

# QUARANTINETASK

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Task no 1

Cook Your fav dish



# RICE PAKODA

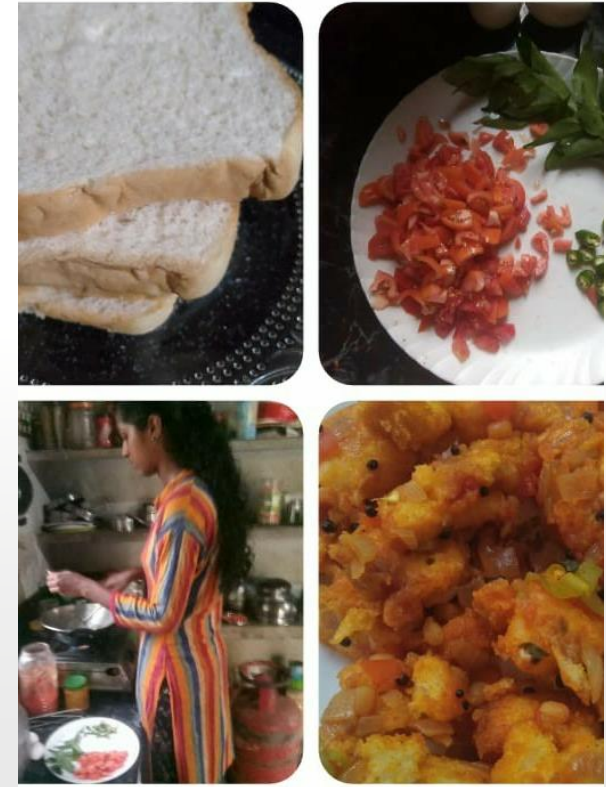
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Ingredients :boiled rice, green chilly, onion, curry leaves, mint leaves, besan powder, chilly powder, pepper powder, salt, cumin, oil.RECIPE :Mix the above ingredients well. Wait for 5 min to set. Make a roll with the above mix and put it to the oil for deep fry...



# BREAD MASALA

Bread Masala Ingredients: Bread - 4 Onion - 1 Tomato - 1 Green chilli - 2 Mustard Chilli powder Turmeric powder Salt Water\* Firstly take the bread and roast it.\* Cut into small pieces and keep it aside then take a small pan pour oil put mustard and put onion and green chilli, wait until the onion turns brown colour.\* Put turmeric powder, chilli powder and salt mix it well.\* Then add tomato and put some water for boiling.\* Wait till it cook ( almost 5 min).\* Add the bread pieces which was kept aside earlier.\* Here the dish ready to serve.





# BANANA ICECREAM

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Banana ice crem

ഇൻക്രഡിൻസ്.

Milk, vanila , egg , mayitha, banana



# CARROT BARFI

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Carrot (grated) -4cups. Milk -2cups. Sugar- 1 cup.  
Ghee- 1 tbsp. Milk powder-1/2 cup.  
Chopped cashew for garnishing



# ZEBRA CAKE

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Ingredients Flour- 1 cup Baking soda- 1 TSP sugar- 1/2 cup Oil-  
1/4 cup Curd/yogurt- 1/2 cup (substitute 2 egg) Water-  
1/4 cup Coco powder - 1 TBSP water - 2 tsp





# IDICHAKKA CURRY

ഇടിചക്ക കറി.

ആദ്യം ചക്ക അരിഞ്ഞ് കൂക്കറിൽ വേവിക്കുക.  
അതിന് ശേഷം വേവിച്ച ചക്ക ഉടച്ചെടുക്കുക. ശേഷം  
തേങ്ങ, ഉളളി, വെളുത്തുള്ളി, കറിവേപ്പില,  
കുരുമുളക, മുളകുപ്പൊടി, മല്ലിപ്പൊടി, മഞ്ഞശുപ്പൊടി,  
ഇവയെല്ലാം വറുത്ത് അരക്കുക. ശേഷം ഉടച്ച്  
വച്ചിരിക്കുന്ന ചക്കയിൽ ആവശ്യത്തിന് ഉപ്പിട്ട് അരച്ച്  
വെച്ച അരപ്പിട്ട് തിളപ്പിച്ച് വാങ്ങുക.



# STUFFED POTATO FRY

Stuffed Potato Fry.

Ingredients.

Smashed potatoes 3,curry leaves,minced onion,minced ginger,salt,pepper powder,turmeric powder,chilli powder,bread crumbs,egg,oil,corn flour.

mix all the ingredients very well add corn flour and make it as dough.Shape the dough and dip in egg then bread crumbs and fry it in oil. Serve with tomato sauce





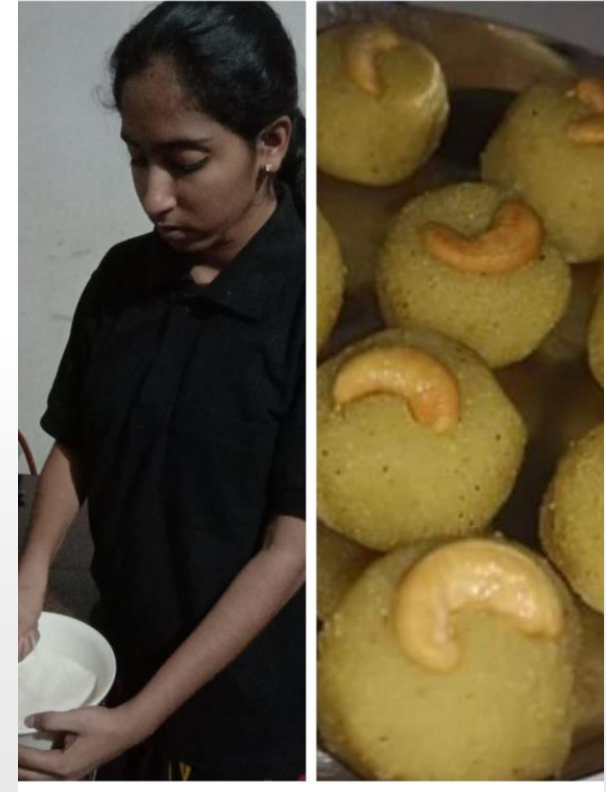
# RAVA LADDU

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Rava laddu.

Ingredients:

Rava,sugar,Grated coconut,Cashews, Elachi powder,  
Ghee, Procedure:Properly mixing roasted  
rava,sugar,ghee,elach powder and grated coconut.Apply a  
little amount of water to it.Then make small  
morsels,finally decorate it with cashews



# CHAKKAKURU SHAKE

**\*CHAKKAKURU SHAKE\*** ingredients: chakkakuru :25 Nos,  
Sugar :3 tsp, Boost :2 tsp, Milk :1 cup,  
Chocolate Biscuits:10 vanilla essence: 1 tsp. Ice cube needed,

Preparation :First boiled jack fruit seed in pressure cooker under low flame.Next in a large kadayi heat one cup of milk storing.Now the boiled jack fruit seeds put inside from the cooker and peel of the skin of seeds and transfer it into a blender.Add one cup milk blend to smooth paste and next added to chocolate biscuits ,two tsp boost ,enough sugar ,one tsp vanilla essence at last add few icecube in it add blend thoroughly.For some time allowed to freezer it and serve.



# CHOCOLATE CAKE

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Ingredients 1/2 cup sugar 1/4 cup oil 1/4 cup freshly prepared curd 1 cup whole wheat flour 2 tbl spn coco powder 1 tbl spn baking powder 1 tbl spn baking soda 7 tbl spn milk First off stir it very well and then start beating for 3 minutes together. Add milk in each 1 min. Take a bowl brush it with oil then place a butter paper pour the mixture on it and then "on the microwave" 4 15 min then the cake is ready.





# PATHIRI

Pathiri.. In a wide pan boil 1.5 cup water. Then add half tbsp ghee. Then add enough salt. Mix it well. Turn the flame low. Add 1 cup rice powder little by little and stir continuously. Mix well. Cover and let it sit for 1 minute. Meanwhile in a mixer add 2 tbsp grated coconut, add 2 shallots, half tbsp cumin. Crush it. Transfer rice powder to a tray and half tbsp maida. Knead well add crush coconut and add 1 tbsp black cumin. Again knead well. Now the dough is well. Roll and make it a big roll. Sprinkle flour and roll it. Roll is slowly using a cookie cutter or a glass cut it. Heat oil in a kadai. Fry it in a low flame. Flip when one side is ready. We can fry 2 or 3 at a time. When it to change the colour take out from oil. Pathiri ready



# WATER MELON POPSICLE

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Cut the watermelon into small chunks & put them in a blender with sugar & small amount of lime juice. Process them until smooth then pour into Popsicle mold or any container & freeze it for 4-5 hours.



# CRISPY POTATO FINGERS

**Crispy Potato Fingers**  
**Ingredients** 3-4 Medium sized potatoes (peeled) 1 cup of sifted semolina flour (rava) 1/4 cup of minced onion/ 1/4 minced shallots (preferable) 2 finely chopped green chillies 1/2 tea spoon ginger paste 1/2 tea spoon garlic paste 1/2 tea spoon chilli powder (as required) 1/4 teaspoon turmeric powder (as required) Salt (as required) Curry leaves / coriander leaves 1-2 stalks 1-2 pinch of black pepper seeds, cumin (optional) Oil (as required) 1 1/2 - 2 cups of water  
**Directions** Add 1 cup of semolina flour in simmering water (1 1/2 - 2 cups of water). Stir gently in circular motion till the flour absorbs all water and reaches the right consistency for preparing dough. Boil 3-4 potatoes until cooked. Mash the boiled potatoes with the flour prepared. Mix the rest of ingredients (using your preferable amounts of flavours). Knead the prepared dough thoroughly and mould into fingers. Deep fry the potato fingers. Serve hot with sauce or chatni!





# ALOO PARATHA

Aloo paratha

Instruction:

\*Boil the potato and mashed them in a large bowl add chopped onion green chili, turmeric powder, chili powder, meat masala, black pepper and curser muster seed.

\*Make soft dough first and make it a medium ball of the dough and roll them into a circle shape.

\*Add a spoon of the potato filling in the centre and make it ball again and press gradually and roll with rolling pin into round shape.

adding oil or ghee.

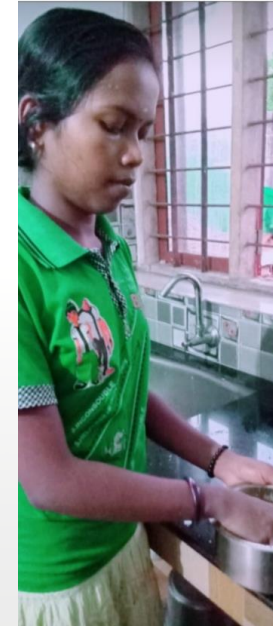
\*Cook the paratha to golden brown

\*Finally serve the hot aloo paratha



# VEG AVAIL ROLL

**Veg Avil Roll**      **Ingredients:-** Flattened rice - 1 cup, potato- 1, onion- 1, ginger- 1 tsp, curry leaves, green chilli- 1, salt- to taste, chilli powder - 1 tsp, garam masala- 1/2 tsp, All purpose flour - 1/2 cup, Bread crumbs - 1 cup  
**preparation :-** Take 1 cup flattened rice and add cooked potato, onion, ginger, curry leaves and green chilli then mix well. After that add salt, chilli powder, turmeric powder then add all purpose flour then mix well these ingredients. Then make it into a particular shape as your wish then cover it with bread crumbs then fry in a pan upto get a brownish colour.



# RAVA KESARI

#REVA KESARI#Ingredientsa. 1 cup semolina or fine rava. 1 cup sugar. 1/4 teaspoon cardamom powder. 2 pinches natural kesari colour. 5 to 6 table spoon ghee. h. Available nuts. PREPARATIONHeat 2 teaspoon ghee and fry nuts. Then move to a plate and set aside in the same ghee add rava and fry on a low flame. While rava get roasted, pour water. Keep stirring and make sure there is no lumps. Add sugar and mix well. Sprinkle cardamom powder and kesari powder and ghee. Cook for 4 minutes. Invert bowl to a plate. Cut it into pieces if needed.





# CHAKKA ADA

Chakka ada: ingredients: mashed jack fruit, jaggery syrup, grated coconut, rice flour, cardamom powder, vayana leaves. PREPARATION : pour jaggery syrup to pan. add grated coconut and saute well. when it boils, add mashed jack fruit and mix well. Keep aside the pan. Add rice flour to it and mix it well. Add cardamom powder. Mix thoroughly until a thick batter formed. Pour the batter on a vayana leaf. spread it evenly using a spoon and fold it. Steam these folded leaf for around 30 minutes.



# VEGETABLE CUTLET

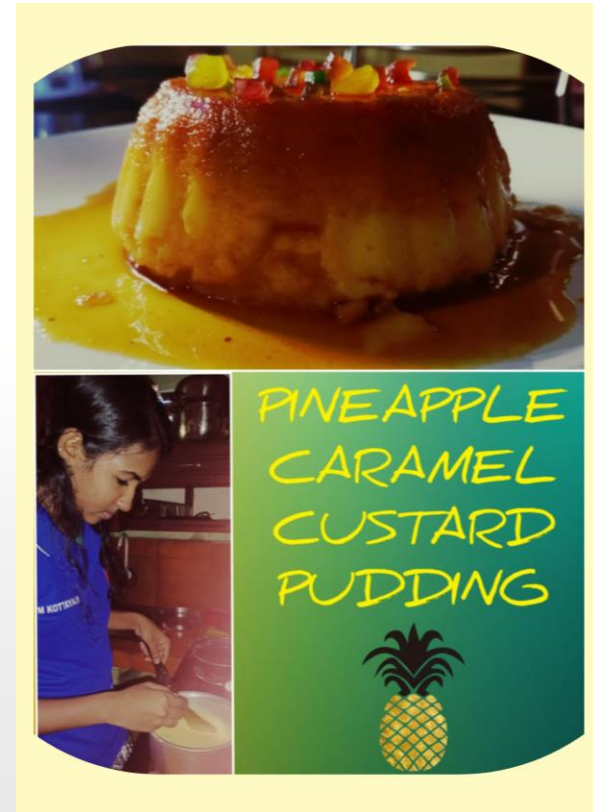
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Vegetable cutlet : ingredients :vegetables, oil, ginger garlic paste, green chilli, onion, pan, bread crumb's, chilli power, garam masala power. Recipe: boil potato first. Take a pan and put some oil, ginger garlic paste then chilli. After that put some chopped onion, carrot, beetroot. After that put some chill power, garam masala power, and salt into it. Now the masala is ready. Take it into another plate allow to cool. When cooled, take the masala in our hands, make it into round shape, dip in rusk or bread crumb's. Take a new pan and add oil for fry. Then put the cutlet into oil and make fry. Now our vegetable cutlet is ready.



# PINE CARAMEL CUSTARD PUDDING

**\*Ingredients\*** 🍍🥚 Pineapple - 1 medium Eggs - 4 medium Sugar - 3/4 cup All purpose flour - 1/2 cup Lemon Juice - 1 tablespoon Vanilla - 1 teaspoon Water - 1 tablespoon **\*Pineapple\***  
**\*preparation\***: 1. Peel the pineapple and blend them well. 2. Keep the pineapple puree aside. 3. In a pan add the pineapple puree and 1/2 cup sugar. 4. Boil for 5 minutes. Take it off the heat. **\*Making\***  
**\*caramel\***: 1. Take remaining 1/4 cup sugar and water in a pan to dissolve it. Keep stirring. 2. Once the sugar dissolves and caramelized shift it into an ovenproof dish. Keep aside and let it cool. **\*Method\***: 1. Preheat your oven to 200 degree C. 2. In a bowl whisk 4 eggs together. 3. In another bowl add flour, lemon juice. 4. Now gently add in the whisked eggs. 5. Mix the pineapple puree and eggs-flour mixture together. 6. Add the pineapple layer onto the caramel layer. 7. Place the tray in the oven and bake at 200 degree C for about 20 minutes or until a wooden stick inserted into the center of the cake comes out clean. 8. Remove from oven and let it cool on room temperature. 9. Then refrigerate at least 2 hours before serving. ENJOY ♡





# EGG PUFFS

ഗോതമ്പു പൊടി ഉപയോഗിച്ചുള്ള egg puffs ingredients - രണ്ടു സബോള, ഒരു തക്കാളി, ഒന്നര കപ്പ് ഗോതമ്പു പൊടി, 3 മുട്ട, അര ടീസ്പൂൺ മുളകുപൊടി മല്ലിപൊടി കുരുമുളകുപൊടി മഞ്ഞൾപൊടി, ഉപ്പു avashyathinu, ചിക്കൻ മസാല അല്ലെങ്കിൽ ഗരം മസാല. ഉണ്ടാക്കുന്ന വിധം - ഗോതമ്പു പൊടി ബട്ടർ ചേർത്ത് കുഴക്കുക ശേഷം ചപ്പാത്തി പരത്തുന്നതുപോലെ വെള്ളമൊഴിച്ചു പരത്തി 1 മണിക്കൂർ ഫ്രിഡ്ജിൽ വെക്കുക പിന്നീട് 6 ഉരുളകളാക്കിപ്പിടിക്കുക. ശേഷം ചപ്പാത്തി പലകയിൽ പരത്തുക. സബോള, തക്കാളി എന്നീ ചേരുവകൾ പൊടികൾ ചേർത്ത് വരട്ടിയെടുക്കുക. ഓരോ പീസ് ചപ്പാത്തിയിലും വരട്ടിയെടുത്ത് വെച്ച് ശേഷം മുട്ട പുഴുങ്ങിയത് രണ്ടായി മുറിച്ചു വെക്കുക. കൂക്കറിൽ വേണം ഇത് വേവിച്ചെടുക്കാൻ ലോ flamel gas ഉപയോഗിച്ച് ഇത് cheyyam. 5 മിനിറ്റ് സമയം തിരിച്ചും മറിച്ചും ഇട്ട് ഗോതമ്പു egg puffs തയാറാക്കാം



# CARAMEL CUSTARD PUDDING

Recipe:-

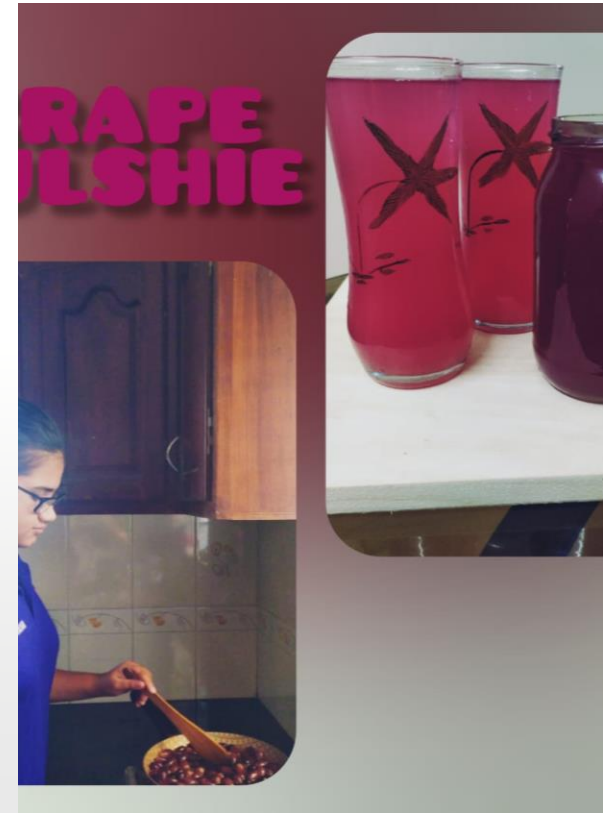
Preheat oven to 175°C Mix 1 tablespoon water into 1/4 cup sugar in a heavy saucepan over medium heat until sugar is completely moistened. Bring to a boil, reduce heat to medium-low, and cook until the sugar and water form a golden brown syrup, about 5 minutes. Do not stir. Remove from heat and let boiling subside. Carefully stir 1 tablespoon hot water into caramel syrup. Whisk milk and 5 tablespoons sugar together in a saucepan over low heat; heat just until warmed and sugar has dissolved. Remove from heat and whisk eggs into milk mixture. Pour caramel syrup into a baking dish. Pour egg-milk mixture over syrup. Place pan into a larger baking dish and pour enough water into outer pan to reach about 1/2 inch up the sides of the inner pan. Bake in the preheated oven until custard has set, about 45 minutes. Let cool for about 10 minutes; chill in refrigerator before serving.



# GRAPE SULSHIE

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Grape Sulshie. Take a pan, add the grapes and 1 cup water. Boil it for 5 min. Stir Occasionally. Mash the grapes and filter the juice. Let it cool completely. Pour the juice to another pan, add 1/4 cup sugar. Boil it for 2 min. Then add 1 tsp of lemon juice to it. Again let the juice cool completely. Add ice cubes and your Grape Sulshie is ready to serve..





# OREO CAKE

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OREO CAKE : 1.oreo biscuit 2.milk 3.butter  
4.wheatflour 5.sugar      PREPARATION : put whole  
Oreo biscuit in to the mixer and mix it.take some milk, put  
the biscuit powder and stir.take these mix in to an  
cooker/oven after sometime Oreo 🍰 is ready.cover the  
cake with whipping cream.      Whipping cream : butter +  
wheat flour + sugar + milk



# MANGO SHAKE

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Mango shake.

Take 2/3 raw mangos .Chop it & mix it with sugar.beet it untill it comes in a jell form.Then add some milk in it.also you can add nuts & dry fruits



# CHOCOLATE LAVA IDILI

Ingredients:milk, choclate, baking soda, lemon, maida flour, powdered sugar, coco powder, salt.....Take a bowl with one cup milk and 1/2 cup of maida, 1/4 cup sugar powder, 1 teaspoon coco powder, 1/2 teaspoon lemon juice, 1/2 teaspoon baking soda, and add a pinch of salt and mix well. Then pour it to and idli maker and steam well for a 15 minute...then serve



*chocolate lava idli* 



# OREO MILKSHAKE

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**OREO MILKSHAKE INGREDIENT** 1 packet Oreo 3 tbsp sugar 3 tbsp horlicks Cold milk 1 cup Some ice cubes

**PREPARATION** Take the mixer and put the whole biscuit in to it and mix it then add 3 tablespoon of horlicks and 3 tablespoon of sugar in to it add cold milk then some ice then mix it Your Oreo milkshake is ready now serve it In a glass and enjoy

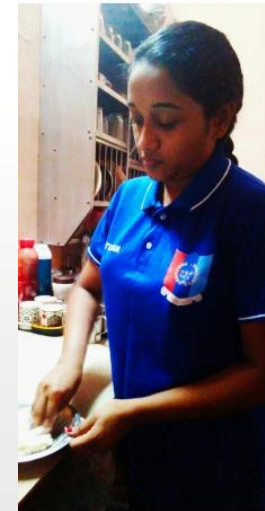


# GULAB JAMUN

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**PREPARATION OF SUGAR SYRUP :** mix together water and sugar,boil the syrup until it turns slightly sticky.

**MAKING GULAB JAMUN :** take bread slices add ghee and mix well also add milk to it. If the dough is dry it must hold to round shape .Fry the balls on s medium flame and mix it with sugar syrup



# MAMBAZHA PORI

അധികം പഴുക്കാത്ത മാങ്ങ - 2

മൈദ - ഒരു കപ്പ്

പഞ്ചസാര - മധുരത്തിനനുസരിച്ച്

മഞ്ഞൾപ്പാടി - ഒരു നുള്ള്

കാബ്ബേജ് - രണ്ട് ടേബിൾസ്പൂൺ

ഉപ്പ് - ഒരു നുള്ള്

വെള്ളം - ആവശ്യത്തിന്

പാകം ചെയ്യുന്ന വിധം

മാങ്ങ പ്ലാലി നീക്കി കഷ്ണങ്ങളാക്കുക. മൈദ, പഞ്ചസാര, മഞ്ഞൾപ്പാടി ഉപ്പ്, കാബ്ബേജ്

എന്നിവ വെള്ളം ഒഴിച്ച് കൂടമ്പു രൂപത്തിൽ കലക്കിപ്പടുക്കുക. എണ്ണ ചൂടാവുമ്പോൾ മാമ്പഴ കഷ്ണങ്ങൾ മാവിൽ

മുക്കി പാരിച്ചെടുക്കുക.





# MORACO COFFEE

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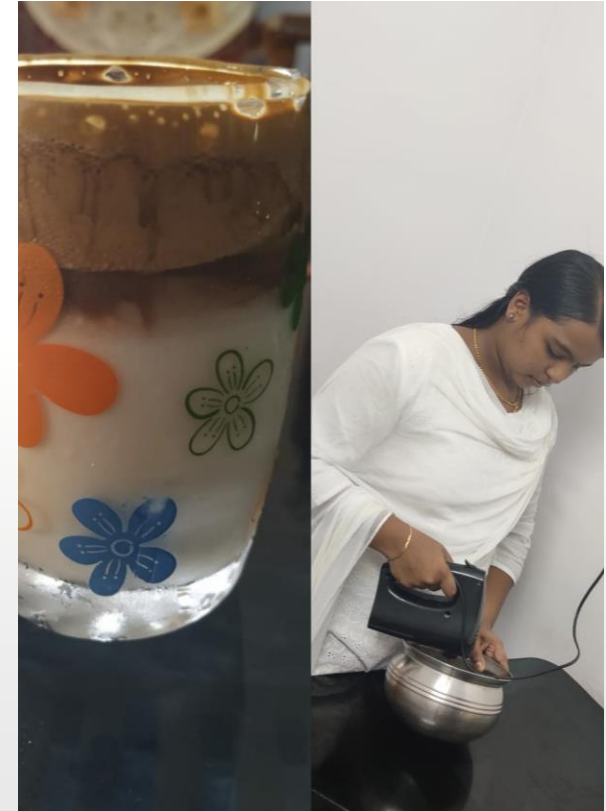
Moraco coffee Ingredients  
Instant coffee powder  
1 teaspoon  
Sugar ,quantity as per the person  
Hot water or  
boiled milk  
Recipe  
Beat coffee powder and sugar using a  
spoon into a thick cream .  
Pour hot water or boiled milk  
and blend the cream well.  
Enjoy Ur coffee



# DALGONA COFFEE

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Ingredients of Dalgona Coffee• 2 tablespoon coffee powder• 2 tablespoon sugar• 2 tablespoon boiling water• 2 cup cold milk• ice cubes as requiredStep 1 - Make Coffee Mixture: Add 2table spoon of sugar,2table spoon of instant coffee powder,and 2 table spoon of hot waterStep 2 - Beat Coffee Mixture Using Hand BlenderStep 3- In a glass add ice cubes + milk and the top of the milk add prepared coffee mixture



# KAPPA PODICHATH

**\*\*കപ്പ പൊടിച്ചത്\*::** ആവശ്യമായ സാധനങ്ങൾ:: വേവിച്ച കപ്പ നീളത്തിലരിഞ്ഞത്, തേങ്ങ, പഞ്ചസാര. തയ്യാറാക്കുന്ന വിധം:: വേവിച്ച കപ്പ നീളത്തിലരിഞ്ഞത് ഉണക്കുക( വെയിലത്ത് വച്ചു ഉണക്കാവുന്നതാണ്) ശേഷം എണ്ണയിലിട്ട് വറുക്കുക, അതിനുശേഷം മിക്സിയിലോ ഹെലിലോ ഇട്ട് പൊടിക്കുക( ഹെൽ ഉചിതം) ശേഷം ഒരു പാത്രത്തിലേക്ക് ആ പൊടി മാറ്റിയതിനുശേഷം തേങ്ങയും പഞ്ചസാരയും ഇട്ട് ഇളക്കുക. കപ്പ പൊടിച്ചത് തയ്യാർ!!





# CHOCOLATE BROWNIE

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Chocolate brownie | 2 Oreo cookies | 1/2 teaspoon baking powder | 1 teaspoon powdered sugar | 1 cup milk | In a blender crush the Oreo cookies to fine powder add milk, sugar, baking powder and blend well. Take a microwave bowl and pour the mixture on it. Microwave on High for 4-5 min, till a tooth pick inserted in the middle of cake comes out clear. Take it out of the dish carefully. Pour chocolate ganache or coco powder for garnish.



# OREO PASTRY

INGREDIENTS AND PROCESS : 2 PACKET OREO (250gm) BREAK INTO PIECES AND PUT IN GRINDER GRIND THEM FINELY 1/2 TSP BAKING POWDER 1/2 CUP MILK POUR INTO 6 INCH OIL GREASED MOULD PLACD IN PRE-HEATED PAN COOK IN LOW MEDIUM HEAT FOR 15-20 MIN. CAKE IS READY, COOL COMPLETELY 1 CUP WHIPPING CREAM BEAT UNTIL STIFF PEAKS 1/4 CUP OREO CRUMB CLEAR THE EDGES & REMOVE THE CAKE DIVIDE THE CAKE BRUSH SOME SUGAR SYRU PLAYER OF WHIPPED CREAM PLACE THE CAKE LAYER COVER THE CAKE WITH CREAM DIVIDE THE CAKE CHOCOLATE SYRU WHIPPED CREAM ROSETTE OREO BISCUIT PIECES.

## OREO PASTRY



# EGG IDILY

Egg Idily  
Ingredients: Egg, salt, oil  
Preparation: Adiam idely  
Tattil oil purattuka. athillekku egg pottichu ozhikukka athil  
solt cherkukka .and final serve and use.

