

Dum Aloo / Aloo Dum Recipe (Punjabi Style)

Dum Aloo



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Dum aloo is a popular vegetarian side dish recipe for chapathi in India. It is made from small potatoes, either shallow fried or deep-fried and then slowly cooked at a low flame. You can

make dum aloo in a different ways. This is punjabi style of dum aloo recipe. They are aromatic and flavorful aloo dish. In this aloo dum recipe, I have used yogurt instead you can use heavy cream to make the dish more creamy and yummy. I had it with [phulka](#). Try this restaurant style aloo dum recipe at home and let me know how it turned out.

Ingredients for Dum Aloo

- 12 Baby Potatoes
- 1 Red Onion, Finely Chopped
 - 1 Onion Puree
 - 1 Big Tomato Puree
- 2 Tsp of Ginger Garlic Paste
 - 2 Tsp of Coriander Powder
 - 2 Tsp of Red Chilly Powder
 - 1/2 Tsp of Fennel Powder
 - 1/2 Tsp of Garam Masala
 - 1/4 Tsp of Turmeric Powder
 - 5 Tbsp of Yogurt (curd)
 - 2 Tsp of Lemon Juice
- Coriander Leaves to garnish

To Roast and Grind

- 2 Cloves
- 1 Small Cinnamon
 - 1 Cardamom
 - 10 Almonds
- 1 Tsp of Cumin

To Temper

- 2 Tbsp of Oil
- 1 Bay Leaf

Method for Dum Aloo

- Add onions and tomato to blender and grind it to a smooth paste. Keep it aside.
- Wash and pressure cook the potato for 3 whistles. Peel the skin, prick it on 2 sides with fork and roast them in oil until it turns golden brown.
- Heat a pan, dry roast all the ingredients listed under "to roast and grind". Grind it along with water to a smooth paste.
- Heat a pan with oil, add bay leaf, followed by onion, fry well until it turns golden brown, add ginger garlic paste, fry until raw smell vanishes. Add onion and tomato puree, fry well until raw smell goes off. Add ground paste, fry well for a min.
- Add coriander powder, red chilly powder, fennel powder, turmeric powder and garam masala, fry well for a min.
- Add curd(yogurt), mix well. Add cooked potatoes, salt and water, simmer it for 15 mins.
- Finally add coriander leaves and lemon juice, mix well and serve it with [phulka](#) or [pulao](#) or [chapathi](#).

Tips

- Adjust the amount of red chilly powder according to your taste.
- You can also deep fry the potatoes instead of shallow frying them.
- Add cashews in place of almonds.

Aloo Dum

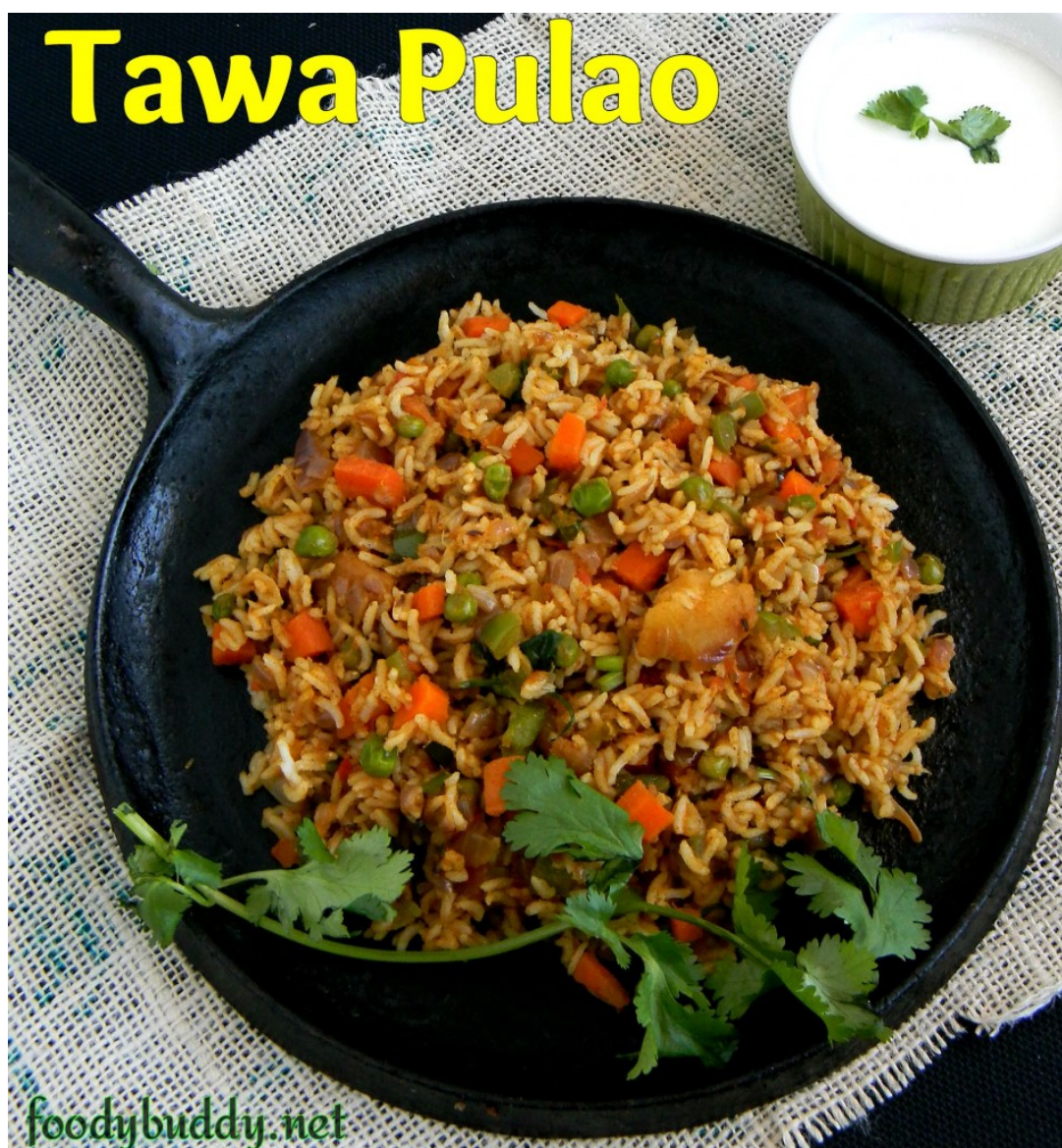


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Tags: [dum aloo](#), [aloo dum](#), [dum aloo recipe](#), [aloo dum recipe](#), [how to make dum aloo recipe](#), [prepare aloo dum recipe](#), [restaurant style aloo dum](#), [hotel style dum aloo](#), [punjabi style dum](#)

[aloo recipe](#), [side dish for chapathi](#), [aloo recipe for chapathi](#).

[Easy Tawa Pulao Recipe \(Mumbai Style\)](#)



Tawa pulao is a famous Mumbai street food . It is actually vegetarian pulao made on tawa (griddle) with lot of veggies, pav bhaji masala and butter. Making tawa pulao is very similar to [chinese fried rice](#). Both are made with leftover rice and

veggies. I got this veg pulao recipe from my husband's friend who is from Mumbai. This Mumbai style tawa pulao is healthy, colorful and very easy to make pulao and tastes simply irresistible. Main ingredient for tawa pulao is pav bhaji masala. I used ready-made which I bought from nearby grocery stores. Bacholer can make this tawa pulao easily and it is perfect to pack for lunch box. Try this tawa pulao for lunch or dinner, serve with [raita](#) and papad. Let us learn how to make easy tawa pulao recipe at home.

Mumbai style Tawa Pulao **Recipe**

Ingredients for easy tawa pulao recipe

Preparation Time: 30 mins Cooking Time: 30 Mins Serves :3

- 1 Cup of Rice (I used Sona masoori Rice)
 - 1 Big Red Onion, Chopped
 - 2 Big Tomatoes, Chopped
 - 2 Carrots, Chopped
- 1/4 Cup of Green Peas (Frozen)
 - 1 Potato (Big), Chopped
 - 1 Green Capsicum, Chopped
- 4 Garlic and 1/2 Inch of Ginger, Crushed using mortar and pestle
 - 2 Green Chilly, Slit
 - 1 Tsp of Red Chilly Powder
 - 1.5 Tsp of Pav Bhaji Masala
 - Pinch of Black Salt
 - Few Coriander Leaves
 - Salt to taste
 - 2 Tsp of Lemon Juice

To Temper

- 2 Tbsp of Butter
- 1 Tsp of Cumin

Method for easy tawa pulao recipe

- Soak the rice in water for 30 mins. Wash and pressure cook the rice for 3 whistles. Cool the rice and set it aside.
 - Boil the carrots and potato in microwave for 5 mins.
- Heat the butter on large tawa, add cumin seeds. After it crackles, add onion, saute on a medium flame for 2 mins.
- Add ginger garlic paste, saute until raw smell vanishes. Add green chillies, saute for a while. Add tomatoes, cook this until it turns soft
- Add boiled carrots, boiled potatoes, green capsicum, green peas and salt, saute this for 3 mins.
- Add pav bhaji masala, red chilly powder, black salt and coriander leaves, mix well and cook for few mins. Add lemon juice and mix well. Switch off the flame.
- Add the cooked rice, gently mix with masala using fork and spoon. Garnish with coriander leaves.
 - Hot, yummy tawa pulao is ready to serve with [raita](#) or papad.

Tips

- You can use raw rice or basmathi rice or even left over rice to make this pulao.
- If you don't have pav bhaji masala, try with equal amount of kitchen king masala, garam masala and chat masala. I tried this masala version, it tastes good.
 - Add vegetables of your choice.
- Adjust amount of red chilly powder according to your taste. My chilly powder is really spicy so I used only 1 tsp.
 - Adding turmeric powder is optional.

Tawa Veg Pulao



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Tags : [tawa pulao](#), [tawa pulao recipe](#), [easy tawa pulao recipe](#), [mumbai style tawa pulao](#), [mumbai street food recipe](#), [pulao recipes](#), [north Indian pulao recipe](#), [leftover rice recipe](#).

Soft Layered Chapathi Recipe / How to Make Layered Paratha



Have you tried square chapathi with layers inside them ? Today's recipe is soft layered chapathi, a flaky flat bread popular in India and Pakistan. Another name for layered chapathi is Ghadichi chapathi. You can make this chapathi / paratha in triangle shape or square shape like I did. This

multilayered chapathi is crispy on outside and soft on inside. My mom used to make this often at home and this is my appa's favourite. You can pack this square shaped layered paratha for kids lunch box. Beginners can also try this chapathi at home.

Making layered paratha is not that difficult, but you need little patience. You can serve with any side dish of your choice, I had it with potato kurma. I will post the recipe for [potato kurma](#) tomorrow. Today I will show how to make layer paratha at home. Also check my other [roti recipes](#) in my blog.

Ingredients for soft layered chapathi recipe

Preparation time : 30 mins Cooking Time: 30 mins Serves:5

- 1 Cup of Whole Wheat Flour
- 1/2 Cup +1 Tbsp of Warm Water
- 3 Tsp of Oil or as needed
- Salt to taste
- 1 Tsp of Flax Seed Powder (Opt)

Method for soft layered chapathi

- In a bowl, mix flour and salt. Make a well in the center and add water and 2 tsp of oil in it. Mix well with a fork. After few mins, keep mixing with hands until you get soft pliable dough. Apply a tsp of oil and knead it until you get smooth texture. Cover it with a damp cloth and let it stand for 30 mins. Make balls out of the dough.



- Place a ball on the rolling board. Dust it with some flour and start rolling it into 4" diameter. Apply some oil on top with your fingers, sprinkle some flour on it.
- Fold the chapathi one-third on one side and fold it one third on other side so that they overlap each other.
 - Fold it again one third on both sides. You will get square shaped dough. Roll it carefully to get square shaped chapathi as shown in the pic. Do the same for the rest of the dough.
- Heat tawa or griddle over medium heat. Now cook the chapathi in medium heat. When bubbles starts appearing, apply oil and flip it to the other side. Let the other side also get cooked.
 - Hot and soft yummy layered chapathi are ready to cook.

Tips

- You can also make triangle shape paratha by following the same method.
 - Serve with raita or curry or pickle
 - Adding flax seed powder is optional.



Tags: [layered chapathi](#), [soft layered chapathi Recipe](#), [layered chapathi recipe](#), [how to make layered chapathi](#), [prepare layered chapathi](#), [layered paratha recipe](#), [how to make layered paratha](#), [square layered paratha](#), [paratha recipes](#), [chapathi recipes](#). [ghadichi chapathi recipe](#), [easy lunch box ideas](#).