

Recipe- Whole Wheat Walnut Chocolate Brownie Cake (Eggless)

Recipe- Mango Shrikhand

Mango Shrikhand



Ingredients

Mango Pulp 1 Bowl

Hung Curd 1 Bowl

Sugar 6 tsp

Saffron 2 Pinch

Green Cardamom 4 nos

Nutmeg/ Jaiphal Powder 1 pinch

Fresh Milk 1 tsp

Method

- Grind mango pulp and hung curd with sugar, keep aside.
- Crush and grind well saffron, green cardamom seeds, nutmeg powder and milk in a traditional grinding stone (Fig Below).
- And mix this with mango pulp and hung curd mix.
- Pour in a serving dish and garnish with some saffron and cardamom seed.
- Refrigerate for an hour.
- Serve chill.



Tips

Use sweet mango otherwise the taste would not be good.
Adjust sugar as per the sweetness of mango.

“Be Vegetarian”

“Live and Let Live”

Recipe- Cheesy Veggie Dip

Cheesy Veggie Dip



Ingredients

Thick Curd 0.5 cup

Cheese Spread/ Mayonnaise (Eggless) 2 tbsp

Grated Carrot 1 tbsp

Grated Capsicum 1 tbsp

Grated Cucumber 1 tbsp

Onion 1 small (Finely chopped)

Crushed Black Pepper 1 tsp

Red Chilli flakes 2 tsp

Salt 0.5 tsp or as per taste

Method

- Beat the thick curd well.
- Mix with cheese spread or mayonnaise.
- Add grated carrot, capsicum, cucumber, chopped onion and mix well.
- Now mix with crushed black pepper, red chilli flakes and salt.
- Refrigerate for half an hour.
- Serve chill with nachos, sandwich, cutlets etc.

Tips

Check if cheese spread or mayonnaise is suitable for vegetarians or not.

You may use your choice of veggies.