

INDIAN PICKLES Authentic and traditional accompaniment to every Indian meal.



MANGO PICKLE (HOT) 12 X 500 G



MANGO PICKLE (MILD) 12 X 500 G



MIXED PICKLE 12 X 500 G



LIME PICKLE (HOT) 12 X 500 G



LIME PICKLE (MILD) 12 X 500 G



GREEN CHILLI PICKLE 12 X 500 G



CARROT & CHILLI PICKLE 12 X 500 G



MANGO CHILLI PICKLE 12 X 500 G



LIME CHILLI PICKLE 12 X 500 G



GUJARATI CHOONDO PICKLE 12 X 575 G



GARLIC PICKLE IN VINEGAR 12 X 500 G

And over 40 other variants - visit: www.mothersrecipe.com, for more information

PASTES Essential ingredients for every Kitchen.



GINGER PASTE 12 X 300 G



GARLIC PASTE 12 X 300 G



GINGER GARLIC PASTE 12 X 300 G



TAMARIND PASTE 12 X 320 G



RED CHILLI PASTE 12 X 300 G

CURRY PASTE Make tasty authentic Indian dishes using these pastes.



BIRYANI Paste 12 x 300 g



VINDALOO PASTE 12 X 300 G



TIKKA PASTE 12 X 300 G



TANDOORI PASTE 12 X 300 G



ROGAN JOSH PASTE 12 X 300 G

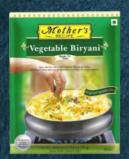


MADRAS CURRY PASTE 12 X 300 G

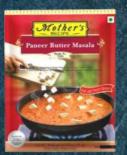


BUTTER CHICKEN
PASTE
12 X 300 G

READY TO COOK Ready to cook Spice mix, Just add water and protein.



VEGETABLE BIRYANI 4 X 10 X 75 G



PANEER BUTTER MASALA 4 X 10 X 75 G



CHICKEN BIRYANI 4 X 10 X 100 G



BUTTER CHICKEN 4 X 10 X 100 G



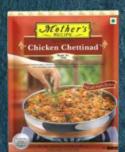
CHICKEN CURRY 4 X 10 X 80 G



MUTTON CURRY 4 X 10 X 100 G



CHICKEN TIKKA 4 X 10 X 90 G



CHICKEN CHETTINAD 4 X 10 X 80 G



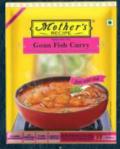
CHICKEN MOGHALAI 4 X 10 X 80 G



MALABAR CHICKEN CURRY 4 X 10 X 100 G



GOAN VINDALOO 4 X 10 X 80 G



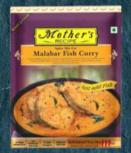
GOAN FISH CURRY 4 X 10 X 80 G



KERALA PRAWNS FRY 4 X 10 X 75 G



KERALA CHICKEN ROAST 4 X 10 X 100 G



MALABAR FISH CURRY 4 X 10 X 100 G

CHUTNEYS/SAUCES



SAMOSA CHUTNEY 12 X 370 G



TAMARIND DATE
CHUTNEY 12 X 380 G



RED CHILLI GARLIC CHUTNEY 12 X 330 G



TAMARIND CHUTNEY 12 X 380 G



MINT CHUTNEY 12 X 250 G



CORIANDER CHUTNEY 12 X 250 G



SWEET MANGO CHUTNEY 12 X 340 G



HOT MANGO CHUTNEY 12 X 340 G

READY TO EAT Ready to eat meals, just heat and serve.



CREAMY COTTAGE CHEESE CURRY 2 X 10 X 300 G



GREEN PEAS & COTTAGE CHEESE CURRY 2 X 10 X 300 G



BLACK LENTIL DAL 2 X 10 X 300 G



SPINACH & COTTAGE CHEESE CURRY 2 X 10 X 300 G



RED BEANS CURRY 2 X 10 X 300 G





TEMPERED LENTIL DAL 2 X 10 X 300 G



CHICKPEAS CURRY 2 X 10 X 300 G



VEGETABLE BIRYANI 2 X 10 X 300 G





GREEN PEAS & TOFU CURRY 2 X 10 X 300 G



CREAMY TOFU CURRY 2 X 10 X 300 G



SPINACH & TOFU CURRY 2 X 10 X 300 G

COMBO PACK



RAJMA MASALA & RICE 2 X 10 X 342 G



DAL TADKA & RICE 2 X 10 X 342 G



DAL MAKHANI & RICE 2 X 10 X 342 G



CHOLE MASALA & RICE 2 X 10 X 342 G

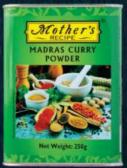
FRIED ONION

MANGO PULP



ALPHONSO MANGO PULP 12 X 850 G

CURRY POWDER

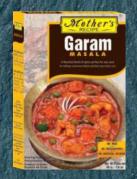


MADRAS CURRY POWDER 36 X 250 G (TIN) 60 x 200 G (DUPLEX BOX)

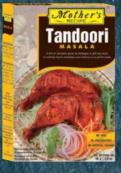


FRIED ONION 24 X 100 G

BLENDED SPICES (MASALA)



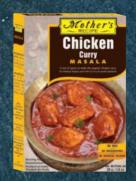
GARAM MASALA 8 X 10 X 50 G



TANDOORI MASALA 8 X 10 X 50 G



MEAT MASALA 8 X 10 X 75 G



CHICKEN CURRY MASALA 8 X 10 X 50 G



CHAAT MASALA 8 X 10 X 100 G

SPICES POWDER For all your basic needs

MARINATION PASTE

Indian marinades to make Kebabs.



KASHMIRI CHILLI POWDER 24 X 200G



TURMERIC POWDER 24 X 200G



CORIANDER POWDER 24 X 200G



TANDOORI MARINATION PASTE 4 X 10 X 80 G



LAMB KEBAB MARINATION PASTE 4 X 10 X 80 G



TIKKA MARINATION PASTE 4 X 10 X 80 G

PAPPADUMS Popular Indian accompaniment to your meals.



MADRAS PAPPADUM 100 X 100 G



PUNJABI MASALA PAPPADUM 8 X 10 X 200 G



GARLIC & GREEN CHILLI PAPPADUM 8 X 10 X 200 G



PLAIN PAPPADUM 8 X 10 X 200 G

SPECIALITY PRODUCTS



HOT SAUCE 96 X 88 ML



PEPPERICO RED PEPPER SAUCE 96 X 57 ML



LEMON JUICE SUBSTITUTE 30 X 250 ML



LEMON JUICE SUBSTITUTE 48 X 1000 ML



HIMALAYAN PINK SALT 400 G



HIMALAYAN PINK SALT 100 G



Desai foods private limited (DFPL) owns & manages the brands - Mother's Recipe, Dabee, Elmac, Spread on & Recipe.

We at Desai Foods, want to become the national leaders in the ethnic food category.

DFPL also has a gherkins division with a processing facility in Karnataka from where we export gherkins as well as pickled vegetables to over 12 countries.

We have 3 state-of-the-art manufacturing facilities in Pune, Kolkata & Bharoda.

Mother's Recipe is a well-known Indian ethnic foods brand, with a national presence In India as well as 45 countries in the world.

Mother's Recipe products have won a multitude of awards, like the Consumer Voice Award, the Superbrand Award 2015 & Product of the Year award 2016 for product innovation. We have also been accorded the 'Two Star Export House' status by the Ministry of Commerce and Industry, Government of India.

The Mother's Recipe product range consists of both consumer products as well as Food Service products in the following categories - Indian Pickles, Tomato Sauces, Spices, Chutneys, Papadams, Cooking Pastes, Curry Powder, Ready to Cook products, Indian Meals, Ready to Eat, Canned Vegetables & Mango Pulp.

Recipe Sauces are the latest addition to our glittering portfolio of delicious offerings and bring to you, a wide range of international flavours that will spice up and elevate your everyday meals. Recipe is a young brand that specializes in providing versatile options of exotic sauces for a wide range of culinary experiences. With Recipe Sauces, we intend to provide the consumer with the freedom & versatility of cooking, experimentation with everyday food, the best taste and a lot of exotic flavours.

The company ensures that only the best ingredients and high standards of manufacturing are used for making our products. Our objective is to continue delivering the real taste of love, to millions around the world.

In our commitment to serve our customers, all our products are available online on www.mothersrecipe.com.

As we continue growing, we'll never forget the love and support of our customers, our teams, and partners across India and all around the world. Our partners help us deliver the goodness of Mother's Recipe to customers, and thereby convey the shared vision of the Desai Foods team and all our stakeholders. Without them, none of this would be possible.

Here's to a brighter future ahead. Bon Appetite!



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