

# Recipe- Bread Uttam

## Bread Uttam



### Ingredients

Bread slice 6  
Suji/ Semolina 3 tbsp  
Curd 1 tbsp  
Crushed black pepper 1 tsp  
Salt 1 tsp or according to taste  
Chopped onion 2 tbsp  
Chopped tomato 1 tbsp  
Chopped carrot 1 tbsp  
Chopped capsicum 1 tbsp

### Method

- Take suji in a deep bowl add curd and salt and mix well.
- Add sufficient water to make a thick paste.
- Cover and keep aside for 1-2 hours.
- Add chopped vegetables, black pepper and pinch of salt mix well.
- Spread the mixture over the bread slices.
- Heat non stick tawa on a medium flame.
- Apply 1 tsp ghee or oil on the mixture side of bread and fry on tawa at low flame.
- Turn and fry as well other side of bread till crispy.
- Enjoy with ketchup.

### Tips

You can use yellow or red capsicum as well to make the dish more colorful.

according to your child taste and tolerance.

**“Be Vegetarian be Happy”**

**“Live and Let Live”**

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# Recipe- Jalebi

## Jalebi



### Ingredients

Maida 1 Cup  
Besan 1 tbsp  
Curd 2 tbsp  
Baking Soda 1 pinch  
Ghee to fry

### Method

- Mix maida and besan in a deep bowl.
- Add curd and mix well with spoon.
- Now add sufficient water to make a thick paste of a pouring consistency.
- Cover bowl and keep in a warm place for about an hour.
- Add soda powder and beat well.
- Pour the mixture in a piping cone or in the plastic empty ketchup bottle.
- Now take sufficient ghee in a pan to fry.
- Heat ghee on medium flame.
- Pour the batter through bottle or cone in a medium heated ghee making your favorite shape.
- Fry them till golden brown.
- Remove and soak in a warm [single string sugar syrup](#) for 1-2 minutes.
- Serve Hot.



### Tips

You can also serve jalebies topped with Rabri or Vanilla Ice cream.

Before frying check if ghee is heated sufficient.  
Prefer flat pan to fry jalebies.

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