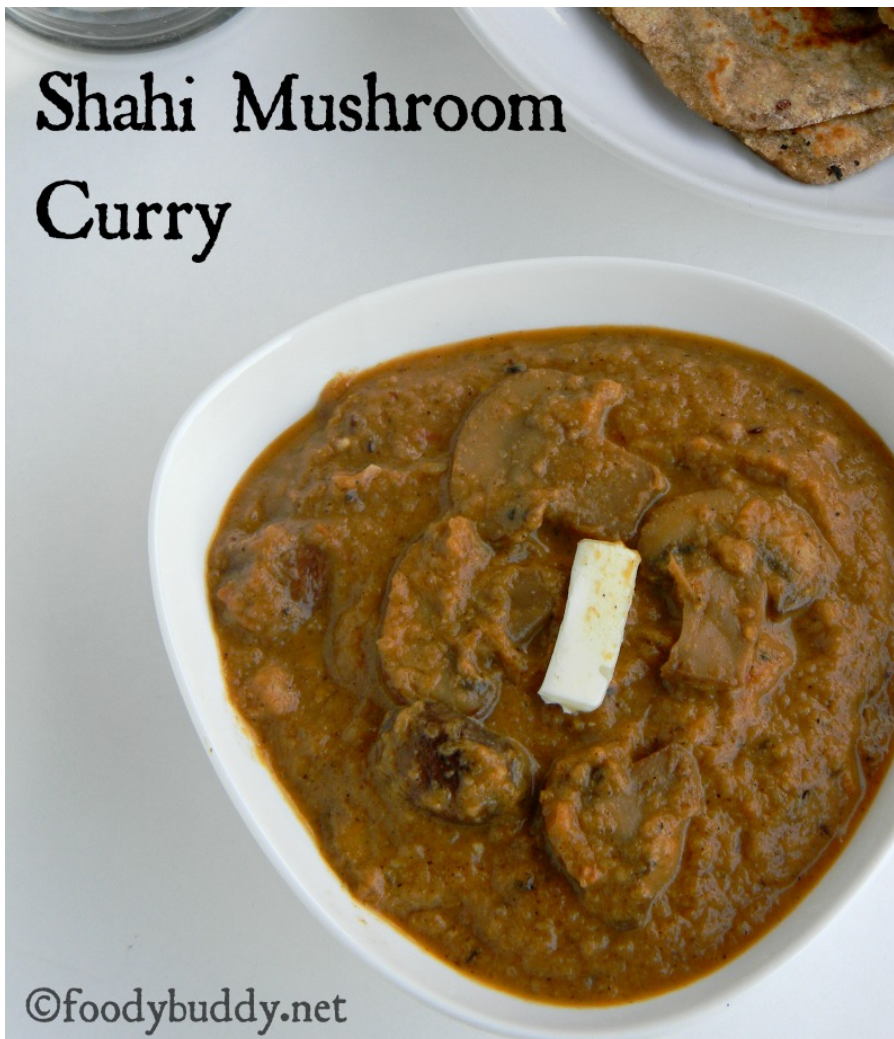


Shahi Mushroom Gravy Recipe (Restaurant Style)



Shahi Mushroom Gravy Recipe is a rich, yumilicious dish prepared with butter, mushrooms, onion tomato base, cashew paste, milk and aromatic spices. The special shahi garam masala added here makes the gravy more flavorful and tasty. I have tasted shahi mushroom only once in a North Indian restaurant in Chennai. I wanted to try this shahi mushroom recipe at home so I did some google search and found this recipe in this [site](#). It came out great and my husband loved it. This is a great side dish for [Chapathi](#) or [jeera pulao](#) or [phulka](#). I am a great mushroom lover, so you can find lot of mushroom recipes in my foodybuddy blog.

1. [Mushroom 65](#)
2. [Mushroom Biryani](#)
3. [Mushroom Manchurian](#)
4. [Mushroom Mint Biryani](#)
5. [Mushroom Peas Curry](#)
6. [Mushroom Kulambu](#)
7. [Mushroom Potato fry](#)
8. [Mushroom Chops \(chettinadu style\)](#)
9. [Mushroom and Tricolour Pepper Pasta Recipe](#)
10. [Mushroom Idly Fry / Leftover Idly Recipe](#)
11. [Soya Chunks Mushroom Curry | Meal Maker Kurma](#)
12. [Mushroom Tomato and Cucumber Sandwich | No Cheese Sandwich](#)
13. [Black-Eyed Peas With Mushroom | Lobhiya Khumb Masala / Side Dish For Roti](#)
14. [Beans Mushroom Stir Fry With Coconut Milk / Beans Mushroom Poriyal](#)
15. [Stir Fried Asparagus With Mushroom Recipe | Asparagus Stir Fry](#)

Shahi Mushroom Gravy Recipe

Shahi Mushroom Gravy Recipe / Side Dish for Chapathi



[Save Print](#)

Prep time

15 mins

Cook time

20 mins

Total time

35 mins

Shahi Mushroom Gravy Recipe is a yumilicious dish prepared with mushrooms, onion tomato base, butter and aromatic spice powder. This is a great side dish for Chapathi or jeera pulao or phulka.

Author: Gayathri Ramanan

Recipe type: side dish

Cuisine: indian

Serves: 2

Ingredients

- 10 Baby bella mushroom or any mushroom
- 2 Onions
- 2 Tomatoes
- 1 Tbsp of butter
- 2 Tsp of ghee
- 1 Bay leaf
- $\frac{1}{2}$ tsp of cumin
- 2 tsp of ginger garlic paste
- 1 green chilly
- $\frac{1}{2}$ tsp of turmeric powder
- $\frac{1}{2}$ tsp of red chilly powder
- $\frac{1}{2}$ tsp of cumin powder
- 1 tsp of coriander powder
- 2 tbsp of cashew paste
- Salt to taste
- 2 Tbsp of Full Fat Milk
- $\frac{1}{2}$ Tsp of Lemon Juice
- To make shahi garam masala
- $\frac{1}{2}$ tsp of shahi jeera
- 1 stick cinnamom
- $\frac{1}{4}$ tsp of cumin
- $\frac{1}{2}$ tsp of ginger powder
- 1 small black cardamom
- 1 javithri
- $\frac{1}{2}$ tsp of coriander seeds

- 2 cloves

Instructions

1. In a pan shallow fry the mushroom, salt and butter.
2. Transfer the shallow fried mushrooms into a bowl and keep aside.
3. In a blender, grind onion and tomato, grind it to a smooth paste.
4. For the shahi garam masala:
5. In a pan, dry all the ingredients for 2-3 minutes. Grind it using blender to a fine powder.
6. For the gravy:
7. In a pan add ghee, followed by bay leaf, cumin seeds, green chilly, ginger-garlic paste and onion tomato puree, Fry it until raw smell goes off.
8. Now add turmeric powder, cumin powder, coriander powder, red chilly powder and salt to taste. Fry it for a sec. Sprinkle some water and add cashew nut paste and ground masala.
9. Add shallow fried button mushroom and milk or cream to it. Mix well, cover and cook it in a low flame for 10 mins. Once it turns thick, add lemon juice and mix well. Turn off the flame.
10. The shahi mushroom is ready to be served.

Notes

You can use any variety of mushroom for this recipe.

Adding butter gives a rich taste.

If you are a weight watchers, add oil instead of butter.

I used milk for creaminess, if you have cream add that too.

©foodybuddy.net



Shahi Mushroom

Tags: [shahi mushroom](#), [mushroom recipes for chapathi](#), [shahi mushroom gravy recipe](#), [side dish for chapathi](#), [how to make shahi mushroom restaurant style](#), [vegetarian mushroom recipes](#), [kalan recipes ideas for chapathi](#).

[Bombay Halwa Recipe / Karachi Halwa Recipe](#)



Karachi Halwa

This post is very special and I'm really excited to write my 500th post. Thanks for the comments, support and appreciation as I continue travelling in my culinary journey. Thank you everyone ☺ ☺ To celebrate I made this delicious bombay halwa recipe / karachi halwa recipe is a popular Indian dessert, it is made with corn flour hence it is called corn flour halwa. I wanted to try this bombay halwa recipe for long time somehow missed it. You need only few ingredients to prepare this delicious halwa recipe. Last week, I made this bombay karachi halwa, it was yummy in taste. This halwa is easy to make but you need little patience to make it perfect. I love the glossy texture of halwa, when you bite it, the ghee just burst into your mouth and the nuts gives a nice crunchy taste. You can use any colours to make this karachi halwa, I used kesari

orange colour. Now lets move on to the recipe, do try sometime and am sure you will love this halwa.

Check my other halwa recipes

1. [Carrot halwa \(stove top\)](#)
2. [Carrot halwa \(Microwave\)](#)
3. [Beetroot Halwa](#)



Bombay Halwa Recipe / Karachi Halwa Recipe

4.0 from 2 reviews

Bombay Halwa Recipe / Karachi Halwa Recipe



[Save Print](#)

Prep time

15 mins

Cook time

35 mins

Total time

50 mins

Bombay Halwa Recipe / Karachi Halwa Recipe is a delicious and popular Indian dessert. Make this easy halwa and surprise your guest and family.

Author: Gayathri Ramanan

Recipe type: sweets

Cuisine: Indian

Serves: 4

Ingredients

- 1 and $\frac{1}{2}$ cups of sugar
- 1 cup of water
- $\frac{1}{2}$ cup of corn flour
- 1 and $\frac{1}{2}$ cups of water
- Pinch of orange colour or red colour
- 7-8Tbsp of ghee
- 20 cashews
- 10 almonds
- 2 cardamom, crushed
- 1 tsp of lemon juice

Instructions

1. In a bowl, add corn flour, 1 and $\frac{1}{2}$ cup of water and orange colour. Mix well, make sure there are no lumps in it and keep it aside.
2. Heat a pan, add 1 cup of water and sugar, boil it until all the sugar melts completely. You don't want to look for syrup consistency. Add lemon juice and mix well, keep it aside.
3. Heat another pan, add corn flour mixture, stir it in a medium flame. When it starts to turn thick, turn it off.
4. Add sugar syrup slowly, only 2 tbsp at a time and mix well. Add another 2 tbsp syrup and mix well. After you mix all the sugar syrup to the corn flour mixture, turn it on.
5. In a medium flame, starting adding ghee slowly to halwa and stir it. Add rest of the ghee as well and stir until all ghee are fully absorbed. Stir it continuously for 15-20 mins until it leaves the sides of the pan.
6. Now you can observe the whole halwa starts to move from one side to the other side of the pan while stirring. In this stage, add all the nuts and cardamom and stir well for another 2-3mins. Now your halwa looks glossy and transparent.
7. To check the consistency, take a tsp of halwa and place it in a clean plate, use your hand (caution it will be super hot) and start rolling it, it will come out like ball. Now turn off the stove. Transfer the halwa to a ghee greased plate or bowl. I used stainless steel tiffin box. Keep it in a room temperature or fridge for half an hour. Using knife, cut into any size or shape as per your wish
8. Yummy karachi halwa is ready to serve.

Notes

Always store it in an airtight container.

If your halwa is not cooked good, your halwa would be in rubbery in texture..

If your halwa is overcooked, it will be hard in texture.

Add ghee generously so that your halwa tastes good.

Adding lemon juice to syrup to avoid crystallization.



INSTANT DHOKLA RECIPE /
KHAMAN DHOKLA



Instant dhokla recipe / Khaman Dhokla is a great, filling and healthy Gujarati snack as it is steamed. This dhokla recipe is prepared with besan flour, sooji and other spices. The eno salt and citric acid added makes the dhokla soft and spongy in texture. This is the first time I tried in my life, so I referred this [site](#). It came out so good and we enjoyed it for Sunday breakfast. You can have it with green chutney on side, it will be tasty. Try it you will love it.

INSTANT DHOKLA RECIPE / KHAMAN DHOKLA

4.0 from 1 reviews

INSTANT DHOKLA RECIPE / KHAMAN DHOKLA



Dhokla

[Save Print](#)

Prep time

15 mins

Cook time

20 mins

Total time

35 mins

Instant dhokla recipe / Khaman dhokla is a great, filling and healthy Gujarati snack as it is steamed. Have it with green chutney on side, it will be tasty

Author: Gayathri Ramanan

Recipe type: snacks

Cuisine: Indian

Serves: 2

Ingredients

- 1 cup Besan Flour (Gram flour)
- 1.5 tablespoon Rava (Sooji / semolina)
- A pinch of Asafoetida
- 1 tablespoon Sugar
- Salt to taste
- WET INGREDIENTS
- 1 Tsp of crushed ginger and green chilly.
- 1.5 teaspoon Eno (fruit Salt)
- $\frac{1}{2}$ teaspoon Citric acid
- 2.5 tablespoon Oil
- 1 cup Water

- FOR TEMPERING
- 1 teaspoon Mustard seeds
- Few Curry leaves
- 2 tablespoon Water (optional)
- 3 Small Green Chilies
- 2 Tsp of Cumin
- 2 Tsp of Coriander Leaves, chopped
- 1 tablespoon Oil

Instructions

1. In a bowl, add all the dry ingredients, mix well.
2. To that bowl, add all the wet ingredients, whisk it well. Make sure there are no lumps. Now batter looks frothy.
3. Grease the aluminium pan with some oil, pour the batter into it.
4. Place the cooker, add water to the bottom, lay the stand. Place the aluminium pan above the stand.
5. Cover it with a lid, remove the weight. Steam it for 15-20 mins.
6. Take it out and allow it to cool down for 30 minutes. Insert a knife around the edges to loosen up dhokla. Flip it over onto a plate
7. Heat a pan with oil, add all the temperings after it pops up, add water and coriander leaves. Pour the tempering over the dhokla.
8. Cut your dhokla to your desired shapes and enjoy with chutney of your choice.

Notes

Adding eno and citric acid makes the dhokla soft and fluffy. No eno in your home, use baking powder. Instead of citric acid, add lemon juice.

The batter should be of pouring consistency.

You can use cooker or large cooking vessel to make dhokla.

To check the doneness, insert the tooth prick and check. If it comes out clean, your dhokla is ready.

Follow the same recipe for microwave dhokla.

After adding eno, dont let the batter to sit for long time. Steam it quickly. Then It will turn hard. You can also make dhokla idly by steaming the same batter in idly plate.



Tags: [dhokla](#), [dhokla recipe](#), [how to make dhokla at home](#), [instant dhokla recipe](#), [khaman dhokla](#), [how to make khaman dhokla](#), [prepare soft gujarati dhokla](#), [snack recipe healthy](#), [dhokla recipe with besan flour](#).