

SEV RECIPES

(SABJI & OTHER DISHES)

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Indori Taste
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SEV DARBARI (Rajasthani Style)

(Onion-Tomato Gravy with fractional quantity of Kasoori Methi)

INGREDIENTS:

For Brown Paste:

- 5-6 Onion(sliced)-deep/shallow fried
- 3-4 Tbs Dahi

For Tomato Paste:

- 7-8 Tomatoes (blanched& peeled)
- 1-2 Ginger
- 3-4 Cloves
- 1-2 Bay Leaf (TejPatta)
- 2-3 Green Cardamom
- ¼ Cup Cashew Nuts
- 4-5 tbs Melon Seeds
- 1 tbs Kasoori Methi
- Pinch of Orange Red Color



PASTE RECIPE:

- Blend fried Onion with Dahi & makes a Brown Paste.
- Boil all the ingredients of Tomato Paste with ½ Cups of Water for 10-12 minutes. Cool & make Red Paste.

SABJI RECIPE:

- Take 1-2 tbs Oil in a Pan & add 1 tbs Chopped Onion. Saute for 2-3 minutes & add Brown and Red Paste. Boil for 4-5 minutes.
- Add 1 tbs of Salt, 1-2 tbs Red Chilli Powder, ½ tbs Turmeric Powder, 1-2 tbs Dhaniya Powder, crushed Kasoori Methi, pinch of Green Cardamom Powder & boil. Brown Gravy is ready.
- For Aakash Sev Bhaji: Add Laung Sev with ¼ Cup of Milk to Brown gravy. Cook for 2 minutes.
- Garnish with Green Coriander Leaves. Serve hot with Naan / Tandori Roti / Butter Tawa Roti.



SEV - E - CHAMAN

(Rich White Gravy with Half Done Methi)

INGREDIENTS:

For Rich White Gravy:

- 4 Onion
- ¼ Cups Cashew Nuts
- 1 ¼ Cup Melon Seeds
- 2 tbs Oil
- 1tbs Ginger Paste
- 1tbs Garlic Paste
- 2 Green Cardamom
- 2 Green chilies (sliced)
- ¼ Cup Mawa
- ½ Cup Dahi
- Salt (as per taste)
- ½ tbs White Pepper



RECIPE:

- Place Onion in a pan. Add ½ Cup water and boil till Onion softens. Drain & cool. Grind the Onion to form a smooth paste.
- Soak the Cashew Nuts / Melon seeds in warm water for ½-an-hour & grind for smooth paste.
- Heat the oil in a pan & add boiled Onion paste to it and stir. Add Garlic & Ginger paste along with Green Cardamoms, sliced Green chilies and grated mawa to it.
- Add Cashew nut paste and ½ Cup water & mix.
- Add Dahi and cook in low heat for 10 minutes.
- Add Salt & white pepper. Stir & cook-rich white gravy is ready.

INGREDIENTS:

For Half Done Methi:

- 1-2 tbs Oil
- 3-4 Chopped Garlic
- 1 Chopped Ginger
- 1 tbs Onion Chopped
- 3-4 Green Chilies (Chopped)
- ½ Cup boiled Methi (Boil Methi for 3-4 minutes with 1tbs Sugar)

RECIPE:

- In a pan add Oil, chopped Onion and bante for 3-5 minutes.
- Add Ginger Paste, Garlic paste, chopped Green chilies and sauté for 3-4 minutes.
- Add squeezed Methi & sauté for 3-4 minutes.



SEV LABABDAR (Hyderabad / Gujarati)

(Red Gravy In Coconut / Achari Flavour)

INGREDIENTS:

For Red Gravy:

- 8-10 Tomatoes
- 1 Bay Leaf (Tez Patta)
- 1 Ginger
- 2-3 Cloves & Garlic
- 1-2 tbs sliced Onion
- 2-3 tbs Cashew Nuts
- 2-3 tbs Melon Seeds
- 2-4 Green Cardamom.
- 1-2 tbs Oil



RECIPE:

For Red Gravy:

- Add all the ingredients in a pan & add ½ Cups of water, boil for 10 minutes. Cool and blend into a smooth paste.
- In a pan-add oil-add the blended paste & sauté for 3-4 minutes.
- Add 1-2 tbs Salt, red chili powder, 1/4 tbs Turmeric powder, pinch of Sugar, ½ tbs Green Cardamom powder and boil for 2-3 minutes. Red Gravy is ready.

For Achaari Sev:

- In a pan add 1tbs oil, ½ tbs Mustard Seeds & let it crackle.
- Add sesame seeds, Curry Leaves, sliced Green chilies-saute for 2 minutes.
- Add red gravy to it & add 1-2 tbsachaar masala, 2-3 tbs coconut milk & oil to the gravy.
- Add 2-3 tbs Cream (optional).
- Add Aakash Ki Lahsuni Sev preferably with ¼ Cup milk and boil for 2-3 minutes.
- Garnish with Green Coriander leaves and grated Coconut & serve hot with Naan / Tandori Roti / Butter Tawa Roti / Paratha.



KADHAI SEV – Chunky Capsicum

(Kadhai Gravy – Onion, Green Chilli, Ginger Garlic with real chunks of Capsicum Red/Yellow/Green)

INGREDIENTS:

- 3-4 Onion (Chopped)
- 1-2 chopped Ginger & 4-5 Green Chillies chopped
- ½ tbs Kalonji Seeds
- 1 tbs Ginger & Garlic
- ½ tbs Chilli Flakes
- 1-2 Curry Leaves
- 1 Onion- cut in to 4 parts (diced)
- 1-2 Capsicum-cut in 4 parts (diced)
- 1 Tomato –cut into 4 parts (diced)
- Salt-as per taste
- 1-2 tbs Red Chilli Powder
- ½ tbs Garam Masala
- 1 tbs Dhaniya Powder
- ½ Turmeric Powder



RECIPE:

- In a pan add oil, Kalonji seeds and let it crackle.
Add chopped Onion, Green Chillies and Toss for 3-4 minutes.
- Add chopped Garlic, Ginger & Toss for 2-3 minutes.
- Add diced Onion, Capsicum and Tomatoes. Toss for 2-3 minutes.
- Add ½ Cup brown gravy, Cream, Chat Masala, Dahi, Green Chillies, Chilli flakes and boil with ½ Cup milk and water.
- Before serving-add Aakash Ki Ratlami / Laung Sev and cook for 2-3 minutes.
- Garnish with Green Coriander leaves & serve hot with Pudina Paratha/ Missi Roti.



AAKASH DHOKLA UJJAINI

INGREDIENTS:

- 1 Cup Besan or Blend 1 Cup of Aakash Ki Ujjaini Sev.
- 1&1/2 Tbs-Sooji • 4 Tbs-Sugar
- 1 Tbs-Ginger Chilli Paste
- 2 Tbs- Fruit Salt (Baking Soda / ENO) • ½ Tbs-Citric acid
- Salt as per Taste • 3 ½ Tbs- Oil for greasing
- 1 tbs Rai (Mustard Seeds) • 1 Tbs-Chopped Green Chillies
- Pinch of Hing • 3-4 Curry Leaves

For Garnish:

- 2 Tbs Chopped Coriander Leaves • Green chutney

RECIPE:

- Combine the Besan/Blended Aakash Sev, Sugar, Ginger Green Chilli paste, citric acid, and Salt along with little water (3/4 Cup). In a bowl mix well to make thick Batter.
- Divide into two equal portions. Keep aside.
- Add 1 Tbs of fruit Salt in one portion, mix well.
- Pour the batter in a greased thali-5 inch diameter. Steam in a steamer for 12-15 mts. Keep aside, repeat it for next portion.
- Heat 3 Tbs of oil, Add Curry Leaves, sesame seeds, Green Chillies, Hing. Let it crackle.
- Remove from flame. Add 1 ½ Tbs water-pour on the Dhoklas.
- Cool slightly, cut into equal portions.
- Garnish with Green Coriander & Aakash ki Ujjaini Sev.



UJJAINI SEV KACHORI

INGREDIENTS:

- 2 ½ Cup- Maida • 50gm- Moong/Urad Dal (Soaked for 4-5 hr) • Jeera- 1Tsp • Hing-Pinch
- Amchur Powder • Dhaniya Powder • Red Chilli
- Garam Masala • Chooped Hara Dhania
- Green Chillies • AakashSev.

RECIPE:

- Take Maida & Salt + ¼ Cup Oil- Make a Dough (Soft). Keep it aside.

For Filling:

- In a Pan, Take 2 Tbs of Oil, Add pinch of Hing and Jeera. Let it crackle.
- Add Green Chillies to it.
- Add soaked Dal, Salt, Red Chilli Powder, Dhaniya Powder, Amchur Powder.
- Toss-Keep it covered for 6-7 minutes. (we can add 2-3 Tbs Besan before covering.)
- Take small balls of dough with the help of your hands press it.
- Add stuffing & give a shape.
- Deep fry on medium flame.

For Chat Kachori:

Take Kachori, press it. Add Dahi Chutney, Coriander Leaves and Aakash Ki Sev.



INDORI SEV TOAST / GRILLED SANDWICH

INGREDIENTS:

- 2 tbs oil • ½ tbs Mustard Seeds • 1/2 tbs Cumin Seeds
- 2 Green Chilli (Finely chopped) • 6-8 Curry Leaves
- ¼ tbs Turmeric Powder • 3 Potatoes - boiled and mashed
- Salt-as per taste • Bread Slices • 1 tbs Butter
- 2 tbs Green chutney • 1 Onion cut into ring
- 1 Tomato cut into rings • 1 Capsicum cut into rings
- Aakash Ki Ujjaini Sev to garnish

RECIPE:

For Making Paste:

- Make oil into a pan, add Mustard Seeds and Jeera -let it crackle.
- Add chopped Green Chillies, Curry Leaves, mashed Potatoes. Saute & add Turmeric Powder, Salt and let the paste cool.

For Assembling:

- In a Bread slice- apply Butter. Add Green chutney. Take another slice-spread potato mixture.
- Sprinkle Aakash Ki UjjainiSev over it
- Place Onion, Tomato & Capsicum rings.
- Sprinkle Sandwich masala / Jeerawan Masala. Add grated Cheese.
- Cover with other slice and grill.
- Spread Red chutney (optional) on top of Sandwich with lazeez Aakash Ki Ujjaini Sev to give a kick to your Sandwich.
- Serve with Green chutney.



SHAHI KATORI SEV CHAT

INGREDIENTS:

For Katori:

- 2 Cup Maida • 2 tbs Oil • Salt to taste

For Filling:

- 1 Cup boiled Sprouts • ½ Cup chopped Onion
- ½ Cup chopped Tomatoes • 1-2 tbs black Salt
- 1-2 tbs Chilli powder • 1 tbs chopped Green Chillies
- ½ Cup chopped Cucumber

For Dahi Mixture:

- 1 Cup Dahi • 1 tbs Sugar • 1 tbs Salt

RECIPE:

For Garnishing & Serving:

Aakash Ki Sev&Aakash Chutney

Mix all the Katori ingredients and make a soft dough.

Roll a small chapatti-prick with a fork.

Cover the Katori with chapati.

Put the Katori into Oil and deep fry. After frying keep aside the Katori.

For Filling:

Mix all the ingredients together & keep aside.

For Assembling:

Take Katoris- fill the filling inside.

Top with Dahi, Black Salt, cumin powder, Aakash Ki Sev & Aakash Chutney.

Garnish with Green Coriander leaves & spray Mint leaves.





Owner of Mirchandani's Lazeez cooking academy is also associated with life insurance company of India for past 18 years. Her passion for cooking can be seen in her several published articles in various Newspapers and Magazines.

Awards, Achievements & Recognition :-

1. First one to initiate Microcooking awareness in Indore.
2. She co-hosted (& Judged) various Master Chef contests in Mumbai & Indore. Recently also Judged Inter school Junior Master Chef contest in Choithram school in Indore.
3. Awarded with two consecutive Women's Achievement Awards by d'Divanee.
4. Appointed first ever Brand Ambassador for LOTUS in Indore.
5. Provides free culinary classes to widows & divorced for social wellness.
6. Her various special workshops on every occasions are huge success...some of them are like:
 - Fireless cooking for kids
 - Cakes & Deserts workshops
 - Quick and Healthy Diet Snacks
 - Breads and many more

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