

Preethi
MiniBlend

**Creamy Smooth Blending;
Chunk free grinding, Everytime!**

Recipe Book



Presenting Preethi MiniBlend

Experience the perfectly designed MiniBlend to indulge in silky-smooth blends and chunk-free grinds every time.

With two smart, multi-functional jars, MiniBlend adapts effortlessly to your daily routine. Grind fresh masalas or spices in one jar and store them right there, locking in their aroma and freshness. The second jar doubles as a convenient travel tumbler, letting you blend and sip your shakes or smoothies on the go. Perfect for your busy mornings or post-gym refreshment.

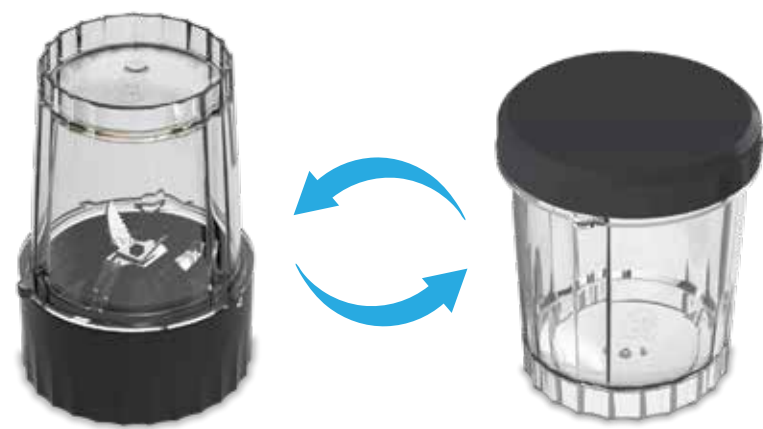
Whether you're whipping up a quick breakfast or prepping ingredients for dinner, MiniBlend ensures a hassle-free, mess-free, and ultra-smooth experience every time.

Here are few gently crafted recipes which can be done at ease.





Blending Jar



Grinding Jar



Smoothies



Milkshakes



Dips



Pastes



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Purees



Chutneys



Dry Masala

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Smoothies

Smoothies are thick, creamy beverages made by blending fruits, vegetables, and liquids like milk, yogurt, or juice. They're a great way to pack in nutrients and are often enjoyed as a quick breakfast or snack. Customize them with seeds, nuts, or sweeteners for added flavor and texture. Ideal for both energy boosts and cooling refreshment.



Strawberry Smoothie

Ingredients Required

| | |
|--------------------------------|------------|
| Strawberry (cut) - | 1 cup |
| Vanilla or strawberry yogurt - | 1/2 cup |
| Milk - | 1/2 cup |
| Sugar - | 1 tsp |
| Ice cubes - | 1 to 2 nos |

Preparation Method

- Clean the strawberries and cut into pieces.
- Add strawberries and all other ingredients in to the blending jar.
- Blend it for 45 seconds.
- Pour the juice from the jar and serve.





Mango Smoothie

Ingredients Required

| | |
|---------------|------------|
| Mango (cut) - | 1 cup |
| Milk - | 1 cup |
| Sugar - | 2 tsp |
| Ice cubes - | 1 to 2 nos |

Preparation Method

- Cut mangoes into pieces and peel them.
- Add mangoes and all other ingredients in to the blending jar.
- Blend it for 45 seconds.
- Pour the smoothie from the jar and serve.



Nuts Cream Smoothie

Ingredients Required

| | |
|-----------------------------------|--------|
| Almond - | 1 tbsp |
| Cashew - | 1 tbsp |
| Raisins - | 1 tbsp |
| Dates (seedless) - | 3 nos |
| Milk - | 1 cup |
| Vanilla or strawberry ice cream - | 2 tbsp |

Preparation Method

- Add all the ingredients in to the blending jar.
- Blend it for 45 seconds.
- Pour the smoothie from the jar and serve.

Note: (For best results soak the nuts in hot water/hot milk prior grinding)



Blueberry Banana Smoothie

Ingredients Required

| | |
|--------------------|----------------------|
| Blueberry - | 1 cup (frozen/fresh) |
| Banana (ripened) - | 1 no |
| Dates (seedless) - | 3 nos |
| Plain yogurt - | 1 cup |
| Ice cubes - | 2 nos |
| Honey - | 2 tbsp |

Preparation Method

- Add all the ingredients in to the blending jar.
- Blend until smooth.
- Pour the smoothie from the jar and serve.



Veggies Smoothie

Ingredients Required

| | |
|----------|--------|
| Carrot - | 1 no |
| Tomato - | 1 no |
| Honey - | 1 tbsp |
| Ginger - | 1 inch |
| Water - | 1 cup |

Preparation Method

- Add all the ingredients in to the blending jar.
- Blend until smooth.
- Pour the smoothie from the jar and serve.

Milkshakes

Milkshakes are sweet, chilled drinks made by blending milk, ice cream, and flavorings like chocolate, fruit, or syrups. They're rich, indulgent, and perfect for dessert or a fun treat. Add toppings like whipped cream or sprinkles to make them extra special. A favorite among kids and adults alike.





Chikku Milkshake

Ingredients Required

| | |
|-------------|------------|
| Chikku - | 4 to 5 nos |
| Cold Milk - | 1 cup |
| Sugar - | 1 tbsp |

Preparation Method

- Wash the fruits, peel the skin, cut in to two halves and deseed it.
- Add this in to the blending jar along with other ingredients.
- Blend for 45 seconds.
- Pour it from the jar and serve.

Custard Apple Milkshake

Ingredients Required

| | |
|-----------------|--------|
| Custard apple - | 1 no |
| Cold Milk - | 1 cup |
| Sugar - | 1 tbsp |

Preparation Method

- Crack open a custard apple and scoop the flesh from it.
- Add this in the blending jar and add milk.
- Pulse it 3 to 4 times this will remove the flesh from seeds.
- Now remove the seeds from the mixer jar by using strainer.
- Add sugar and blend it for 45 sec.
- Pour into glass and serve immediately.





Pomegranate Milkshake

Ingredients Required

| | |
|---------------------|----------|
| Pomegranate seeds - | 1 cup |
| Cold Milk - | 1/2 cup |
| Sugar - | 1/2 tbsp |

Preparation Method

- Add pomegranate seeds, milk and sugar in to the blending jar.
- Blend for 45 seconds.
- Pour it from the jar and serve.



Avocado Milkshake

Ingredients Required

| | |
|-----------------------|--------|
| Avocado - | 1 no |
| Cold Milk - | 1 cup |
| Ice cream (vanilla) - | 1 cup |
| Honey - | 2 tbsp |

Preparation Method

- Scoop the flesh from fruit.
- Add this in to the blending jar along with milk, ice cream and sugar.
- Blend for 45 seconds.
- Pour it from the jar and serve.



Oreo Milkshake

Ingredients Required

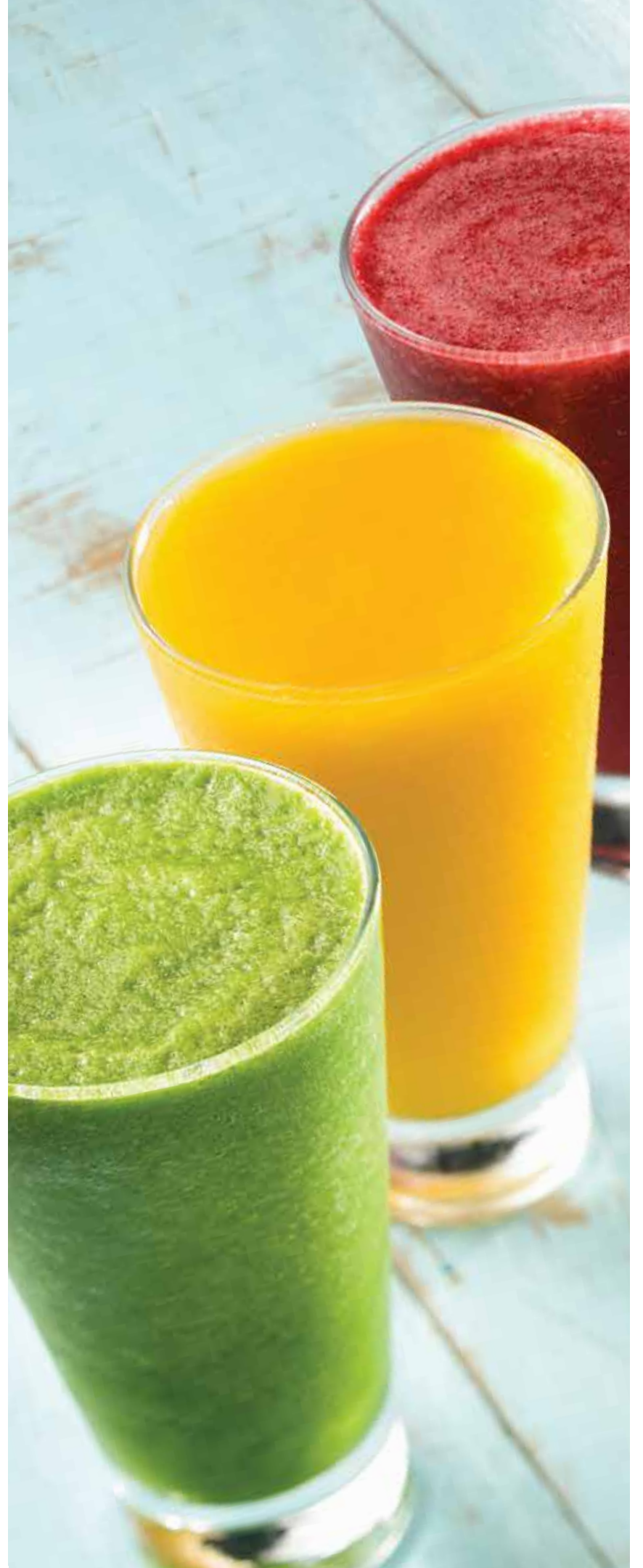
| | |
|-----------------------|--------|
| Oreo biscuit - | 4 nos |
| Cold Milk - | 1 cup |
| Ice cream (vanilla) - | 1 cup |
| Honey - | 2 tbsp |

Preparation Method

- Break the biscuits into pieces and add in to the blending jar.
- Add milk, ice cream and honey.
- Blend for 45 seconds.
- Pour it from the jar and serve.

Juices

Juices are made by extracting liquid from fruits or vegetables, offering a refreshing burst of flavor and natural goodness. They're an excellent way to hydrate while consuming essential vitamins and minerals. Serve fresh and chilled for best taste. Ideal for detox, breakfast, or a midday refresh.





Pineapple Juice

Ingredients Required

| | |
|-------------|-------------------|
| Pineapple - | 1 cup |
| Water - | $\frac{1}{2}$ cup |
| Sugar - | 2 tsp |

Preparation Method

- Add pineapple and sugar in to the blending jar.
- Add water.
- Blend for 45 seconds.
- Pour the juice from the jar and serve.



Kiwi Juice

Ingredients Required

| | |
|---------|--------------|
| Kiwi - | 2 nos (120g) |
| Sugar - | 2 tsp |
| Water - | 1 cup |

Preparation Method

- Wash the fruit and peel the skin, cut in to pieces.
- Add this in to the blending jar along with other ingredients.
- Blend for 45 seconds.
- Pour the juice from the jar and serve.



Watermelon Juice

Ingredients Required

| | |
|--------------|--------------|
| Watermelon - | 1 cup (200g) |
| Sugar - | 1/2 tsp |

Preparation Method

- Add watermelon and sugar in to the blending jar.
- Blend for 45 seconds.
- Pour the juice from the jar and serve.



Mint Coriander Detox Drink

Ingredients Required

| | |
|--------------------|-----------|
| Coriander leaves - | 1/2 bunch |
| Mint leaves - | 1/2 bunch |
| Lemon extract - | 1 tsp |
| Rock salt - | 1/2 tsp |
| Water - | 1 cup |

Preparation Method

- Wash mint and coriander leaves.
- Add mint leaves, coriander leaves and all other ingredients in to the blending jar.
- Blend for 45 seconds.
- Pour the juice from the jar and serve.



ABC Juice

Ingredients Required

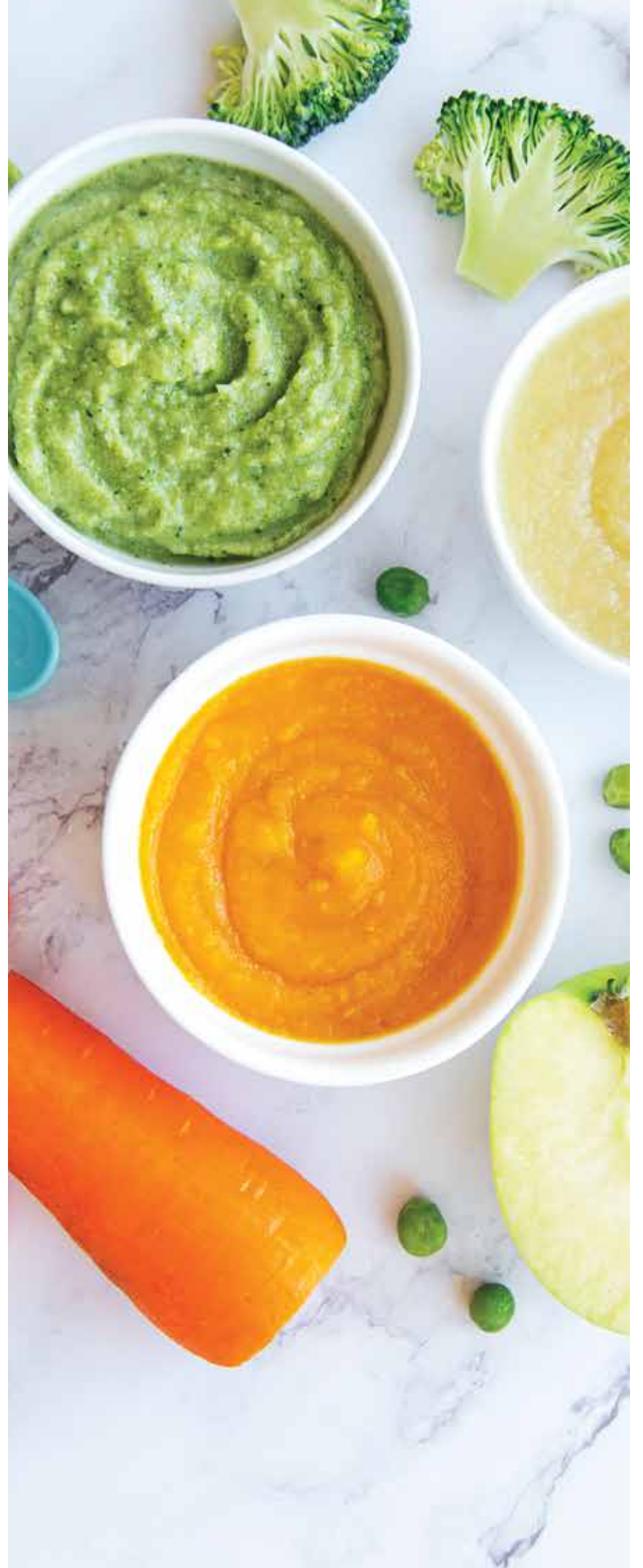
| | |
|------------|-------------|
| Apple - | 1 no |
| Beetroot - | 1/2 portion |
| Carrot - | 1 no |
| Water - | 1/2 cup |
| Sugar - | 1/2 tbsp |

Preparation Method

- Add apple, beetroot carrot in to the blending jar.
- Add water.
- Blend for 45 seconds.
- Pour the juice from the jar and serve.

Purees

Purees are smooth, thick blends made from cooked or raw fruits, vegetables, or legumes. They form the base for soups, sauces, baby food, and more. Easily digestible and versatile, purees enhance both flavor and texture in cooking. A handy element in both traditional and modern recipes.



Onion Puree

Ingredients Required

Onion (medium size) - 2 nos

Preparation Method

- Roughly cut the onions into quarter pieces and add it in to the blending jar.
- Blend for a minute.
- This can be used in making both veg and non veg curries.





Carrot Potato Puree

Ingredients Required

| | |
|-------------------|---------|
| Carrot - | 1 no |
| Potato - | 1 no |
| Salt (optional) - | A pinch |

Preparation Method

- Cut the carrot and potato into pieces.
- Steam the pieces until it gets cooked.
- Let it cool for sometime.
- Add this cooked carrot and potato in to the blending jar.
- Blend for 45 seconds.
- This can be used as a baby food.

A photograph showing two whole red tomatoes and one tomato cut in half, revealing its seeds, on a wooden surface. In the foreground, a white bowl is filled with a thick, smooth, red tomato puree.

Tomato Puree

Ingredients Required

Tomato (medium size) - 2 nos

Preparation Method

- Roughly cut the tomatoes into quarter pieces and add it in to the blending jar.
- Blend for a minute.
- This can be used in making both veg and non veg curries.

Pumpkin Puree

Ingredients Required

Pumpkin - 2 cups

Preparation Method

- Peel the pumpkin and remove the seeds from it.
- Cut into pieces.
- Add water and bring it to boil until the pumpkin get softened.
- Let it cool for sometime.
- Add this mixture in to the blending jar.
- Blend for 45 seconds.
- This can be used as a nutritious baby food and it can be added to baked foods like cookies, breads, pie and muffins.





Lentil Puree

Ingredients Required

| | |
|-------------------|-------------------|
| Red lentil - | 1/2 cup |
| Carrot - | 1 no |
| Sweet potato - | 1 no (Small size) |
| Garlic - | 3 cloves |
| Small onion - | 5 to 6 nos |
| Salt (optional) - | A pinch |

Preparation Method

- Cut the carrot and sweet potato into pieces.
- In a heat pan add lentil, carrot, sweet potato, garlic, onion and saute for 3 to 5 minutes.
- Add water and steam it until the lentil becomes soft.
- Let the mixture cool for sometime.
- Add this mixture in to the blending jar.
- Blend for 45 seconds to 1 minutes.
- This can be used as a nutritious baby food.

Dips

Dips are creamy or chunky accompaniments served with snacks like chips, veggies, or breads. Made from ingredients like cheese, yogurt, herbs, or pulses, they add richness and flavor to any platter. Perfect for parties or casual snacking. A little dip goes a long way in elevating taste.





Salsa Dip

Ingredients Required

| | |
|------------------------------|------------|
| Tomato (medium size) - | 2 nos |
| Onion (medium size) - | 1 no |
| Green Chilli - | 1 to 2 nos |
| Coriander leaves (chopped) - | 1 cup |
| Cumin powder - | 1/4 tsp |
| Pepper powder - | 1/4 tsp |
| Lemon juice extract - | 2 tsp |
| Salt - | To taste |

Preparation Method

- Cut the tomatoes, onions and add it in the jar
- Add chopped green chilli, chopped coriander leaves and other spice powders.
- Add lemon juice extract.
- Add water as required.



Veg Mayonnaise

Ingredients Required

| | |
|---------------------------|-------------------------|
| Paneer (cut into cubes) - | $\frac{3}{4}$ cup (80g) |
| Lemon juice - | 2 tbsp |
| Cashews - | 10 nos |
| Pepper powder - | 1 tbsp |
| Garlic - | 6 cloves |
| Olive oil - | 3 tbsp (20g) |
| Water - | As required |

Preparation Method

- Soak the cashews in warm water for 15 minutes.
- Add the soaked cashews, paneer cubes and other ingredients in the grinding jar.
- Grind it for 45 seconds and store it in refrigerator if required.



Chocolate Dip

Ingredients Required

| | |
|-----------------------------|------------------|
| Cocoa powder - | 1/2 cup |
| White sugar - | 3/4 cup |
| Milk - | 1 cup |
| All purpose flour (maida) - | 1 1/2 tbsp |
| Butter - | 2 tbsp |
| Vanilla extract - | 1 tsp (optional) |
| Salt - | Pinch |

Preparation Method

- Add flour, cocoa powder, sugar and salt in a bowl and mix it well.
- Add this mixture, butter, milk, vanilla extract in to the grinding jar.
- Grind for 45 seconds.
- It can be served over ice creams and can be used as a spread or dip.



Mint Dip

Ingredients Required

| | |
|----------------------------|----------|
| Chopped mint leaves - | 1 cup |
| Chopped coriander leaves - | 1 cup |
| Green chili - | 3 nos |
| Ginger - | 1/2 inch |
| Lemon juice - | 1/2 tsp |
| Cumin powder - | 1 tsp |
| Salt - | To taste |

Preparation Method

- Add all the ingredients in the grinding jar.
- Add water as per the required consistency.
- Grind for 45 seconds.
- Transfer the dip in an airtight container.
- This can be used as spread for sandwiches.



Hummus

Dip

Ingredients Required

| | |
|-----------------------|----------|
| Chickpea - | 1 cup |
| Sesame seeds - | 1/2 tbsp |
| Lemon juice extract - | 2 tsp |
| Garlic - | 3 cloves |
| Olive oil - | 3 tbsp |
| Cumin powder - | 1/2 tsp |
| Water - | 1/2 cup |
| Salt - | To taste |

Preparation Method

- Soak the chickpea in water for 30 minutes and cook it until it becomes soft.
- Let it cool for some time.
- Add the cooked chickpeas and all the other ingredients in to the grinding jar.
- Grind it for 45 seconds.
- This can be used as spread for sandwiches and wraps.

Pastes

Pastes are concentrated blends of spices, herbs, or aromatics used as a base in cooking. From ginger-garlic to curry pastes, they help build deep, layered flavors in various cuisines. Typically sautéed in oil before adding other ingredients. A must-have for quick and tasty cooking.





Ginger Garlic Paste

Ingredients Required

| | |
|-------------------|---------|
| Ginger (peeled) - | 1/2 cup |
| Garlic (peeled) - | 1/2 cup |

Preparation Method

- Wash the peeled ginger and garlic cloves.
- Add the ginger and garlic in to the grinding jar (add some water if required).
- Grind it for 1 minute.
- Store it in an airtight container.
- This can be used for making both veg and non veg curries.

A white ceramic bowl filled with a vibrant green, textured chili paste. In the background, several fresh green chilies are scattered on a dark wooden surface.

Green chili Paste

Ingredients Required

| | |
|---------------|-------------|
| Green chili - | 1 cup (60g) |
| Salt - | Pinch |
| Oil - | 1/2 tsp |

Preparation Method

- Wash green chilies and remove stems from them.
- Roughly snap the chilies in to half and add it in to the grinding jar.
- Add oil and salt to the green chilies.
- Grind it for 1 minutes to make a paste.
- This green chili paste can be used for making both veg and non veg curries.



Tamarind Paste

Ingredients Required

| | |
|------------|---------|
| Tamarind - | 1/2 cup |
| Salt - | Pinch |

Preparation Method

- Remove seeds from the tamarind.
- Add tamarind in the bowl and add water till the tamarind get soaked fully.
- Bring it to boil till the tamarind becomes soft.
- Let it cool down for some time and filter the water.
- Add the tamarind in to the grinding jar and grind it for 1 minute till it becomes paste.
- Add the paste in the pan and boil it for 5 minutes.
- Add salt and let it cool.
- Store this paste in an airtight container for further use.
- This tamarind paste can be used in making veg, nonveg curries and dips.



Cashew Paste

Ingredients Required

Cashews - 1 cup

Preparation Method

- Soak the cashews in water for 1 to 2 hours.
- Add the soaked cashews in to the grinding jar and grind it for 1 minute to make a paste.
- Add water as required for grinding.
- This cashew paste can be used for adding creaminess and richness to the dishes and it also acts as a thickening agent in various recipes.



Tikka Paste

Ingredients Required

| | | | |
|--------------------|-----------------|-------------------|--------|
| Coriander seeds - | 1 tsp | Ginger (1 inch) - | 1 no |
| Garlic (crushed) - | 2 cloves | Sunflower oil - | 2 tbsp |
| Black pepper - | 1/2 tsp | Salt - | 1 tsp |
| Turmeric powder - | 1/2 tsp | Tomato puree - | 1 tbsp |
| Red chili powder - | 1/2 tsp | Paprika - | 1 tsp |
| Fenugreek seeds - | 1 tsp | Cumin seeds - | 1 tsp |
| Tamarind paste - | 1 tbsp | | |
| Coriander leaves - | 1 bunch (small) | | |

Preparation Method

- Dry roast cumin seeds, fenugreek seeds, Black pepper and coriander seeds.
- Add this and all the other ingredients in to the grinding jar.
- Grind it for 1 minute to make a paste.
- This tikka paste can be used as versatile marinade for meat, vegetables and flavoring agent in curries, soups.

Chutneys

Chutneys are flavorful condiments made by blending herbs, fruits, or vegetables with spices. They can be sweet, tangy, or spicy and are commonly served with Indian meals and snacks. A spoonful can brighten up any dish. They offer a delicious way to balance and enhance flavors.



Coconut Chutney

Ingredients Required

| | | | |
|--------------------|----------------------|---------------|---------|
| Coconut (grated) - | 1 cup | Ginger - | 1½ inch |
| Fried gram dal - | 3 tbsp | Green chili - | 1 no |
| Cumin seeds - | 1½ tsp | Red chili - | 1 no |
| Mustard seeds - | 1½ tsp | Besan - | 1½ tbsp |
| Curry leaves - | 1 spring | | |
| Salt - | 1½ tsp (as required) | | |

Preparation Method

- Add grated coconut, fried gram dal, ginger, garlic and green chili in to the grinding jar.
- Add water as required.
- Grind it for 45 seconds till it becomes a paste.
- Add oil in a hot pan.
- When oil heated up add mustard seeds, cumin seeds, urad dal, red chili, curry leaves and saute for a minute.
- Add this tempering in the prepared paste.
- This chutney goes well with idli, dosa, pongal and vada.



Tomato Chutney

Ingredients Required

| | | | |
|-------------|--------|---------------|---------------|
| Tomato - | 2 nos | Tamarind - | 1 Small chunk |
| Big onion - | 1 no | Cumin seeds - | 1/2 tsp |
| Oil - | 1 tbsp | Salt - | 1/2 tsp |
| Urad dal - | 1 tsp | | |
| Red chili - | 2 nos | | |
| Garlic - | 3 nos | | |

Preparation Method

- Roughly slice tomatoes and onion.
- Add oil in a hot pan.
- When oil heated up add Cumin seeds, Urad dal and Red chili and saute for 1 minute.
- Add onion, garlic, tomato, tamarind and saute for 7 to 10 minutes till it becomes fragrant.
- Let it cool for some time and add it in to the grinding jar.
- Grind for 45 sec till it becomes a paste.
- This tomato chutney goes well with idli, dosa and chapati.



Peanut Chutney



Ingredients Required

| | | | |
|-------------------|-----------------------|-------------|----------|
| Roasted peanuts - | 1 cup | Garlic - | 3 nos |
| Fried gram dal - | 2 tbsp | Red chili - | 2 nos |
| Mustard seeds - | 1/2 tsp | Besan - | 1/2 tbsp |
| Curry leaves - | 1 spring | | |
| Tamarind - | 1 small chunk | | |
| Salt - | 1/2 tsp (as required) | | |

Preparation Method

- Add peanuts, fried gram dal, tamarind, garlic, red chili and salt in to the grinding jar.
- Add water as required.
- Grind it for 45 seconds till it becomes a paste.
- Add oil in a hot pan.
- When oil heated up add mustard seeds, curry leaves, besan and saute for few seconds.
- Add this tempering in the prepared paste.
- This chutney goes well with idli, dosa and vada.



Raw Mango Chutney

Ingredients Required

| | |
|----------------------------|-------------|
| Mango (small cut pieces) - | 1½ cup |
| Grated coconut - | 1 cup |
| Green chili - | 2 nos |
| Salt - | as required |
| Coconut oil - | 1½ tsp |

Preparation Method

- Add all the ingredients in to the grinding jar (except coconut oil).
- Grind it for 45 seconds till it becomes a coarse.
- Transfer the prepared paste into a bowl.
- Add coconut oil and mix it.
- It can be used as a glaze, dip, topping condiment and spread for sandwich.



Amla Chutney

Ingredients Required

| | | | |
|--------------------|-------------|--------------------|--------|
| Boiled amla - | 1 cup | Red chili powder - | 1 tsp |
| Oil - | 1 tbsp | Ghee - | 1 tbsp |
| Fennel seeds - | 1 tbsp | | |
| Coriander powder - | 1 tsp | | |
| Salt - | As required | | |

Preparation Method

- In a pan, heat oil and add fennel seeds.
- Add boiled pieces of amla and saute for 3 to 5 minutes.
- Add coriander powder, red chili powder, ghee and cook for a minute.
- Let it cool for sometime.
- Add this in to the grinding jar and grind it for 45 seconds till it becomes a paste.
- This chutney can be used as a dip or incorporated in to meals for added flavor and nutritional value.

Dry Masala

Dry masalas are spice blends made by roasting and grinding whole spices. Each mix brings its own aroma and character—be it garam masala, sambar powder, or chai masala. They add warmth and complexity to dishes, whether sprinkled on top or used in cooking. Homemade blends elevate the taste like nothing else.





Curry Masala

Ingredients Required

| | | | |
|--------------------|---------|----------------|---------|
| Dry ginger - | 1 no | Nutmeg - | 1 no |
| Black cardamoms - | 8 nos | Mace - | 1 no |
| Dhaniya powder - | 4 tsp | Rock salt - | 1/2 tsp |
| Turmeric powder - | 1/2 tsp | Salt - | 2 tsp |
| Cardamom - | 2 tsp | Ajwain - | 1/2 tsp |
| Red chili - | 2 nos | Fennel seeds - | 3 tsp |
| Rosted cumin - | 2 tsp | Star anise - | 1 no |
| Deggmirch powder - | 2 tsp | | |

Preparation Method

- Dry roast all the ingredients. (do not roast the ingredients which are in powder form)
- Let it cool down
- Transfer all the ingredients to the grinding jar and grind it for 1 minute
- This masala can be used for both veg and non veg curries.

A top-down photograph of a white ceramic bowl filled with a fine, golden-brown powder, which is the Idli Podi. A wooden scoop, also containing the powder, lies on the surface next to the bowl. The background is a dark, textured surface with some scattered seeds and spices.

Idli Podi

Ingredients Required

| | |
|------------------|--------|
| Urad dal - | 3 tsp |
| Channa dal - | 2 tbsp |
| Seasame seeds - | 1 tsp |
| Red chilli - | 4 nos |
| Garlic (small) - | 3 nos |
| Curry leaf - | 15 pcs |
| Rock salt - | 1 tbsp |

Preparation Method

- Dry roast all the ingredients.
- Let it cool down for sometime.
- Transfer all the ingredients to the grinding jar and grind it for 1 minute.
- This masala can be used as a condiment for dosa and idli.

Peri Peri Masala

Ingredients Required

| | | | |
|------------------------|------------|-----------------|------------|
| Coriander seeds - | 2 tbsp | Garlic flakes - | 1 1/2 tbsp |
| Black pepper corns - | 1/2 tsp | Bay leaf - | 1 no |
| Dried oregano leaves - | 2 tsp | Citric acid - | 1/2 tsp |
| Dried parsley leaves - | 1 1/2 tsp | Salt - | To taste |
| Dried basil leaves - | 2 tsp | | |
| Dried onion flakes - | 1 tsp | | |
| Cumin seeds - | 1 1/2 tbsp | | |
| Dried red chillies - | 4 nos | | |

Preparation Method

- Dry roast coriander seeds, cumin seeds, black peppercorns and dried red chillies until fragrant.
- Add this along with other ingredients in the grinding jar.
- Grind it for 1 minute and store it in a tight container.





Rasam Masala

Ingredients Required

| | | | |
|---------------------|---------|---------------|-------|
| Curry leaf - | 8 pcs | Cumin seeds - | 2 tsp |
| Coriander seeds - | 2 tbsp | Gram dhal - | 1 tsp |
| Black peppercorns - | 1 tsp | Turmeric - | 2 nos |
| Fenugreek seeds - | 1/2 tsp | | |
| Dried red chilies - | 5 nos | | |
| Mustard seeds - | 1/2 tsp | | |

Preparation Method

- Dry roast all the ingredients until fragrant and let it cool for sometime.
- Add all the ingredients in the grinding jar.
- Grind it for 1 minute and store it in an air tight container.



Pepper Powder

Ingredients Required

Black Pepper corn - 50g

Preparation Method

- Dry roast the pepper corn for 2 to 3 minutes in low flame.
- Let it cool for some time.
- Transfer the pepper corn in the jar and grind it for 1 minute.
- This masala can be used for both veg and non veg curries.



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