red chilli powder, turmeric powder, cumin powder, coriander powder, and salt.
- 2) Mix everything well and keep it aside for about 2 hours.
- 3) Heat oil in pressure cooker and add cloves, cardamoms, bay leaves, garlic, ginger and saute for a few seconds.
- 4) Add chopped onion, green chillies and saute them till they turn golden brown.
- 5) Add in the marinated lamb and cook it till the lamb is cooked and tender. add in the tomatoes . Cook it for about 15 to 20 minutes. After 15 to 20 minutes, add in the required water and let it cook for 5 minutes more.
- 6) Sprinkle garam masala and cook for another 3-4 minutes. Once it is done, switch off the stove and garnish it with chopped coriander leaves.



# Spicy CHICKEN CURRY



**PRODUCT:**  
Platinum Kadai

**COOKING TIME:**  
20 mins

**PREPARATION TIME:**  
30 mins




## INGREDIENTS:

- 1 kg chicken
- 1 tsp oil
- 3 split green chilli

### For The Marinade:

- 2 tbsp ginger garlic paste
- 1 lemon juice
- ½ tsp turmeric powder
- 1 tbsp salt

### For The Curry:

- 4 Onions
  - 4 Tomatoes
  - 1½ inch Ginger
  - 3-4 Chillies
  - 1 tbsp Cumin Seeds
  - 2 Bay leaves
  - ½ Cinnamon, 4-5 Cardamoms 4-5 Cloves
  - 10 cloves Garlic, 8-10 Peppercorns
  - ½ tsp turmeric powder, 1 tsp chilli powder
  - 2 tbsp coriander powder, 1 tsp garam masala powder,
  - Salt to Taste.
- 



# Spicy CHICKEN CURRY




**PRODUCT:**  
Platinum Kadai

**COOKING TIME:**  
20 mins

**PREPARATION TIME:**  
30 mins



## METHOD:

- 1) Marinate chicken pieces with ginger garlic paste, turmeric powder, lime juice and salt. Cover and set aside for 30 mins.
  - 2) Grind onions, ginger, garlic and green chilies to a fine paste.
  - 3) Heat oil in a kadai. Add cumin seeds. Pound all the whole spices (bay leaves, cinnamon, cardamom, peppercorns and cloves) and add to the oil. Once they start to splutter, add the onion paste. Cook it on a low flame, till the oil starts to surface.
  - 4) Add tomatoes, salt, turmeric powder, red chilli powder and coriander powder. Cook till the tomatoes almost form a paste. Add chicken, garam masala and  $\frac{1}{2}$  cup water.
  - 5) Reduce the heat, cover with lid and cook on medium heat for 20-25 mins. Cook for another 15-20 mins till the water evaporates and the curry starts to thicken. Serve with rotis or rice.
- 



# Prawn WONTON



**PRODUCT:**  
Vinod Tivoli Kadai

**COOKING TIME:**  
25 mins

**PREPARATION TIME:**  
15 mins




## INGREDIENTS:

### For Wonton mixture:

- 1 cup prawns, chopped
- 1 tsp ginger, grated
- 1 tsp garlic, chopped
- 1 tbsp soya sauce
- 2 tbsp oyster sauce
- Salt, as per taste
- Black Pepper, as per taste
- 1/2 cup Kale leaves, chopped
- 1 tsp spring onion, chopped
- 10 wonton sheets, defrosted

### For Egg wash:

- 1 Egg
  - ¼ cup water
  - Oil for frying
  - Any sauce for taste
- 



# Prawn WONTON




**PRODUCT:**  
Vinod Tivoli Kadai

**COOKING TIME:**  
25 mins

**PREPARATION TIME:**  
15 mins



## DIRECTION:

- 1) In a glass bowl, add prawns, ginger, garlic, soya sauce, oyster sauce, Salt as per the taste, black pepper, kale, spring onion and mix it well.
  - 2) In another bowl, Whisk egg and water, keep it aside.
  - 3) Take a Wonton sheet, take some mixture and apply the spoon of egg mix to 2 sides (as shown in video). Fold it in shape of wonton.
  - 4) Take oil in a kadai and deep fry prawns wonton once it is hot.
  - 5) Serve it with any sauce you like.
- 



# Chilli Cantonese Cottage CHEESE BALLS



## PRODUCT:

Zest Non Stick  
Paniyarakal

## COOKING TIME:

15 mins

## PREPARATION TIME:

30 mins

## INGREDIENTS:

- ¼ cup Carrot, Grated
- ¼ cup Purple Cabbage, Chopped
- ¼ cup Green Peas, Mashed
- ½ cup Paneer, Grated
- ¼ cup French Beans, Chopped
- ½ cup Potato, Boiled and Mashed
- 3 tbsps Peanuts, Crushed
- ½ tsp Chilli Flakes
- 2 tbsps Soya Flour
- Crushed Black Pepper, a pinch
- Salt to Taste
- 1 tbsp Soy Sauce
- Sesame Oil for Brushing

## METHOD:

- 1) In a glass bowl, mix well all the vegetables listed with chilli flakes, soya flour, crushed black pepper with salt to taste followed by soy sauce. Make small balls and keep aside.
- 2) Now heat Paniyarakal pan, apply sesame oil & place the balls in the moulds and cover it with lid.
- 3) Check and turnover the cheese balls in between to make sure it is cooked from all sides until it becomes light brown.
- 4) Serve it hot with sweet chilli sauce.



# Mexican chilli beans with **TORTILLA CHIPS**



## PRODUCT:

Magic Cooker

## COOKING TIME:

30 mins

## PREPARATION TIME:

20 mins



## INGREDIENTS:

- 1 cup Red Kidney Beans
- 2 cups Water
- 2 tbsp Olive Oil
- 1 tbsp Garlic, chopped
- 2 tbsp Onion, chopped
- 1 tsp Coriander Roots, chopped
- 1 cup Tomato, chopped
- 2 tbsp Corn
- 2 tbsp Tomato Puree
- ¼ cup Mixed Peppers, chopped
- 1 tsp Coriander Powder
- 1 tsp Jeera Powder
- 2 tbsp Lemon Juice
- Black Pepper and Salt to taste

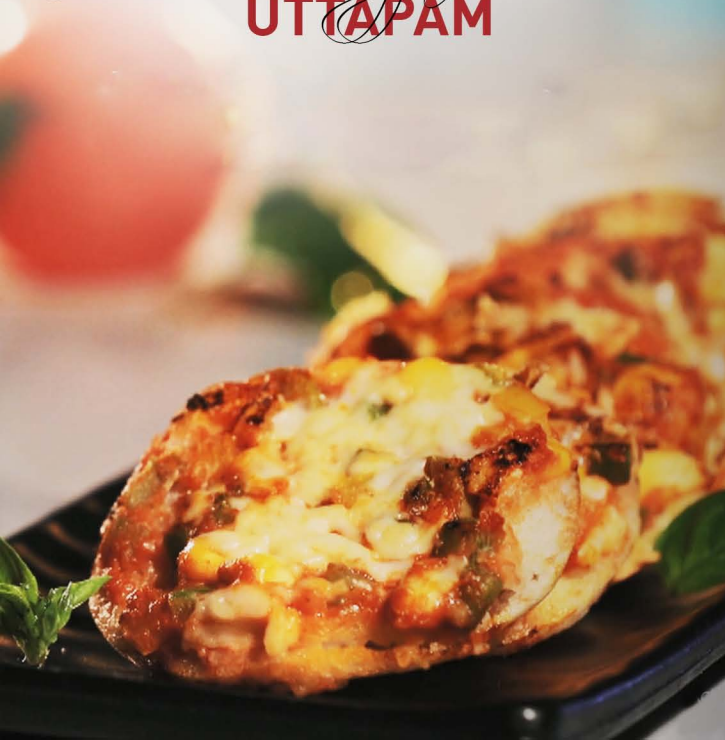
## METHOD:

- 1) In a cooker, add soaked kidney bean and pressure cook it, until tender.
- 2) Strain it red kidney beans and keep it aside.
- 3) Heat olive oil and garlic, onion, coriander roots and mix it well.
- 4) Now add chopped tomato, corn, tomato puree, chopped mixed peppers, Coriander powder, jeera powder, black pepper, salt and lemon juice. And lastly add Kidney Beans and mix it well. Cover with the glass lid and cook.
- 5) Garnish with chopped coriander leaves & serve it with tortilla chips.





# Pizza UTTAPAM



## PRODUCT:

Non Stick  
Mini Uttapam Pan

## COOKING TIME:

15 mins

## PREPARATION TIME:

20 mins

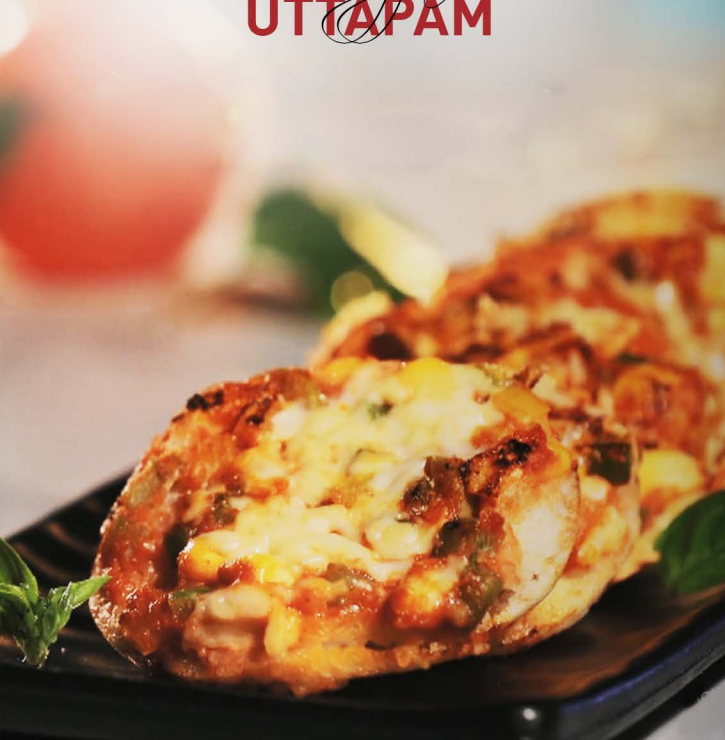


## INGREDIENTS:

- 2 cups Uttapam Batter
- 1 cup water
- Salt to taste
- 2tbsp pizza sauce
- 1tbsp onion, diced
- 1tbsp corn, boiled
- 1tbsp Green Capsicum, diced
- 1tbsp Red Bell Pepper, diced
- 1tbsp Yellow Bell Pepper, diced
- 1tbsp Jalapeno, chopped
- 1tbsp olive, sliced
- Oil
- Grated Cheese
- Oregano
- Red Chilli Flakes



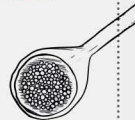
# Pizza UTTAPAM



**PRODUCT:**  
Non Stick  
Mini Uttapam Pan

**COOKING TIME:**  
15 mins

**PREPARATION TIME:**  
20 mins



## METHOD:

- 1) In a glass bowl take 2 cups of Uttapam Batter, add water, salt, Pizza sauce, diced onion, boiled corn, Diced Green Capsicum, Red Bell Pepper, Yellow Bell Pepper, Chopped Jalapeno, sliced olives.
- 2) Heat Vinod Mini Uttapam Pan, Apply oil & let it heat. Wipe it with tissue or wiping cloth. Add a ladle full of batter on tawa or pan. Let it cook on one side.
- 3) Apply pizza sauce and add all the toppings. Add grated cheese. Flip it.
- 4) Let it cook on the cheese side.
- 5) Cut in to pizza and serve.



# Hyderabadi VEG DUM BIRYANI



**PRODUCT:**  
Anodized Handi

**COOKING TIME:**  
45 mins

**PREPARATION TIME:**  
20 mins



## INGREDIENTS:

### For Biryani Vegetable Mix:

- 2 tbsp Ghee
- 1 tsp Shahi Jeera
- 2 Bay Leaves
- 1 Cinnamon Sticks
- 2 Star Anise
- 3-4 Cardamoms
- 1 Cup Onion, Sliced
- Salt as per the taste
- 1 tsp Ginger - Garlic - Green Chili paste
- 1 tbsp Red Chili Powder
- 1/2 tbsp Turmeric Powder
- 1 tbsp Coriander Powder
- 1 tbsp Biryani Masala

### For Layering:

- 1 tbsp Saffron Milk
- 1 tbsp Cashewnuts, fried
- 1 tbsp Coriander, chopped
- 1 tbsp Onions, fried
- Hand full Mint leaves - as per the taste

### Other ingredients:

- 1 cup each of French Beans, Carrot, Green Peas, Cauliflower, Beaten Curd, Basmati Rice & Water as required





# Hyderabadi VEG DUM BIRYANI



**PRODUCT:**  
Anodized Handi

**COOKING TIME:**  
45 mins

**PREPARATION TIME:**  
20 mins



## DIRECTION:

- 1) In cooker, cook rice as per your taste (plain, jeera rice or with masala ingredients)
  - 2) Heat ghee in a kadai. Add Shahi Jeera, Bay Leaves, Cinnamon Sticks, Star Anise, and Cardamoms. Then add & mix thinly sliced onions until they turn brown and crispy.
  - 3) Then add salt, ginger - garlic - green chili paste and mix well. Next add Red Chili Powder, Turmeric Powder, Coriander Powder and Biryani Masala and saute for few secs.
  - 4) Now add vegetables (Beans, carrot, peas, cauliflower and mix it well together and add curd to it.
  - 5) In another pot, assembling the mixture by layering it first with vegetable mix, then add the cooked rice layer, spreading some Saffron Milk, add cashews, chopped coriander and fried onions with Mint leaves.
  - 6) Close the Pot lid tight and seal the edges with dough or you can seal the vessel tightly with aluminum foil & place a heavy lid on top.
  - 7) Now Cook the biryani on medium heat for 10-15 minutes and it is ready to serve.
- 