Dum Aloo:-

Dum Aloo, is a dish with Potatoes cooked in steam. Dum in Hindi means Steam and Aloo is potatoes. It is a dish prepared on special occasions, and the recipe that I am sharing with you today is my Granny's specialty. On the internet you may find many other types of Dum Aloo recipes, neither is incorrect or wrong, but just different. It can be made into a curry if you dip the potatoes in a sauce made of tomatoes and onions or yoghurt or simply some dry spices mixed in oil. The one we will learn today is a dry version.

INGREDIENTS:-

1. Alu (small egg sized ones): 12
   Salt to taste
2. Desi Ghee
3. Degi Mirch
4. Amchoorn/ Khatai: 2 tsp [Imli (Tamarind) can be used as a replacement of Amchoor]
5. Garam Masala ½ tsp
6. Chilli powder. : ½ tsp
7. Coriander (Dhaniya) powder: 1 tsp
8. Cumin (Jeera) powder: 1 tsp
9. Cilantro leaves

1. Wash and peel the potatoes. Halve them and prick them with a toothpick or a fork for a few times. Dip the potatoes is water as you peel them.
2. Drain the potatoes on a towel, and salt them.
3. Let them stand for a few minutes before going any further.
4. Heat some Desi ghee (Clarified Butter: A traditional Indian oil made from Milk) in a heavy bottomed pan and add a little degi mirch. The Ghee should be just enough to cover the potatoes on one side so they are fried easily. Add the potatoes along with the moisture or liquid that may have oozed out.
5. Cover the pan and leave the contents to simmer on medium high heat for a few minutes. The time will usually vary with the size and quality of the potatoes, and with the amount of time you let it stand after salting.
6. You may have to check on the potatoes after about 8-10 minutes, and turn them delicately. If you see them browned already you may turn them or else let the original side get fried for some more time. Repeat this process till the potatoes seem fried well on all sides.
7. To check if the potatoes are cooked or not use a tooth pick to prick. If you can get in easily, the potatoes are cooked or else let them simmer for a while more.
8. Once the potatoes are fried, drain them for some time on a towel.
9. Mix all ingredients from 3-7 together in a bowl.
10. Now spice the potatoes with this mix.
11. Garnish with Cilantro leaves chopped finely and some ghee (optional) and serve hot.

Serves 6-8 people

Ras malai:-

Ras malai is a dessert for special occasions in India. The best description of rasmalai can be “Soft white fluffy balls or flattened cakes soaked in thick, sweetened, creamy milk.”—Recipejunction.com
India is primarily a country that thrives on milk and milk products. And this dish that we are going to learn today is a 100 % milk based recipe. It is a very delicately prepared dish that can be time consuming and may demand lots of patience. But we will use some ingredients that are easily available in the store and hurry up the process slightly.

INGREDIENTS:-

1. Milk ½ gallon
2. Cream 1 Quart
3. Sugar 1 cup
4. 1 Can of Rasgulla
5. Dry fruits: Almonds, Pistachios, and cashew nuts (all sliced) roughly around a table spoon full of all taken together
6. Cardamom 2-3
7. Saffron few strands

1. Pour milk in a heavy bottomed pan and heat it.
2. White heating the milk pour cream over a spoon and continue stirring. Continue stirring and heating the concoction until reduced to about 75%. This process may take around 15-20 minutes.
3. Add half a cup of sugar and stir to help dissolution.
4. Now add a few strands of saffron and cardamom seeds.
5. While the milk is being thickened drain the rasgullas and squeeze them gently to press out the sugar syrup.
6. Let the concoction of liquids cool, and add the rasgullas to it.
7. Garnish with the dry fruits and serve chilled.

Note: A little more sugar may be required as per taste.

Serves: 7-10