



Little Chefs Dubai Indian recipes

Potato Curry

4 Tbsp oil
 $\frac{1}{4}$ tsp mustard seeds
2 pinches of chilli powder
 $\frac{1}{2}$ tsp turmeric powder
350g/12oz potatoes, boiled and quartered
salt and pepper to taste

1. Heat the oil in a pan on a medium heat setting.
2. To check that the oil is hot enough, sprinkle in a few mustard seeds, if they pop the oil is ready. Then add the remainder of the mustard seeds.
3. Add the chilli and turmeric powders to the sizzling seeds, and salt to taste.
4. Fry this pungent mixture of oil and spices for 1 minute then add the potatoes. Fry for about 4 minutes until the potatoes are smothered in seeds and appear to have crispy edges. They will look quite yellow in colour. Cover the pan and on a low heat, cook the potatoes for a further 5 minutes.
5. Serve immediately.

Chapati

Whole Wheat Flour - 2 cups
Salt - $\frac{1}{2}$ tsp
Water - $\frac{3}{4}$ cup

1. Sift the flour and salt into a mixing bowl. Make a well in the centre and gradually stir in the water, mixing well with your fingers.
2. Form supple dough and knead for 7-10 minutes. Ideally cover with clear film and leave to one side for 15-20 minutes to rest.
3. Divide the dough into 8-10 equal portions. Roll out each piece to a circle on a well floured surface.
4. Place a tawa over a high heat. When steam rises from it, lower the heat to medium and add the first chapati to the pan.
5. When the chapati begins to bubble, turn it over. Press down with a clean dish towel or a flat spoon and turn once again.
6. Remove the cooked chapati from the pan and keep warm in the piece of foil lined with kitchen paper while you cook the other chapatis.
7. Serve hot.

Carrot Ladoos

Grated carrots - 2 cups
Sugar - 1 cup
Butter / ghee - 70 g
Milk - 1 glass
Cardomom powder - $\frac{1}{2}$ tsp
Plain biscuits (powdered) - 15

1. Melt ghee & fry grated carrots.
2. Add sugar & milk and stir continuously over medium heat till it thickens.



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3. Add the powdered biscuit and stir well till it leaves the sides of the pan.
4. Remove from fire, add cardamom powder & mix well with a wooden spatula.
5. Allow it to cool & shape into ladoos.

Coconut Ladoos

- 2 cups desiccated coconut
- 1 cup sweet condensed milk
- $\frac{1}{2}$ tsp cardamom



Preparation

Add the ingredients to a thick bottomed pan after the pan is warm.
Blend the ingredients well, in low heat for about a minute.
Remove from heat and make small ladoos and roll them over dry desiccated coconut to make it look pretty and to avoid stickiness from condensed milk.
That's it!!