



Mother's Recipe is a well known Indian Ethnic Food Brand owned and managed by Desai Foods Private Limited. We have strong presence in both Indian as well as International markets.

We have 3 state-of-the-art manufacturing facilities in Pune, Kolkata & Bharoda. Our facilities are certified under ISO 9001and FSSC 22000 as well as with US FDA, Kosher and Halal, Sedex. The Company follows stringent hygienic standards and strict quality control procedures are implemented at various stages of processing to ensure that only the best quality products leave the factory.

From Pickles, Condiments, Curry pastes, Chutneys, Sauces, Curry Powder, Blended Spices, Ready-to-cook Mixes, Ready to Eat meals, Instant breakfast mixes, Pappadums, Mango pulp, Gherkins and other Canned foods - Mother's Recipe today is one of the largest providers of traditional & authentic Indian taste exported to more than 60 countries in the world.

As a leading Quality Manufacturer, our Vision is to expand globally and be recognized as an Indian Household name around the world. We are committed to grow with integrity and have thus, allocated resources in manufacturing, expansion, brand building & strategic relationships.

Some Achievements & Recognition:

- Desai Foods Private Limited, has been accorded the 'One Star Export House' status by the Ministry of Commerce and Industry, Government of India.
- · Mother's Recipe has been listed as India's most Attractive Brand
- · Mother's Recipe has been awarded Superbrand for 2011/12 and 2014/15.
- Mother's Recipe has been awarded "Best Pickles Brand of the Year 2015" at the Food and Grocery Awards at Singapore. We were also awarded "Best Food and Grocery Brand of the Year – Indian" at the same award show.
- Mother's Recipe was awarded "India's most Trusted Brand 2015" in the Pickles Category.
- Mother's Recipe has been awarded Product of the Year for 2016/17.

Mother's Recipe caters to the Retail markets, Food Service (HoReCa ) segment, Defense and Indian Army as well as offers Private Label Solutions





















Want to cook something tasty? Want to add a dollop of fiery flavour to your regular meals? Get some Desi Szechwan to spice up your food. Made with the finest ingredients with no added MSG, this is perfect to make your own unique Desi Chinese cuisine. Great tasting Szechwan spicy made out of ginger, garlic, and lots of red chilies to satiate your tastebuds. Try it today and tell us how you enjoyed it!

#### Product attributes

- No trans-fat & no added MSG Net weight 12 x 250g
- Pure vegetarian product

## Application

- · Can be used as a dip, spread or in stir fry
- · Can be added in almost any recipe to spice it up and cook great tasting food

# Dishes you can cook

- · Szechwan Fried Rice
- · Szechwan Noodle Salad
- Szechwan Paneer Lettuce Wraps
- · Szechwan Stir Fried Vegetables



Add the boiled rice & stir well. Garnish & it is ready to serve



Add 2 tbsp of our Desi Szechwan & 1 tbsp each of Recipe Soya Sauce, Green Chilli Sauce & Vinegar







Boil 1 cup of brown rice & set aside

Sauté 200 gm chopped vegetables (French beans, carrots, capsicum







Packed with the punch of Red Chillies, cook lip smacking Chinese recipes like Fried Rice or Noodles and also alternatively use as a marinade. Recipe Red Chilli Sauce is great for cooking or as a dip with Chips, Samosas, Sandwiches, Kebabs & other snacks.

Apart from Chinese dishes, it can also be used in different cuisines like Mexican and American. Chilli sauce tastes fantastic over tostados, or cooked together with refried beans. It also makes great addition to Burgers or to drizzle over Pizza.

#### Product attributes

- No trans-fat & no added MSG Net weight 24 x 200g
- Pure vegetarian product

# **Application**

- · Can be used as a dip, spread or in stir fry
- · Can be added in almost any recipe to spice it up and cook great tasting food

# Dishes you can cook

- · Chinese style Potato vegetable · Paneer rolls
- · Chilli Cheese Toast · Spring Dosa
- · Chilli Paneer · Red Sauce Pasta



Add finely cut Carrots & Bean Sprouts (100g) along with the Noodles & the Sauce mix & cook 7 for 3-4 minutes

ecine Noodles

Sauce, Sweet Chilli Sauce, 1 tsp of Sesame Oil in a small bowl

In a Wok / Pan Sauté 3-4 cloves of chopped Garlic & spring Onion in 1 tsp of Oil for about 30 secs

Toss 200g of boiled WholeWheat Noodles in 1 tsp of Oil &





Unlock the spiciness of Green Chillies with Recipe Green Chilli Sauce. Use it as a dip or in stir fry and add a delicious zing to any dish. Recipe Green Chilli Sauce is great for anytime cooking or as a marinade for grilled protein or barbeque.

#### **Product attributes**

- No trans-fat & no added MSG Net weight 24 x 190g
- · Pure vegetarian product

#### **Application**

- · Can be used in any stir fry
- Can be added in almost any recipe to spice it up and cook great tasting food
- Pour Green Chilli sauce over steamed vegetables for a beautiful combination of colour and flavour

# Dishes you can cook

- · Hakka Noodles · Any Indian Chinese dish
- · Roasted Corn Salad · Fried Rice
- · Cheese Chilly Toast
- · Paneer Tikka, Chicken Tikka







Boil 1 Cup of Brown Rice & set aside



Sauté 3-4 cloves of chopped Garlic along with the Vegetables & 2 tbsp of Recipe Green Chilli Sauce, 1tbsp Soya Sauce & 1 tbsp Vinegar

Chop 200g of Vegetables (Carrots, French Beans, spring Onions),

you may also add 100g shredded Chicken or Mushrooms



The deep rich flavour of Recipe Soya Bean Sauce is ideal for dipping, marinating, stir frying and braising. Recipe Soya Bean Sauce is used as an ingredient in Dips, Marinades and is a must in all Chinese dishes.

#### **Product attributes**

- No trans-fat & no added MSG Net weight 24 x 225g
- Pure vegetarian product

## **Application**

- · Can be used as a dip with Momos or Sushi
- · As a marinate, for stir fry and for braising
- Can be added in almost any Chinese recipe to give it a signature flavour

# Dishes you can cook

- · Hakka Noodles · Fried Rice
- · Chilli Paneer · Chilli Chicken
- Manchurian



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# Garlic Chilli Sauce



Recipe Garlic Chilli Sauce is one of our favourites, it has a tempting Garlic aroma & delicious flavour. Add the punch of Garlic Chilli to your everyday snacks. Our product is the perfect accompaniment as a dip, marinade and ideal for stir fry.

#### **Product attributes**

- No trans-fat & no added MSG Net weight 24 x 210g
- Pure vegetarian product

#### **Application**

- Enjoy this sauce as a dip or a spread with other snacks,
  as well as Sandwiches, Pizzas, Burgers, Omelettes, Salads and other food
- · Use it to whip up a yummy Chilli Garlic Paneer/Chicken or Noodles

# Dishes you can cook

- · Chilli Garlic Noodles
- · Chilli Garlic Paneer
- · Chilli Garlic Chicken



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Unlock a new level of spiciness with Recipe Peri Peri Sauce, made for the spice lovers. Satiate your taste buds with the perfect balance of the spicy and tangy taste of Recipe Peri Peri Sauce. Just a dash of Recipe Peri Peri Sauce will fire up boring dishes instantly.

#### **Product attributes**

- No trans-fat & no added MSG Net weight 24 x 180g
- Pure vegetarian product

## Application

- · Use our Peri Peri Sauce as an accompaniment with French Fries, Scrambled Eggs or as a Sandwich spread
- · You can also drizzle some on Grills or Steaks and Pasta for a spicy punch
- · Mix in your Pizza sauce or Pasta sauce

#### Dishes you can cook

- · Peri Peri Noodles · Peri Peri Mayo
- · Peri Peri Pizza / Pasta
- · Peri Peri Grilled Chicken







One of our speciality offerings, recipe Sriracha Chilli Sauce is a spicy mix of Red Chillies, Garlic & vinegar. This sauce will be very popular with all your Sandwiches, Burgers, snacks & our personal favourite is Sriracha with Noodles.

#### **Product attributes**

- No trans-fat & no added MSG Net weight 24 x 200g
- Pure vegetarian product

#### **Application**

- · Add on top of any Noodles or Fried Rice for the perfect spice
- Dip for your Spring Rolls Add some in your Burgers & Sandwiches
- Use it as a dip with French Fries or other Indian snacks such as Samosas or Pakoras
- Marinate Chicken or Seafood with this sauce to give it a savoury tangy flavor
- Drizzle it on fresh Paneer or sauted veggies for a sizzling vegetarian treat
- · Mix in your Pizza sauce or Pasta sauce



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Pecipe SRIRACHA CHILI CAUCE



Recipe Sweet Onion Sauce is a unique sauce, made with freshly procured onions & our handpicked spices, to enrich the flavour of your Sandwiches & Salads as well as day to day meals. Recipe Sweet Onion Sauce has the perfect balance of sweet & tangy flavours. An excellent lower calorie alternative to Mayonnaise that contains no MSG & trans-fats.

#### **Product attributes**

- No trans-fat & no added MSG Net weight 24 x 220g
- · Pure vegetarian product

## **Application**

- · Perfect dip for Spring Rolls & Wantons
- · Dip for Sweet Potato Fries
- Spread / Drizzle onto your favourite Sandwiches / Burgers
- · Can be used as a dip or to marinade dishes
- Use as a dressing in salads



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Give an extra zing to your food with Recipe Non Fruit Vinegar. Ideal to marinade non-veg delicacies, you can also enjoy this with salads, marinades or pair with other sauces.

#### **Product attributes**

- No trans-fat & no added MSG Net weight 24 x 170ml
- Pure vegetarian product

# **Application**

- Use as a marinade or add a splash in salads to give it a zing
- · Momo dip, used in all Indian Chinese preparations
- Drizzle some on your favourite Noodles or Rice for an enhanced flavour



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Pinch of Sesame Seeds





1 tsp Powdered Sugar



2 Add 3 tbsp Recipe Chilli Vinegar, 1 tbsp Recipe Red Chilli Sauce, 2 minced Garlic

Sauce, 2 minced Garli Cloves & 1 tsp Ginger paste





Unlock the treasure trove of global flavours with the lip smacking range of Recipe sauces. A classic harmony of handpicked ingredients and authentic taste is surely a treat for the taste buds. From the house of Mother's Recipe comes a family of rich and tempting global sauces which meets every food requirement.

Try them all for the love of food.





















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