

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”

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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