



## DEPINDER CHHIBBER'S KUTCHI DABELI STREET STYLE - DABELI MASALA

TIME: 1.5 HOUR    SERVES: 6

### INGREDIENTS

2 TBSP	CORIANDER SEEDS
1 TBSP	CUMIN SEEDS
2 TSP	FENNEL SEEDS
1/2 TSP	WHOLE BLACK PEPPERCORNS
3-4	KASHMIRI RED CHILLIES
1	SMALL CINNAMON STICK
1	STAR ANISE
4-5	CLOVES
1	SMALL BLACK CARDAMOM
1	LARGE BAY LEAF
2 TBSP	SESAME SEEDS
4 TBSP	DESICCATED COCONUT
1 TSP	BLACK SALT
1 TSP	KASHMIRI RED CHILLI POWDER
.	
1 TSP	SUGAR

### DIRECTIONS

1. Dry roast the whole spices, sesame seeds, and coconut on a low flame until fragrant.
2. Transfer to a spice blender, add the powdered spices and sugar, and blend into a coarse powder.

### NOTES



## DEPINDER CHHIBBER'S KUTCHI DABELI STREET STYLE - POTATO MASALA

TIME: 1.5 HOUR    SERVES: 6

### INGREDIENTS

3 - 4	BOILED POTATOES
2TBSP	PEANUT OIL
4-5TBSP	DABELI MASALA
1/2 CUP	BOILING WATER
TO TASTE	SALT
TO TASTE	LIME JUICE
TO TASTE	SUGAR
GARNISH	SHREDDED COCONUT
GARNISH	FRESH CORIANDER
GARNISH	POMEGRANATE

### DIRECTIONS

1. Heat peanut oil in a pan on medium heat.
2. Add Dabeli Masala and roast for 30 seconds.
3. Add boiling water and crushed potatoes.
4. Season with salt, lime juice, and sugar if needed.
5. Cook until the mixture is homogeneous and thick.
6. Garnish with coconut, coriander, and pomegranate.

### NOTES



**DEPINDER CHHIBBER'S  
KUTCHI DABELI STREET STYLE - MASALA PEANUTS AND  
GARLIC & CHILLI CHUTNEY**  
TIME: 1.5HOUR SERVES: 6

**INGREDIENTS**

1/2 CUP DESHELLED PEANUTS

1-2TBSP DABELI MASALA

1 TSP PEANUT OIL

PINCH SUGAR

TO TASTE SALT

5-6 SOAKED KASHMIRI RED CHILLIES

9 -10 GARLIC CLOVES

TO TASTE SALT

PINCH SUGAR

TO TASTE LIME JUICE

**DIRECTIONS**

1. Heat peanut oil in a pan and add peanuts.
2. Add Dabeli Masala, salt and a pinch of sugar.
3. Stir until peanuts are evenly coated.
4. Blend all garlic & chilli chutney ingredients together into a smooth chutney and adjust seasoning with lime juice, salt, and sugar.

**NOTES**



## DEPINDER CHHIBBER'S KUTCHI DABELI STREET STYLE - SWEET TANGY CHUTNEY

TIME: 1.5HOUR    SERVES: 6

### INGREDIENTS

3/4 CUP	SUGAR
1/3 CUP	AMCHUR POWDER
1/4 CUP	WATER
1 TSP	KASHMIRI CHILLI POWDER
1 TSP	ROASTED CUMIN POWDER
1 TSP	GARAM MASALA
1 TSP	FENNEL SEEDS
1/2 - 1 TSP	BLACK SALT
1 TSP	CHAAT MASALA
TO TASTE	SALT

### DIRECTIONS

1. Combine all ingredients in a saucepan.
2. Simmer until glossy and slightly thickened.
3. Adjust seasoning with black salt and sugar.

### NOTES

CHADSTONE



## DEPINDER CHHIBBER'S KUTCHI DABELI STREET STYLE - ASSEMBLY & GARNISH

TIME: 1.5HOUR SERVES: 6

### INGREDIENTS

6 PAV / BUNS  
POTATO MASALA  
MASALA PEANUTS  
GARLIC & CHILLI CHUTNEY  
SWEET & TANGY CHUTNEY  
FINELY CHOPPED ONION  
FRESH CORIANDER  
POMEGRANATE  
NYLON SEV

### DIRECTIONS

1. Slice buns in half. Spread chutneys on both sides.
2. Add potato masala, peanuts, onions, and coriander.
3. Toast the filled buns with butter until golden.
4. Coat the edges with sev, peanuts, and pomegranate.
5. Serve warm.

### NOTES

CHADSTONE



## DEPINDER CHHIBBER'S MASALA CHAI PEDA

TIME: 1 HOUR      SERVES: 6

### INGREDIENTS

CHAI CONCENTRATE  
BLACK TEA (WAGH BAKRI  
PREFERRED)  
REEN CARDAMOM PODS  
SAFFRON STRANDS  
FRESH GINGER  
FENNEL SEEDS  
CLOVES  
BLACK CARDAMOM  
WATER  
FULL-CREAM MILK (1L)

MASALA CHAI PEDA  
½ CUP CHAI CONCENTRATE  
¾ CUP CONDENSED MILK  
1½ CUPS MILK POWDER  
2 TBSP GHEE  
NUTS  
ROSE PETALS

### DIRECTIONS

1. Boil water with tea, spices, and ginger to create a strong chai base.
2. Add milk and simmer for 5 minutes to make a rich concentrate.
3. Strain and set aside ⅓ cup for the peda.
4. Warm chai concentrate, condensed milk, and ghee in a non-stick pan for 2 minutes.
5. Mix well, then add milk powder.
6. Stir continuously until smooth.
7. Microwave for 1 minute, mix again, and repeat once more.
8. Let cool slightly, shape into pedas, and garnish with nuts and rose petals.

### NOTES



## KISHWAR CHOWDHURY'S AACHARI EGGPLANT

TIME: 1 HOUR      SERVES: 4

### INGREDIENTS

2 LARGE	EGGPLANT
1 TSP	GROUND TURMERIC
1 TSP	CHILLI POWDER
4 TBSP	MUSTARD OIL
100 ML	MUSTARD OIL FOR COATING
2	DRIED RED CHILLIES
2 TSP	PANCH PHORON
1 LARGE	ONION, DICED
4	GARLIC CLOVES
7.5 INCH	PIECE OF GINGER
3 TBSP	FRESH TAMARIND PULP
1/4 CUP	VINEGAR
2 TSP	SUGAR
TO TASTE	SALT

### DIRECTIONS

1. Cut eggplants lengthwise into 8 long strips each.
2. Refrigerate for 1 hour so it firms up.
3. Toss the eggplant strips in the ground turmeric and chilli powder and season with salt, then coat them with the extra oil.
4. Either roast eggplant in the oven at 170 degrees for 20 minutes or deep fry until golden brown. Once done, set aside to cool
5. Heat the mustard oil in a wok or frying pan. Add the dried red chillies and panch phoron, allowing the spices to release their oils and fragrance in the hot oil.
6. Add the onion, garlic cloves and ginger. Cook for 3–4 minutes, until the onion becomes soft and translucent.
7. Stir in the tamarind pulp, vinegar and sugar and season with salt. Add a little water to the mixture to keep it moist and allow to simmer for a few minutes.
8. Once the sauce is ready, add the roasted (or fried) eggplants to the pan. Stir gently to coat, then cover and cook over a medium heat for 12 minutes, letting the eggplants soak up the sauce.
9. Finish with the chaat masala, a squeeze of lemon juice, coriander leaves and slit green chillies.

### NOTES

1. GARNISH WITH 2 TSP CHAAT MASALA, A SQUEEZE OF LEMON JUICE, FRESH CORIANDER, AND 2 GREEN CHILLIES



## KISHWAR CHOWDHURY'S ROSHOMALAI TRES LECHES CAKE

TIME: 1 HOUR      SERVES: 8

### INGREDIENTS

500 G	SPONGE CAKE
700ML	MILK
300ML	POURING CREAM
3/4 CUP	CASTER SUGAR
6	CARDAMOM PODS
2TSP	NATURAL VANILLA EXTRACT
8-10	SAFFRON THREADS
5 DROPS	ORANGE BLOSSOM ESSENCE
3 DROPS	CARDAMOM ESSENCE
TO TASTE	SALT
200ML	HEAVY CREAM
5 DROPS	ROSEWATER
1/4 CUP	RASPBERRY JAM
10	FRESH RASPBERRIES

### DIRECTIONS

1. With a carving knife, carefully remove a thin layer of crust from around the edges of the cake.
2. Arrange the cake in a baking dish, cutting pieces as needed to create an even layer.
3. Heat the milk, pouring cream and cardamom pods in a saucepan over a low heat until it reduces by 20 percent.
4. When the milk and cream have reduced, stir in 1 tsp of the vanilla extract and the sugar, continuing to cook gently.
5. Toast the saffron threads in a warm, dry pan and once fragrant, gently crush in a mortar and pestle.
6. Add a little of the warm milk mixture to the saffron threads, then add this to the saucepan of milk and cream.
7. Finish with a pinch of salt, adjusting the sugar to taste, and take off the heat, allowing the mixture to come to room temperature.
8. Using a long skewer, poke the cake several times then pour over your Malai soaking syrup.
9. Whip the heavy cream with 1 tablespoon of caster sugar, the rosewater and the remaining teaspoon of vanilla extract.
10. Pipe the whipped cream onto your cake, garnish with dried rose petals, raspberry jam, and fresh raspberries to serve.

### NOTES

1. YOUR FINISHED MILK MIXTURE IS THE MALAI SOAKING SYRUP.