

Happy Deepavali



Cooking Master
ALDA



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Ghee Ball

INGREDIENTS

Mung Bean Flour - 300gram
Powder sugar - 100 gram
Cashew Nut - 30 gram
Raisin - 50 gram
Ghee - 5 tablespoon
Cardamoms powder - 1 teaspoon
Ginger powder - 1 teaspoon

PREPARATION

Crushed Cashew nuts
Roast mung bean powder in oven till it slightly brownish
Mix all powder in a mixing bowl

INSTRUCTIONS

1. Melt Ghee in a pot
Temp - Max
Time - 3min
Speed - stir
2. Pour melted Ghee into flour and combine into a mixture
3. Put mixture into cooking pot and knead
Temp - 0
Time 5min
Speed - kneading
4. Remove dough from cooking pot then roll into small ball and put a raisin on top as garnishing.

Vegetable Biryani

INGREDIENTS

Basmati rice - 100gram
(2 cup of allda measurement cup)
Cardamon seeds - 6 cloves
Salt - 1 teaspoon
Ghee - 3 tablespoon
Red Onion - 2 nos
Cashew Nut - 50 gram
Potato - 1 nos
Cauliflower - 1/2 Nos
Carrot - 1/2 Nos
Green Pea - 150 gram
Saffron - 5 gram
Ginger - 50 gram
Garlic - 5 clove
Green chillies - 2 nos
Cooking oil - 2 tablespoon
Cumin powder - 1/2 teaspoon
Cinnamon stick - 1 inch
Bay leaf - 1 leaf
Biryani masala - 2 teaspoon
Red chilli powder - 1 teaspoon
Chopped Cilantro - 2 tablespoon
Chopped mint - 2 tablespoon
Water - 250ml
Rose water - 1 teaspoon

PREPARATION

1. Soak the rice in water for 30min, the drain it.
2. Potato cut into cube
3. Cauliflower cut into small chunk
4. Carrot cut into cube
5. Chopped Cilantro and mint

INSTRUCTIONS

1. Cook Basmati rice to 70%cooked in a steam basket, add in 3 Cardamon seeds, 2 cloves of garlic and salt to taste. Water level just below the steam basket (water should not cover rice). Once done remove rice from steam basket and add in 1 tablespoon of Ghee.
Temp - Max (measurement cup off)
Time - 12 Min
Speed - Stir

2. Add in red onion, ginger, garlic, green chillies and cooking oil into the pot and blend.
Temp - 0
Time - 15sec
Speed - Turbo
3. Then bring it to boil.
Temp - 110
Time - 2min
Speed - 1
4. Add in saffron, cinnamon stick, bay leaf, Cardamom seed, cumin powder, red chilli powder, cashew nut and saute until fragrance.
Temp - 100
Time - 3 min
Speed - Reverse Stir
5. Add in vegetables and let it stir fry until vegetable are 70% cook
Temp - 100
Time - 10min
Speed - Reverse Stir
6. Remove vegetable from cooking pot(no need to wash the pot)and take out the blade , add in 1 table- spoon Ghee and melt it.
Temp - 100
Time - 1min
Speed - stir
7. Add in rice at the bottom layer, then pour in the vegetable. Add another 300ml water and 1 teaspoon rose water. 1 teaspoon salt. Cook it till rice and vegetables are cook.
Temp - Max
Time - 15min
Speed - Stir
8. Remove rice from pot and serve hot, Bon Appetite.







Curry Mutton

INGREDIENTS

Mutton meat - 1Kg (Cube / Bite Size)
Potato - 2 nos (Cubes)
Cooking Oil - 100ml
Onion - 1 nos (large or 2 nos small size) ,
(cut into quarters)
Tomato - 2 nos (cut into quarters)
Garlic - 4 cloves
Ginger - 50g (cut into quarters)
Coriander powder - 2 teaspoon
Cumin powder - 1 teaspoon
Turmeric powder - 1/2 teaspoon
Red chilli powder - 1 teaspoon
Garam masala powder - 2 teaspoon
Salt - 1 teaspoon
Coconut milk - 200ml
Water - 300 ml

INSTRUCTIONS

1. Add in cooking oil, onion, tomato, ginger and garlic then blend.
Temp - 0
Time - 10 sec
Speed - Turbo mode
2. Then boil it
Temp - 100
Time - 4min
Speed - 1
3. Add in coriander powder, cumin powder, turmeric powder, red chilli powder, garam masala powder and salt then mix well
Temp - 100
Time - 15 sec
Speed - 2
4. Add in mutton meat and potato.
Temp - 100
Time - 5min
Speed - Reverse Stir
5. Take off the blade, then add in coconut milk and water and let it simmer till mutton tender and potato is soft.
Temp - 100
Time - 25min
Speed - blade off stir (blade off is to prevent the potato getting mash)
6. Remove the pot and pour the mutton into a bowl and serve hot with rice or chapati.

Murukku

INGREDIENTS

- Urad dal - 40gram
- Rice flour - 150gram
- Salt - 1/4 teaspoon
- Carom seed - 1/2 teaspoon
- Ghee - 2 tablespoon
- Water - 150ml
- Cooking oil - enough for deep fry

PREPARATION

- A. Roast Urad dal in oven or pan until slightly golden brown
- B. Sift Rice Flour
- C. Sift roast Urad dal flour

INSTRUCTIONS

1. Add in roasted Urad dal and Grind till powder form then remove from pot and sift it.
Temp - 0
Time - 20 sec
Speed - Turbo
2. Add in sifted rice flour, Carom seed, salt and Ghee. Then slowly add in water when kneading.
Temp - 0
Time - 5min (or until it become a dough)
Speed - Knead
3. Make sure the dough doesn't sticky nor crumble. Then prepare a hot oil to fry your murukku. (Murukku should come up gradually when frying, if it's come up too fast, lower down the heat)







Chutney

INGREDIENTS

Grated coconut - 120 gram
Urad dal - 30gram
Cumin powder - 1.2 teaspoon
Green chilli - 1 nos
Salt - 1/4 teaspoon
Garlic - 1 clove
Dry chilli - 2 nos
Mustard seed - 1/4 teaspoon
Curry leaf - 5 leaf
Cooking oil - 30ml

PREPARATION

A. Roast Urad dal until slightly golden brown

INSTRUCTIONS

1. Add Grated coconut, roasted Urad dal, green chilli, garlic, cumin powder and salt into pot then blend it. While blending add in 2 or 3 tablespoon of water to smoother it. Then remove from pot.

Temp - 0

Time - 15 sec

Speed - Turbo

2. Add in cooking oil, dry chilli, Mustard seed and curry leave to saute till fragrance

Temp - Max

Time - 2min

Speed - Reverse Stir

3. Add in coconut mixture into pot and heat it up. Chutney sauce is ready to serve

Temp - 100

Time - 3min

Speed - Reverse Stir

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