

Chhole Masala Recipe

Soak 250 gms. Kabuli chana overnight.

Cook and Keep aside. Grind together 3 onions, 3 tomatoes, 8-10 black pepper , 10-12 mint leaves, 5-6 cloves & $\frac{1}{2}$ tsp khus khus till it becomes a thick paste.

Heat 2 tbsp oil in a pan. Saute the above paste on a low flame for 2 minutes.

Now Add boiled kabuli chana along with left water . Add 1 tsp chilli powder, $\frac{1}{2}$ tsp turmeric powder, 2 tsp MAJITHIA CHHOLE MASALA & salt to taste.

Allow to cook on a low flame for 10 minutes.

Our chhole is now ready. Serve with bhature & raita.



Chana Masala Recipe

Soak 250 gms. Chana overnight.

Cook and Keep aside. Grind together 3 onions, 3 tomatoes, 8-10 black pepper , 10-12 mint leaves, 5-6 cloves & $\frac{1}{2}$ tsp khus khus till it becomes a thick paste.

Heat 2 tbsp oil in a pan. Saute the above paste on a low flame for 2 minutes.

Now Add boiled chana along with left water . Add 1 tsp chilli powder, $\frac{1}{2}$ tsp turmeric powder, 2 tsp MAJITHIA CHANA MASALA & salt to taste.

Allow to cook on a low flame for 10 minutes.

Our chana is now ready . Serve with bhature & raita.



Pani Puri Masala Recipe

Soak 1/2 cup of tamarind (imli) in 1/2 cup of water for an hour, Strain out all pulp through a sieve.

Mix this pulp with 2.1/2 cups of mint leaves, 10-12 green chilies & 1 inch ginger in a mixer blender & grind to a fine paste using little quantity of water.

Mix the prepared paste with 1.1/2 liter water.

Add 2 tbsp MAJITHIA PANI PURI MASALA & salt to taste. Mix well & chill. Serve in puris with boiled moong & boondi.



Chat Masala Recipe

FOR ALOO CHAT .

Boil 4 large potatoes in salted water, peel & cut into large cubes.

Heat 4 tbsp oil in a pan & saute the Potatoes cubes till they turn golden brown. Drain on absorbent paper & Place in a dish.

Top the cubes with 4 tbsp green chutney , 1/2 cup khajur imli`s chutney , 1 cup fresh curd (Beaten), 1 tbsp of MAJITHIA CHAT MASALA & 1/4 tsp chilly powder & salt to taste.

Garnish With 1/2 Cup grated White mooli.

Our chat is now ready . Serve hot.

MAJITHIA CHAT MASALA can also be sprinkled on dahi, veg. salads, fruit juices, chips, sandwiches & every dish you desire for that chatpattaa taste.



Chicken Masala Recipe

Grind together 1/2 ginger, 6-8 cloves garlic, 2 tsp poppy seeds, 1/2 tsp shahjeera, 1/2 tsp turmeric powder , 1 tsp chilly powder to a fine paste & keep it aside.

Heat 2 cup of ghee in a heavy saucepan & fry 2 onions (minced) till golden brown. Add the paste along with 3 tsp of MAJITHIA CHICKEN MASALA & fry. Now add 6 to 7 tomatoes (blanched & minced).

Keep on frying the mixture till ghee begins to separate.

Then add 1 large chicken (750 gms cut into large pieces) & fry for 10-15 minutes more. Add salt to taste & enough water to make the chicken pieces tender.

When well cooked garnish with coriander leaves Serve hot.



Special Garam Masala Recipe

Cook the vegetable with usual masala.

Add 'MAJITHIA SPECIAL GARAM MASALA' as per the requirement.

Cook the vegetable on low flame for 3 minutes.

Stir it and cook for 5 minutes with closed lid 'MAJITHIA SPECIAL GARAM MASALA' gives great taste when added in Patra, Samosa, Usal, Sal, Kachori, Dahi Vada, Vegetable, Vada etc.



Biryani / Pulav Masala Recipe

Boil 300 gms basmati rice.

Fry 4 sliced onions 1 tsp each of garlic & ginger paste in 3 tbsp of oil in a pan.

Add puree of 3 tomatoes along with 1 tsp each of turmeric & Chilly powder . Cook till oil separates.

Add 1/2 cup curd & 2 tbsp of MAJITHIA BIRYANI/PULAV MASALA. Add 300 gms boiled vegetables (cauliflower , green peas, carrot) & salt to taste.

Mix all this with par boiled rice in a greased bowl.

Add 2 tbsp pure ghee & 1/2 milk to it. Mix well. Cover & Cook For about 20 minutes on a low flame.

Your Biryani is ready. Serve hot with raita.



Pav Bhaji Masala Recipe

Fry 2 chopped onions.

2 tsp garlic paste in 2 tbsp oil till golden brown.

Add 3 chopped tomatoes, 1 tbsp MAJITHIA PAVBHAIJ MASALA, chilly powder & salt according to taste & roast well.

Add 500 g, boiled vegetable like cauliflower, potatoes, green peas, capsicum. Cook & mash for 3-5 mins. Garnish with butter & coriander leaves, Serve hot with PAV & SALAD.



Sambhar Masala Recipe

Boil 100 gms tur dal, 1 sp.chana dal with 2 onion & 2 tomatoes in a pressure cooker.

Heat 2 tbsp of oil in a pan, Ad 1/2 tsp mustard, 1/2 tsp cumin, 1/4 tsp fenugreek seeds, 2 springs curry leaves, red chili, a pinch of asafoetida & saute.

Add pieces of potatoes, pumpkins, onions, brinjal, drumsticks in the same pan & cook it for 20 minutes.

Mix the cooked dal with the remaining water in it Add 2 tbsp of MAJITHIA SAMBHAR MASALA along with red chili powder & salt to taste.

Cook further for about 5-7 minutes on a low flame.

The Sambhar is now ready . Serve with idli, vada, dosa or rice.



Meat Masala Recipe

Cook 1/2 kg. Meat, 3 onions sliced, 2 finely chopped tomatoes, 2 cloves, 2 sticks of cinnamon, 1 tbsp MAJITHIA MEAT MASALA, salt & chilly powder in a pressure cooker (8-9 whistles)

With 3 cups (450 ml.) of water, till meat is tender.

Fry 1 inch ginger , 2 tsp garlic, 1 tbsp MAJITHIA MEAT MASALA & coriander in a frying pan in 1 tbsp butter for 2 mins.

Add this to the stew & simmer for a few minutes more. Serve with roti & salad.



Sabji Masala Recipe

Prepare the vegetables of your choice with usual spices in ghee oil as you normally do.

Add 1 tsp of MAJITHIA SABJI MASALA to 500 gm of cooked vegetables.

Stir vegetables on low flame for 3 min. Keep covered for at least 5 min so that flavour and aroma of MAJITHIA SABJI MASALA is retained.

Serve warm with rice/bread (roti/naan) for matchless taste.



Kitchen King Masala Recipe

Fry 1 chopped onion, 2 green chillies, 4 cloves of garlic, 5 cashew-nuts.

1 tsp poppy seeds, 1 tsp cumin, 1 tsp Kasuri Methi & 1 inch ginger in 1 tbsp oil. Add cup water & grind to fine paste.

$\frac{1}{2}$ Fry above paste in 3 tbsp ghee for 3 mins. Add 2 pureed tomatoes, 1 tsp chili power, 1 tsp MAJITHIA KITCHEN KING MASALA, cook till ghee separates.

Add 1 cup boiled mutter, 250 gms fried paneer and 1 cup water. Add salt to test.

Cook for few minutes. Serve hot with roti or naan.



Tandoori Chicken Masala Recipe

Take chicken legs and breast (750g.).

With a sharp knife make deep cuts on the legs & breast of the chicken. Apply lime Juice, red chilli powder and salt.

Keep it aside for 15 minutes.

Mix 3 tsp ginger-garlic paste, 4 tsp MAJITHIA TANDOORI CHICKEN MASALA 5 tbsp thick strained curd and salt.

Marinate cut chicken in this mixture for at least 3 hrs. Apply 2 tsp melted butter on the chicken pieces and roast well.

Serve hot with onion rings and salad as garnish.

