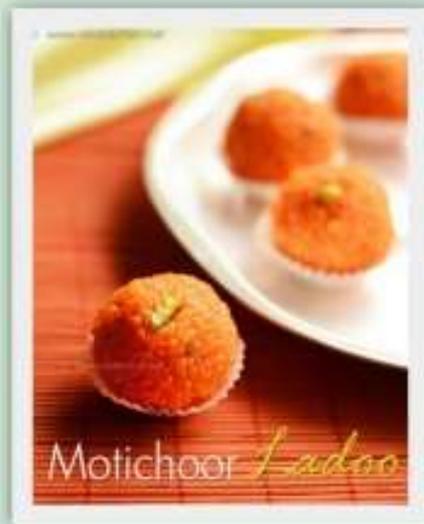


2016  
TOP 10  
POSTS

# RAKS KITCHEN



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# Spicy small potato pepper fry

Web Link: <http://www.rakskitchen.net/2016/07/potato-pepper-fry-recipe-spicy-small.html>

An easy, spicy and tasty potato pepper fry with all the spice to turn up the heat in this recipe.

<b>Recipe Cuisine:</b> Indian		<b>Recipe Category:</b> Lunch
<b>Prep Time:</b> 10 mins	<b>Cook time:</b> 10 mins	<b>Serves:</b> 3

## Ingredients

- Small potato – 15 – 18
- Garlic – 8 flakes
- Red chilli – 1
- Green chilli – 1 (Optional)
- Red chilli powder – 3/4 tsp
- Black pepper powder – 1 tsp
- Salt – As needed
- Sesame oil – 2 –3 tbsp



## Method

1. Pressure cook small potatoes with enough water to immerse it, upto 3 whistles. Very finely chop garlic and green chilli if using.
2. Heat a pan with oil. Using a kitchen scissors, cut the red chilli into thin circles over oil in low flame. Give it a stir and add garlic, green chilli and cook for a minute until garlic turns fragrant. Add red chilli powder and 2 tbsp water to oil (You can make a paste first and then add to oil).
3. Cook over low flame until oil separates. Add black pepper powder, salt and give it a mix. Add the potatoes.
4. Toss well to coat. Cook for 2 minutes in medium flame. Switch off the flame. You can top with more pepper powder if you want.

## Notes

- *Adjust black pepper powder as per your spice level.*
- *You can add a tsp of soya sauce before adding potatoes.*
- *You can add finely chopped coriander leaves to this.*

Serve as accompaniment for rice or you can have it as such. We love it as such!

# Motichoor Ladoo Recipe

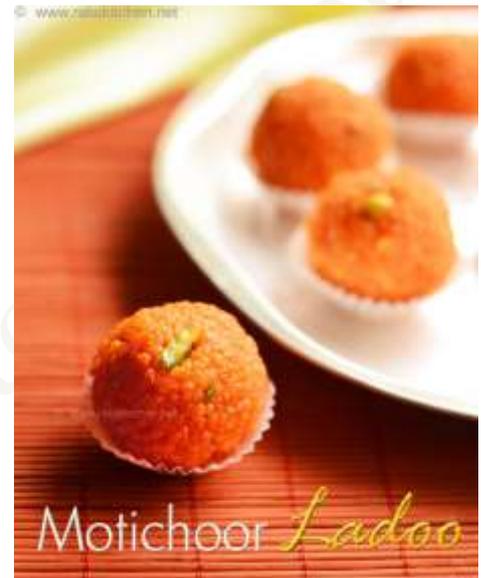
Web Link: <http://www.rakskitchen.net/2016/10/motichoor-ladoo-recipe-how-to-make.html>

Motichoor ladoo is an Indian sweet, different from boondi ladoo, because this is with tiny boondi and slightly different method of preparation and ingredients.

<b>Recipe Cuisine:</b> Indian		<b>Recipe Category:</b> Sweets
<b>Prep Time:</b> 30 mins	<b>Cook time:</b> 25 mins	<b>Makes:</b> 12

## Ingredients

- Besan, coarse – 1 cup
- Orange food colour – 1/4 tsp
- Milk – 3 tbsp
- Salt – a pinch
- Oil/ ghee – to deep fry
- Pistachios - 12
- Sugar – 3/4 cup
- Water – 1 cup
- Cardamom – 1, powdered
- Rose essence – 3 drops
- Lemon juice – 1/2 tsp



## Method

1. Take besan (kadalai mavu/ chickpea flour) in a mixing bowl, add salt and whisk well or you can sieve too. Add milk, food colour and required water to make a thick batter. [Refer video](#) for consistency.
2. Heat a broad kadai with enough oil. Keep a heavy, taller (than the kadai using) box/ dabba near the kadai, without touching the flame or the kadai. Place a kitchen cloth or towel, folded over the container. This is for tapping the ladle over the oil.
3. Once the oil is hot, put flame to low or medium and hold the boondi ladle in slanting way, above the oil, so that the handle rests over the dabba. Pour batter all over the ladle rather than at one place. Quickly start tapping the handle of the ladle over the dabba, so that the batter gets sprinkled in the oil.
4. Once the bubbles reduce and you could see boondis, remove it from oil using a wire mesh ladle. Never let it for more time, otherwise it will get crispy and brown. Drain in paper towel. Repeat to finish.
5. To make sugar syrup, boil sugar and water until one string consistency. That is, if you swipe the back of the ladle with your fore finger and check between your thumb, a string should form.
6. Switch off the flame, add lemon juice, cardamom and rose essence.
7. Add the prepared boondi, mix well and keep it closed for minimum 20 mins or until all the syrup is absorbed by the boondi.
8. Chop finely and fry the pistachios in ghee. Add to the soaked boondi, mix.
9. Grease you hand with ghee. Take palm full of the boondi and make ladoos. Repeat to finish and arrange in serving plate.

## Notes

- *If you are not able to make tiny boondi, don't worry, make regular ones, run in mixer after step 7. Make laddos. Looks equally good and tastes the same.*
- *This boondi takes in a lot of oil, so make sure to drain each batch over paper towel.*
- *And you can use oil or better ghee or ghee + vanaspati to deep fry the boondi as the boondi flavour mostly comes from that.*
- *Restrict yourself with only one per day/ time. It is really heavy.*
- *I don't have wire mesh ladle, so used my metal strainer.*
- *While tapping, be careful not to tap on the kadai.*
- *If possible, get help from another hand, while making the boondi.*

I arranged in muffin liners. But can keep as such too! Store in air-tight containers



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# Crispy Chilli Garlic Okra Recipe

Web Link: <http://www.rakskitchen.net/2016/05/crispy-chilli-garlic-okra-recipe-ladies.html>

Crispy okra (Ladies fingers) tossed in a spicy, garlicky sauce – dry version.

<b>Recipe Cuisine:</b> Indian		<b>Recipe Category:</b> Snack
<b>Prep Time:</b> 15 mins	<b>Cook time:</b> 30 mins	<b>Serves:</b> 2

## Ingredients

- Okra/ ladies fingers – 15
- Small onions – 4
- Garlic – 6 flakes
- Green chilli – 2
- Red chilli – 1 & 1/2 tsp
- Tomato sauce – 2 tsp
- Soya sauce – 3/4 tsp
- Black pepper powder – 1/2 tsp
- All purpose flour (Maida) – 3 tbsp
- Corn flour – 4 tbsp
- Salt – As needed
- Oil – As needed



## Method

1. Slice the okra diagonally into thin slices. Transfer to a mixing bowl.
2. Add a tbsp of all purpose flour and coat it well.
3. Mix remaining maida, corn flour,pepper and salt. Add cold water to make a batter, slightly on runny side.
4. Dip the sliced okra in the batter and carefully drop in hot oil and deep fry until crisp. Do not change the colour to deep golden, just fry until crisp.
5. Drain in paper towel. repeat to finish in batches. Finely chop, green chilli, garlic and onion. Mix red chilli powder with a tbsp of water. Heat a tbsp of oil in a pan, add the chopped garlic,chilli and onion in order, frying each for 1/2 min.
6. Once fragrant, add the red chilli paste, mix well. Cook in low flame until the oil separates.
7. Add tomato sauce mix well and add soya sauce and give it a quick mix.
8. Add the deep fried okra and toss well to coat the okra.

## Notes

- *Slice okra diagonally for easy frying.*
- *While deep frying, the okra should be dropped in oil individually. Though it will stick in oil, as it gets cooked, will easily separate.*
- *Batter should not be thick, should be slightly runny.*
- *Coating the okra in flour before dipping in batter helps the batter stick to the okra.*
- *If you want you can replace soya sauce with lemon juice.*

Serve immediately. You can garnish with spring onion or finely chopped coriander leaves.

# Kara Chutney Recipe For Dosa, Idli

Web Link: <http://www.rakskitchen.net/2016/07/kara-chutney-recipe-for-dosa-idli.html>

Spicy kara chutney recipe with onion, tomato and both green red chillies and black pepper for extra spiciness.

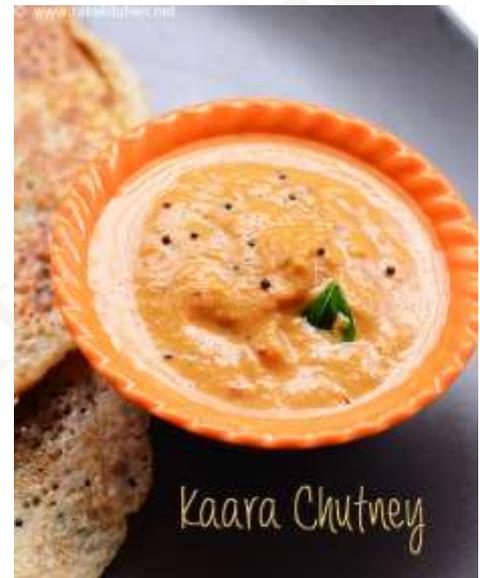
<b>Recipe Cuisine:</b> Indian		<b>Recipe Category:</b> Breakfast
<b>Prep Time:</b> 5 mins	<b>Cook time:</b> 10 mins	<b>Serves:</b> 3

## Ingredients

- Onion – 1
- Tomato – 1
- Garlic – 3 flakes
- Red chilli – 2
- Green chilli – 2
- Black pepper – 1 tsp
- Chana dal – 1 tbsp
- Curry leaves – 1 sprig
- Salt – As needed

## To temper

- Oil – 1 tsp
- Mustard – 1/2 tsp
- Urad dal – 1 tsp
- Curry leaves – 1 sprig



## Method

1. In a pan, heat 1 tsp oil, roast 1 tbsp chana dal, 2 red chillies. Once chana dal is golden, add black pepper, garlic, roughly chopped onion, tomato, curry leaves.
2. Once tomatoes are soft, transfer to a plate and cool down completely.
3. Transfer to a mixer and grind smoothly with salt. Add water to get right consistency you need.
4. This is optional, if you want you can temper with mustard, urad dal and curry leaves in a tsp of oil.

## Notes

- I added 3 red chillies, but it was too spicy, so reduced one chilli in the recipe.

We had with Godhuma dosa and it was really great.

# How to make paneer 65, paneer 65 recipe

Web Link: <http://www.rakskitchen.net/2016/11/how-to-make-paneer-65-paneer-65-recipe.html>

Paneer 65 is an easy to prepare snack, very filling to go with tea or coffee. Perfect for get together as a starter.

<b>Recipe Cuisine:</b> Indian		<b>Recipe Category:</b> Snack
<b>Prep Time:</b> 30 mins	<b>Cook time:</b> 20 mins	<b>Serves:</b> 3

## Ingredients

- Paneer – 200 gm
- All purpose flour (maida) – 1/4 cup
- Corn flour – 2 tbsp
- Plain yogurt (curd) – 1 tbsp
- Cooking soda – a generous pinch
- [Ginger garlic paste](#) – 1/2 tsp
- Red chilli powder – 1 tsp
- [Garam masala powder](#) – 1/2 tsp
- Black pepper powder (optional) – 1/2 tsp
- Lemon juice – 1 tsp
- Curry leaves – 2 sprigs
- Chaat masala – 1/2 tsp
- Salt – as needed
- Oil - to deep fry



## How to make paneer 65 method

1. First thaw the paneer, soak the paneer strips in hot water for 20 mins. Drain water completely and take it in a wide bowl or plate.
2. Marinate the paneer cubes with 1/4 tsp ginger garlic paste, 1/2 tsp red chilli powder, 1/4 tsp garam masala powder, black pepper powder, lemon juice and little salt for 10 mins.
3. Prepare the batter using all purpose flour, corn flour, remaining red chilli powder, garam masala powder, required salt, curd and required ice cold water. The batter should be thick enough to coat the paneer cubes yet not a thick coat. so prepare accordingly.
4. Just before frying, add a tsp of maida to the marinated paneer and coat it evenly. This step is to make sure the batter remains intact to the paneer.
5. Heat oil and add the paneer cubes to the batter. Coat it from all sides and using a fork drop in hot oil. You can use your hands too.
6. Let it get cooked until golden and turn the paneer cubes. Cook until golden and crisp.
7. Add few curry leaves to the oil. Drain in paper towels. Sprinkle with chaat masala. Paneer 65 is ready to serve.

## Notes

- *While frying in oil, do not try to separate the paneer even if it gets stuck to each other. Later after getting cooked, you can easily separate.*
- *Make sure to add all the spices and balance it, otherwise will be bland.*

Serve hot with fresh cut onion rings, lemon wedge and tomato sauce.

# Pasta in white sauce recipe | Kids pasta recipes

Web Link: <http://www.rakskitchen.net/2016/04/pasta-in-white-sauce-recipe-kids-pasta.html>

Penne pasta cooked and added to a smooth and creamy white sauce along with vegetables. Check out other pasta recipes – [Butter corn pasta](#), [pasta muffins](#), [Aglio olio](#), [Arrabiata pasta sauce](#), [Indian style masala pasta](#)

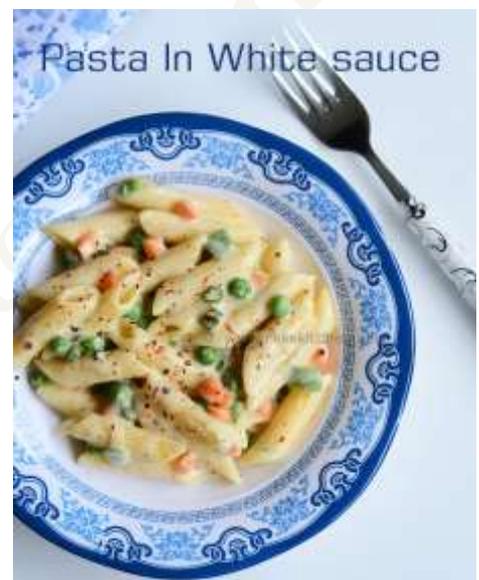
<b>Recipe Cuisine:</b> Continental		<b>Recipe Category:</b> Main course
<b>Prep Time:</b> 5 mins	<b>Cook time:</b> 30 mins	<b>Serves:</b> 2

## Ingredients

- Penne pasta – 1/2 cup
- Mixed vegetables – 1/2 cup
- Salt – 1/4 tsp
- Sugar – A pinch

## For white sauce

- Butter – 2 tbsp
- Milk – 1 cup
- All purpose flour – 1 tbsp
- Grated cheese (Cheddar or processed cheese) – 1 & 1/2 to 2 tbsp
- Italian herb – 1/2 tsp
- Red chilli flakes – 1/2 tsp
- Mustard powder – 1/4 tsp
- Nutmeg powder – A pinch
- Crushed black pepper – 1/4 tsp
- Salt – As needed



## Step by step method

1. Cook pasta as per package instructions – Bring enough water to boil in a vessel, add pasta, required salt to it and boil until pasta is cooked soft. Drain, keep aside.
2. In a pan, olive oil and sauté chopped veggies, salt and sugar in high flame until its done, without changing its colour. Keep aside.
3. In a heavy bottomed pan, melt butter and add all purpose flour to it. Fry in medium flame until its roasted, without changing its colour.
4. Add in milk, constantly stirring and bring to boil. Keep stirring as it thickens when boiled and there are chances of getting stuck at the bottom of the pan.
5. Once the milk is thick, put the flame to low and add grated cheese. Keep mixing until its melted and smooth.
6. Add Italian herb (I forget to add and added lastly while serving), red chilli flakes, nutmeg, mustard and salt. Mix well.
7. Add cooked pasta and vegetables. Mix gently and switch off the flame. All has to be done in low flame. Add crushed black pepper.

## Notes

- *While draining pasta, reserve some cooked water and once the pasta is cooled down, add that water and toss the pasta to prevent it sticking together.*
- *I have used the vegetables I had, you can use sweet corn, or any of your favorite veggies that could go well in this sauce. You can use colourful capsicums too.*
- *After adding cheese, the flame should always be in low.*
- *More cheese, more thick sauce. The sauce gets thicker as it gets cooled.*

Serve this colourful and delicious tasting pasta hot! You can use any of your favorite shape like macaroni, fusilli etc.



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# Rava dosa recipe, How to make rava dosa

Web Link: <http://www.rakskitchen.net/2016/03/rava-dosa-recipe-soaking-method.html>

Rava dosa made by soaking rava (Semolina), [rice flour](#) and maida

<b>Recipe Cuisine:</b> Indian		<b>Recipe Category:</b> Breakfast
<b>Prep Time:</b> 3 Hr batter resting time	<b>Cook time:</b> 30 mins	<b>Serves:</b> 10

## Ingredients

- Semolina / Rava – 1/2 cup
- Rice flour – 1/2 cup
- All purpose flour / Maida – 1/2 cup
- Black pepper – 2 tsp
- Cumin seeds – 2 tsp
- Onion – 2
- Green chilli – 2
- Ginger, finely chopped – 1 tsp
- Asafoetida – A generous pinch
- Salt - As needed
- Curry leaves – A sprig
- Oil/ [ghee](#) – As needed



## Method

1. In a mixing bowl, place rava, rice flour, maida and mix well with water ( 2 cups approx). Keep aside for 3 hours covered.
2. After three hours, blend the batter in a mixer. (I used my hand blender)
3. Add roughly crushed black pepper, cumin seeds, ginger, finely chopped green chilli, salt, asafoetida and mix well. You can add finely chopped onion to the batter and mix.
4. Adjust the water quantity, approximately 2 more cups.
5. Heat a dosa tawa and drizzle with oil. Hold the pan in you hands, slightly in slanting way. Pour a ladle full of batter in an arch. Then tilt to make it spread evenly everywhere. Fill any large gaps. Drizzle little more oil or ghee over.
6. Cook in medium flame until golden crisp. No need to flip.

## Notes

- You can reduce maida as 1/4 cup in this recipe.
- You can add a tbsp of rava while making the dosa for rava to be seen.
- Blending is for getting a homogenous batter. You can skip too.
- Using ghee gives maximum flavour.

- You can sprinkle onion and pour batter over it too instead of adding in the batter itself.
- You can make without onion too.
- Make sure to **cook** the rava dosa in **Medium fame**, so that it cooks slowly and turns **crispy**.

Serve hot with [sambar](#) and [coconut chutney](#) the best accompaniment.



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# Milk powder gulab jamun recipe | Diwali sweets

Web Link: <http://www.rakskitchen.net/2016/10/milk-powder-gulab-jamun-recipe-diwali.html>

Homemade gulab Jamun from scratch with milk powder as main ingredient. Simple recipe with easily available ingredients.

<b>Recipe Cuisine:</b> Indian		<b>Recipe Category:</b> Sweets
<b>Prep Time:</b> 10 mins	<b>Cook time:</b> 25 mins	<b>Serves:</b> 20

## Ingredients

- Milk powder - 1 cup
- Ghee - 1 tbsp
- Cooking soda – 1/8 tsp
- All purpose flour (Maida) - 2 tbsp
- Curd (plain yogurt) – 2 tbsp
- Salt – 2 pinches
- Sugar - 1 & 1/2 cup
- Saffron – A pinch
- Cardamom – 1
- Oil/ [ghee](#)/ vanaspati – to deep fry



## Method

1. First make sugar syrup with 1 cup water. Bring to boil and let it boil in medium flame for 4-5 minutes, or until the syrup is not watery. Add saffron and cardamom powder while boiling.
2. In a mixing bowl, add milk powder, 2 levelled spoon of maida, cooking soda, salt, ghee and mix well. Add curd and required water, make a dough without any cracks. Make it gently, without kneading much. Keep aside for 5 mins.
3. Mix again gently and make equal sized balls out of it. I made 20. Everything should be done gently, don't be hard while rolling. Rolled balls should not have any cracks. So add water accordingly. You might need to grease your hands with ghee for rolling each jamun.
4. Heat oil and put the flame to low ( oil should never smoke at any point). Add 6-7 jamuns per batch and keep turning for even cooking/ browning. Drain in paper towel and immediately add to the hot sugar syrup. Repeat to finish.

## Notes

- Do not add more maida as it will make the jamun hard. Cooking soda must be added just right, do not add more.
- Jamun and syrup should both be hot. Give good soaking time for these jamuns.
- When you drop the jamun, it should not get browned immediately. If it does, then your oil is too hot to fry. It will not get cooked from inside. So make sure to regulate the heat. It should get fried very slowly in low flame.
- If oil is not hot enough also its not good, so bring the oil hot and put the flame low one hot. **The curd and soda makes the jamun soft and big, so do not skip anything.**

# Apple Jalebi recipe | Easy Holi recipes

Web Link: <http://www.rakskitchen.net/2016/03/apple-jalebi-recipe-easy-holi-recipes.html>

Easy and delicious apple jalebi recipe for Holi festival! I have tasted **jalebi** only twice from sweet shops. Though

<b>Recipe Cuisine:</b> Indian		<b>Recipe Category:</b> Dessert
<b>Prep Time:</b> 1 Hr batter resting time	<b>Cook time:</b> 30 mins	<b>Serves:</b> 12

## Ingredients

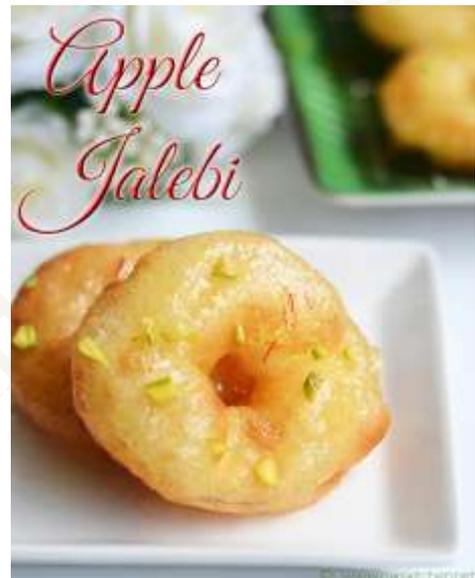
- Apple – 2
- All purpose flour – 1 cup
- Corn flour – 2 tsp
- Active dry yeast – 1/2 tsp
- Clarified butter / **Ghee** – 1 tbsp
- Sugar – 1 tsp
- Salt – A pinch
- Water – As needed
- Oil / ghee – To deep fry
- Pistachios, chopped – 1 tbsp

## For sugar syrup

- Sugar – 1 cup
- Water – 1 cup
- Saffron – Few strands
- Lemon juice – 1/2 tsp

## Method

1. In 1/2 cup luke warm water, dissolve yeast with 1/4 tsp sugar. Keep aside for 5 to 10 minutes. It will become frothy.
2. In a mixing bowl, add maida, corn flour, sugar and salt. Mix and add the yeast solution to it. Add ghee and more water to make a thick batter. Little less than 1/2 cup approx.
3. Keep aside for an hour covered. After an hour, mix well to get a smooth batter.
4. Boil water and add sugar, saffron to it. Boil for 8 minutes approx.
5. Once one string consistency is reached, Add 1/2 tsp lemon juice.
6. Slice the apples into thin slices. Remove the seeds part and discard it.
7. Heat oil in kadai, once hot, put the flame to medium. Dip the sliced apples in the batter to coat it evenly everywhere. Carefully drop in the oil. Pour the hot oil over while it gets cooked. Flip and cook other side too until crispy and golden.
8. Soak it in warm sugar syrup. Let it soak until you add the next one. Flip the jalebi in the syrup between. Drain over wire rack to let the excess syrup drain. Garnish with pistachios.



## Notes

- *Instead of adding yeast, you can also let the batter sit overnight and use it same way as mention.*
- *Adjust water quantity as per the consistency of the batter – the batter should not be too runny. It should be thick enough to coat the apples.*
- *Lemon juice prevents from crystalizing of sugar syrup.*
- *Do not slice the apples too thin or too thick. Refer my video for guidance.*
- *Regulate the heat so that you get golden crisp jalebis.*
- *I recommend ghee for deep frying, so that oil smell doesn't comes. But if you want, you can add few drops of **rose essence** or **powdered cardamom** in the syrup.*

Enjoy it hot! You can also serve it with rabdi/ rabri. Refer my [malpua post](#) for rabri preparation.



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# Eggless microwave fudge mug cake recipe

Web Link: <http://www.rakskitchen.net/2016/09/eggless-microwave-fudge-mug-cake-recipe.html>

Easy and quick to whip up, microwave eggless fudge mug cake.

<b>Recipe Cuisine:</b> Indian		<b>Recipe Category:</b> Dessert
<b>Prep Time:</b> 2 mins	<b>Cook time:</b> 2 mins	<b>Serves:</b> 2

## Ingredients

- All purpose flour – 4 tbsp
- Sugar – 4 tbsp
- Coco powder – 2 tbsp
- Milk – 3 tbsp
- Oil – 3 tbsp (I used virgin coconut oil)
- Vanilla essence - 2 drops
- Chocolate chips or any chopped chocolate – 2 tbsp



## Method

1. Gather all the ingredients needed. Combine flour, sugar and coco in a mug.
2. Add milk, oil, essence and mix until blend together. Add the chocolate chips lastly and mix.
3. Microwave in high for 2 mins (Mine is 700W).

## Notes

- Please use only neutral tasting oil like refined sunflower oil. I love coconut oil in my cake, so I used it. It goes well with chocolate flavour.
- You can use pepper mint essence in place of vanilla for a change.
- Do not microwave more than mentioned time. It will harden like rock.
- Please use microwave – able & mugs only.
- If you want to bake, bake at 180 deg C for 15 mins or until toothpick comes out clean.

Give 2 mins standing time. Serve in the mug itself. Enjoy warm.