



RECIPE BOOK

VOL. I

BY

SHARJAH





01 Starters & Snacks

PERI BITES
MOZZARELLA STICKS
CHEESE CAMPFIRE POTATOES
CHICKEN WONTON
EMPENADAS
BOX PATTIES
SPRING ROLL
ALOO SAMOSA
POTATO CUTLETS
STUFFED CHICKEN BUNS



14 Main Course

CHEESE STUFFED FRIED CHICKEN
CHICKEN CHOWMEIN
CHARSI KARAH
CREAMY FAJITA PASTA
CHICKEN BIRYANI
HARI MIRCH QEEMA
BEEF ACHARI PASANDAY
MUTTON KOYLA KARAH
BEEF STEAK
CHICKEN FAJITA PIZZA
TAWA CHICKEN
MASALA FISH FRY
CRISPY CHICKEN BURGER
PALAK PANEER



32 Delicious Sweets

GAJAR KA HALWA



PERI BITES

GHAR
KI RECIPES



FOR VIDEO



Estimated Time: 15 to 25 mins

INGREDIENTS

- 4 Pcs German chillies deseeded
- 200 Gm Boiled shredded chicken
- 1 Tsp Salt
- 1 Tsp Black pepper
- 1 Tsp Garlic powder
- 1 Tsp Ginger powder
- 1 Tsp Red chilli powder
- 1 Tbsp Tikka masala
- 2 Tbsp Mayonnaise
- ½ Cup Cheddar cheese shredded
- ½ Cup Mozzarella cheese shredded
- Sharjah Cooking Oil for deep frying

FOR CRUMBING & COATING

- 2 Pcs Egg
- 2 Cups Flour
- 4 Cups Bread crumbs
- Water as required
- Spice mix

PREPARATION METHOD

- 1 - Mix salt, black pepper, ginger garlic powder, red chilli powder & tikka masala in a bowl.
- 2 - Heat Sharjah Cooking Oil in a pan.
- 3 - Add chicken & half of the spices mix & toss it well.
- 4 - Fry it for 2 minutes.
- 5 - Add mayonnaise and cheese cook until cheese melts.



MOZZARELLA STICKS

GHAR
KI RECIPES



Estimated Time: 7 to 10 mins



FOR VIDEO

INGREDIENTS

200 Gm	Mozzarella cheese
1 Pc	Egg
1 Tsp	Mustard paste
1 Tsp	Garlic powder
1 Tsp	Ginger powder
1 Tsp	White pepper
1 Tsp	Black pepper
1 Tsp	Red chilli powder
1 Tbsp	Tikka masala
3 Tbsp	Flour
2 Cups	Bread crumbs as required
Sharjah Cooking Oil for frying	
Salt as required	

PREPARATION METHOD

- 1 - Cut the cheese in strips.
- 2 - In another medium sized mixing bowl combine half amount of garlic powder ginger powder, salt, white pepper powder, black pepper powder, tikka masala then red chilli powder with bread crumbs.
- 3 - In a separate small mixing bowl combine egg with black pepper powder white pepper, tikka masala, ginger powder, red chilli powder, garlic powder then mustard paste & flour.
- 4 - Whisk until well combined.
- 5 - Now dip the mozzarella stick first in egg batter then coat it generously with bread crumbs.
- 6 - Deep fry the mozzarella stick in pre-heated Sharjah Cooking Oil for 2 to 3 minutes or until turn golden brown.



CHEESE CAMPFIRE POTATOES



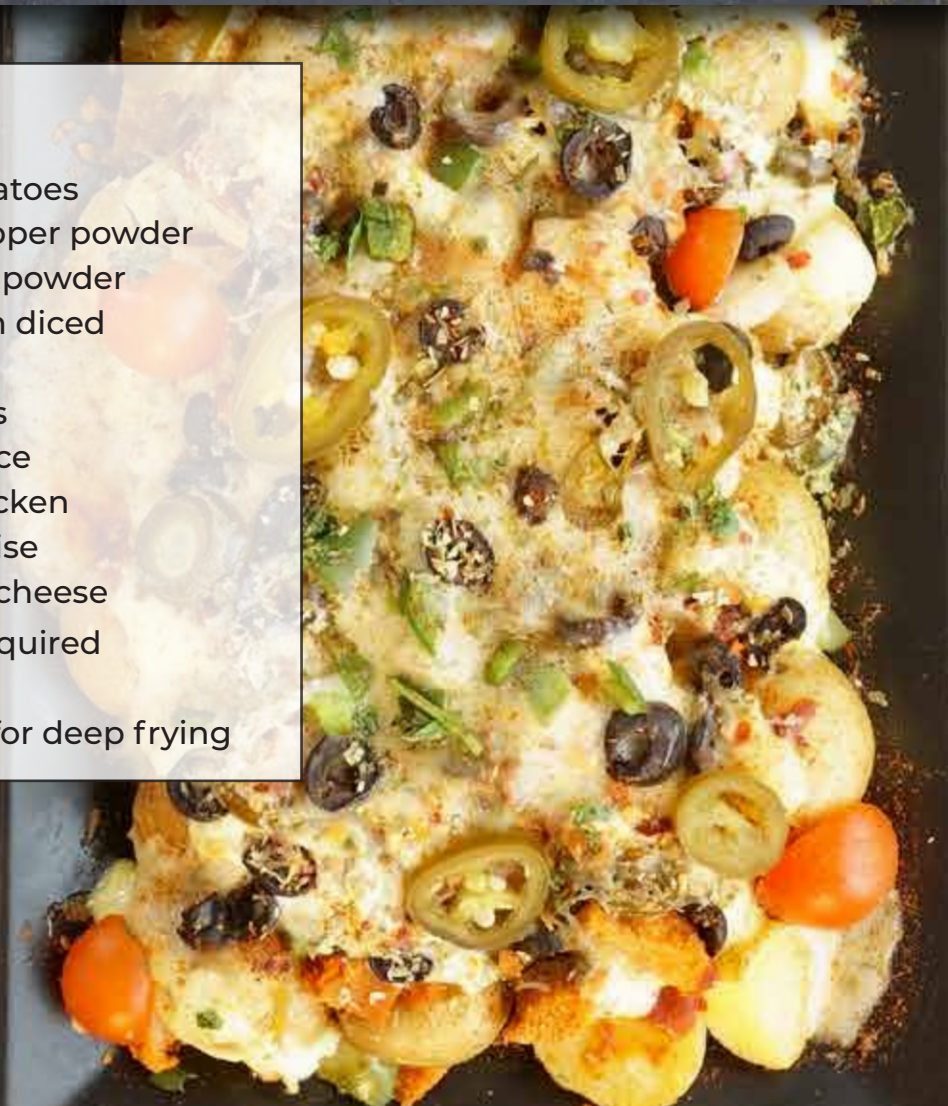
FOR VIDEO

GHAR
KI RECIPES

🕒 Estimated Time: 20 to 25 mins

INGREDIENTS

- 250 Gm Baby potatoes
- 1/2 Tsp Black pepper powder
- 1 Tsp Red chilli powder
- 1 Small Capsicum diced
- 1/4 Cup Olives
- 1/4 Cup Jalapenos
- 1/2 Cup Pizza sauce
- 1/2 Cup Fajita chicken
- 3/4 Cup Mayonnaise
- 1 Cup Cheddar cheese
- Red chilli flakes as required
- Salt as required
- Sharjah Cooking Oil for deep frying



PREPARATION METHOD

- 1 - Take Baby Potatoes 250 gm and wash them well, cut potatoes in half.
- 2 - Heat Sharjah Cooking Oil in pot then add cut potatoes.
- 3 - Deep fry baby potatoes for 10 to 15 minutes, take out on paper towel.
- 4 - Assemble all ingredients in large plate add fried potatoes and add salt as required, red chilli powder, pizza sauce, fajita chicken, cheddar cheese, capsicum diced, add mayonnaise on it then add olives and jalapenos, red chilli flakes according to taste, then add black pepper powder on top.
- 5 - Bake it in pre-heated oven for 10 to 12 minutes.



CHICKEN WONTON

GHAR
KI RECIPES



Estimated Time: 6 to 8 mins



FOR VIDEO

INGREDIENTS

- 250 Gm** Chicken mince
- ½ Tsp** White pepper
- 1 Tbsp** Soya sauce
- 1 Tbsp** Green chillies
- ¼ Cup** Spring onion
- Manda patti square cut as required
- Flour slurry
- Salt as required
- Sharjah Cooking Oil for frying

PREPARATION METHOD

- 1 - Mix chicken mince, spring onions seasonings, soya sauce and green chillies together.
- 2 - Lay wonton sheet & apply flour slurry on the edges.
- 3 - Fill 1 tsp of chicken mixture & wrap wonton accordingly.
- 4 - Deep fry wonton into the pre-heated Sharjah Cooking Oil.



EMPENADAS

GHAR
KI RECIPES



FOR VIDEO



Estimated Time: 25 to 30 mins

INGREDIENTS

250 Gm	Chicken mince
200 Gm	Cheddar cheese
½ Tsp	Red chilli powder
½ Tsp	Turmeric powder
1 Tsp	Salt
1 Tbsp	Ginger garlic paste
2 Tbsp	Sharjah Cooking Oil
2 Tbsp	Tomato ketchup
2 Tbsp	Cream
2 Tbsp	Chopped fresh coriander
¼ Cup	Kidney beans
¼ Cup	Corns
1 Small	Chopped onion
8-10 Pcs	Tortilla

PREPARATION METHOD

- 1 - Heat the Sharjah Cooking Oil into pan.
- 2 - Fry chopped onions until translucent.
- 3 - Add ginger garlic paste and fry for another 2 minutes.
- 4 - Add chicken mince and cook it for another 2 minutes.
- 5 - Add salt, red chilli powder, turmeric powder and cook until chicken is cooked.
- 6 - Add tomato ketchup and mix.
- 7 - Add cream and mix, now add kidney beans and corn, mix well.
- 8 - Garnish the chicken with chopped fresh coriander.
- 9 - Turn off the heat.
- 10 - Grease in another frying pan little bit of Sharjah Cooking Oil and turn on the heat.
- 11 - Place chicken filling on one side of the tortilla then spread some cheddar cheese, seal the chicken with the help of tortilla.
- 12 - Fry each side of pocket for 2 minutes or until golden brown.

GHAR KA KHAO

SHARJAH mein banao





BOX PATTIES



FOR VIDEO

G H A R
K I R E C I P E S



Estimated Time: 20 to 25 mins

INGREDIENTS

- 250 Gm** Chicken mince
- ¾ Tsp** Red chilli powder
- ½ Tsp** Garam masala powder
- 1 Tsp** Ginger garlic paste
- 1 Tbsp** Soya sauce
- 2 Tbsp** Sharjah Cooking Oil
- 1 Lemon** Lemon juice
- 1 Small** Charcoal
- 1 Small** Chopped onion
- 1 Medium** Chopped capsicum
- Salt as required

FOR BOX PATTIES

- ½ Cup** Cheddar cheese
- ½ Cup** Mozzarella cheese
- Manda Patti as required
- Flour slurry
- Sharjah Cooking Oil for frying

PREPARATION METHOD

- 1 - Mix salt, black pepper, ginger garlic powder, red chilli powder & tikka masala in a bowl.
- 2 - Heat Sharjah Cooking Oil in a pan.
- 3 - Add chicken & half of the spices mix & toss it well.
- 4 - Cook it for 2 minutes.
- 5 - Add mayonnaise and cheese cook until cheese melts.



SPRING ROLL

GHAR
KI RECIPES



Estimated Time: 25 to 35 mins



FOR VIDEO



INGREDIENTS

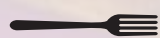
½	Tsp	White pepper
2	Tsp	Vinegar
1	Tbsp	Soya sauce
1	Tbsp	Chicken powder
2	Tbsp	Red chilli sauce
1	Cup	Capsicums sautéed
1	Cup	Cabbage blanched
1	Cup	Carrots blanched

Manda patti as required

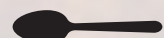
Flour slurry

Salt as required

Sharjah Cooking Oil for frying



PREPARATION METHOD



- 1 - In a large mixing bowl add cabbage, carrots & capsicum.
- 2 - Add all the spices & seasonings mix it well.
- 3 - Put the mixture onto spring roll sheet & wrap it carefully.
- 4 - Seal the spring roll with the help of flour slurry.
- 5 - Deep fry the spring roll into pre-heated pan until golden brown.



ALOO SAMOSA

GHAR
KI RECIPES



FOR VIDEO



Estimated Time: 35 to 40 mins

INGREDIENTS FOR DOUGH

250 Gm	Flour
½ Tsp	Carom seeds
1 Tsp	Roasted cumin
3 Tbsp	Sharjah Cooking Oil
	Salt as required
	Water as required

FILLING MIXTURE

250 Gm	Boiled potatoes
½ Tsp	Red chilli flakes
½ Tsp	Black pepper powder
1 Tsp	Cumin powder
1 Tsp	Ginger garlic paste
1 Tsp	Dry pomegranate seeds
1 Tsp	Crushed dry coriander
1 Tsp	Turmeric powder
2 Tbsp	Sharjah Cooking Oil
2 Tbsp	Chopped green chillies
¼ Cup	Chopped coriander
½ Cup	Chopped onion
	Salt as required

METHOD FOR DOUGH

- 1 - Add all the Ingredients in flour, add some water if required leave it for 15 mins.
- 2 - Divide the dough into equal size small portions, roll each portion into 6-inch round circles.
- 3 - Cut the circle in half to mark a D shape.
- 4 - Store the finished D shape dough & make filling.

FILLING MIXTURE

- 1 - Heat Sharjah Cooking Oil in a pan add chopped onions, ginger garlic paste, chopped green chillies, red chilli flakes, dry pomegranate seeds cumin powder, crushed dry coriander, turmeric powder, black pepper powder & mix it well, add salt as required then sauté it for 2 minutes.
- 2 - Now add boiled potatoes sauté it for another 2 minutes add fresh coriander & mix it well.
- 3 - Coarsely mash the potatoes to make a mixture.
- 4 - Shape the samosa accordingly.
- 5 - Fill the center of the samosa with potato filling then seal it.
- 6 - Deep fry it in pre-heated Sharjah Cooking Oil for 3 to 4 minutes.



POTATO CUTLETS

GHAR
KI RECIPES



Estimated Time: 22 to 25 mins



FOR VIDEO



INGREDIENTS

- ¼ **Tsp** Turmeric powder
- ½ **Tsp** Whole spice powder
- 1 **Tsp** Red chilli powder
- 1 **Tsp** Cumin seeds
- 1 **Tsp** Red chilli flakes
- 1 **Tsp** Cumin powder
- ¼ **Cup** Chopped coriander leaves
- ¼ **Cup** Corn flour
- ¼ **Cup** Chopped mint leaves
- 3 **Cups** Mashed potatoes
- Salt as required
- Sharjah Cooking Oil for frying

PREPARATION METHOD

- 1 - In a large mixing bowl combine mashed potatoes, red chilli powder, chopped coriander leaves, whole spice powder, cumin seeds, turmeric powder, red chilli flakes, cumin powder, salt, corn flour and chopped mint leaves.
- 2 - Mix everything together until well combined.
- 3 - Pre-heat the Sharjah Cooking Oil into the frying pan on medium high heat.
- 4 - Shallow fry the cutlets into pre-heated oven for 2 minutes per side or until golden brown in colour.



STUFFED CHICKEN BUNS



FOR VIDEO

GHAR
KI RECIPES



Estimated Time: 85 to 120 mins



INGREDIENTS

500	Gm	All purpose flour
2	Tsp	Yeast
1	Tbsp	Sugar
2	Tbsp	Sharjah Cooking Oil
		Salt as required
		Water as required

FOR BUNS PREPARATION

¼	Cup	Sesame seeds
1 ½	Cup	Chicken tikka cooked
1	Egg	Beaten

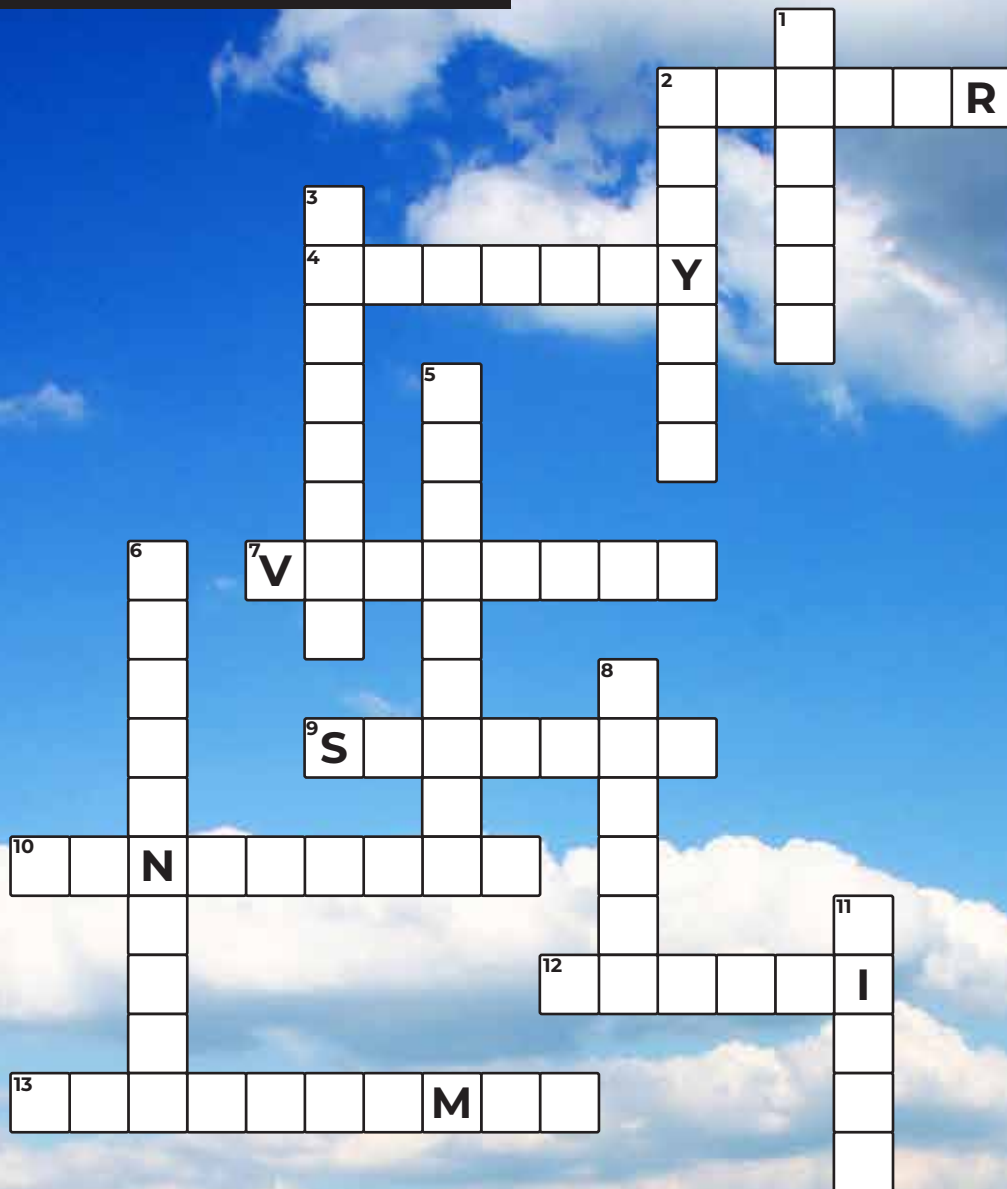


PREPARATION METHOD



- 1 - In a medium sized bowl, combine flour, salt, yeast and sugar. Add Sharjah Cooking Oil and mix. Add water and as required to make a soft dough.
- 2 - Let the dough rest on a warm place for 60-90 minutes until it doubles in size. Pre-heat the oven at 200 °C.
- 3 - Divide the puffed dough into equal sized portions. Then spread each portion onto the palm and fill with cooked tikka chicken. Let it puff again on line baking sheet for another 30 minutes.
- 4 - Brush the egg wash on top of it and sprinkle sesame seeds generously.
- 5 - Bake it in pre-heated oven for 18-20 minutes or until golden brown in colour.

CROSSWORD PUZZLE



ACROSS

2. Delicious and juicy fast-food item consumed across the world.
4. A word that defines fitness.
7. Health boosters that normalise metabolism.
9. A popular city in Gulf region.
10. Contains the power of Retinol.
12. A famous meaty treat served in plentiful of gravy.
13. A tasty round sweet comes in shades of brown colour.

DOWN

1. A delicacy from the seas which can be consumed as cooked or deep fried.
2. A famous food across sub-continent.
3. Popular Asian delicacy prepared with Noodles and vegetable.
5. A substitute product of Ghee.
6. A product made with blend of soya bean oil, canola oil, sunflower oil.
8. A dish of chicken or meat cooked in a utensil shaped like a wok.
11. Its round in shape, eaten as triangle but packed in square box.



Main Course



CHEESE STUFFED FRIED CHICKEN

G H A R
K I R E C I P E S

🕒 Estimated Time: 75 to 80 mins



FOR VIDEO



INGREDIENTS

- 2 Pcs Boneless chicken breast
- 1 Tsp Black pepper powder
- 2 Tsp Vinegar
- 2 Tsp Tikka masala
- 2 Tsp Ginger garlic paste
- Mozzarella cheese 2 long sticks
- Salt as required
- Sharjah Cooking Oil for frying

FOR COATING

- 2 Pcs Egg
- 1 Cup Flour (Maida)
- 2 Cups Bread crumbs

🔪 PREPARATION METHOD 🍴

- 1 - Make a pocket into the chicken breast from the top with the help of small knife.
- 2 - Now marinate the chicken with salt, black pepper powder, tikka masala ginger garlic paste and vinegar.
- 3 - Now insert the cheese block into the pocket of the chicken.
- 4 - Seal the edge with the help of toothpick.
- 5 - Let it marinate for 1 hour.
- 6 - Now dip the chicken breast into the flour, shake off the excess.
- 7 - Now dip in egg wash then coat it with the bread crumbs.
- 8 - Deep fry the chicken into pre-heated Sharjah Cooking Oil on medium high heat for 12-15 minutes or until golden brown in colour.
- 9 - Serve it with french fries.



CHICKEN CHOWMEIN



FOR VIDEO

GHAR
KI RECIPES

🕒 Estimated Time: 40 to 45 mins



INGREDIENTS

250	Gm	Chicken breast (thinly sliced)	2	Tbsp	Soy sauce
½	Tsp	Garam masala powder	3	Tbsp	Sharjah Canola Oil
1	Tsp	Sugar	¼	Cup	Oyster sauce
1	Tsp	Garlic powder	1	Medium	Cabbage julienne
1	Tsp	Black pepper powder	1	Large	Capsicum julienne
1	Tbsp	Vinegar	1	Large	Carrots julienne
2	Tbsp	Hot sauce	1	Packet	Noodles boiled
Salt as required					

PREPARATION METHOD

- 1 - Heat Sharjah Canola Oil in a pan.
- 2 - Add chicken and fry for 4-5 minutes.
- 3 - Add salt, garlic powder, black pepper powder, garam masala powder, sugar.
- 4 - Add capsicum, carrots & cabbage, mix and cook for another 3-4 minutes.
- 5 - Add boiled noodles.
- 6 - Pour oyster sauce, hot sauce, soy sauce and vinegar.
- 7 - Mix and toss for another 2 minutes and serve.



CHARSI KARAH

GHAR
KI RECIPES



Estimated Time: 30 to 35 mins



FOR VIDEO



INGREDIENTS

½	Kg	Chicken karachi cut
1	Kg	Tomatoes (halved)
½	Tsp	Black pepper
½	Tsp	Kasuri methi
2	Tsp	Salt
2	Tbsp	Vinegar
½	Cup	Sharjah Cooking Oil
1	Cup	Water
1	Cup	Ginger garlic water
5 to 6		Green chillies



PREPARATION METHOD



- 1 - Dip chicken in 1 tsp of salt, vinegar and water for 15 minutes.
- 2 - Boil ginger garlic in water and make ginger garlic water.
- 3 - Heat Sharjah Cooking Oil in pan and fry chicken.
- 4 - Add green chillies & remaining salt then sauté it for 1 minute at medium high heat.
- 5 - Add ginger garlic water.
- 6 - Add tomatoes & cover the lid on & cook it for 2 to 3 minutes.
- 7 - Now peel off the skin of the tomatoes.
- 8 - Cook it on high flame.
- 9 - Cook it until desired gravy is left.
- 10 - Add Black Pepper and Kasuri Methi.
- 11 - Then garnish it with fresh coriander, onions, green chillies & serve.



CREAMY FAJITA PASTA



FOR VIDEO

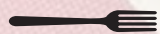
GHAR
KI RECIPES



Estimated Time: 20 to 25 mins

INGREDIENTS

- 1 **Packet** Dry penne pasta (boiled)
- 1 **Breast** Chicken breast thinly slices
- 1 **Tsp** Garlic powder
- 1 **Tsp** Dried oregano
- ½ **Tbsp** Red chilli powder
- ½ **Tbsp** Paprika powder
- ½ **Tbsp** Cumin powder
- 1 **Tbsp** Chopped garlic
- 2 **Tbsp** Sharjah Cooking Oil
- ½ **Cup** Pasta water
- ½ **Cup** Cream
- 1 **Small** Red bell pepper thickly julienne
- 1 **Small** Yellow bell pepper thickly julienne
- 1 **Small** Green capsicum thickly julienne
- 1 **Medium** Onions slices thickly
- Salt as required



PREPARATION METHOD



- 1 - Heat Sharjah Cooking Oil in a pan.
- 2 - Add chicken & cook it for 3 to 4 minutes on medium high heat.
- 3 - Add chopped garlic, onions & bell peppers then toss it well.
- 4 - Add red chilli powder, paprika powder, cumin powder, salt, dried oregano and garlic powder.
- 5 - Stir well until well combined, then cook it for another couple of minutes.
- 6 - Add boiled pasta along with pasta water & cream.
- 7 - Cook until mixtures come to boil.
- 8 - Then low the heat & steam the pasta for 2 minutes and then serve.

GHAR KA KHAO
SHARJAH mein banao





CHICKEN BIRYANI



FOR VIDEO

GHAR
K I R E C I P E S



Estimated Time: 35 to 45 mins

INGREDIENTS

- 500 Gm** Chicken cut
- 500 Gm** Boiled rice
- 1 Tsp** Turmeric powder
- 2 Tsp** Kewra essence
- 1 Tbsp** Cumin seeds
- 1 Tbsp** Red chilli powder
- 2 Tbsp** Mix whole spices
- 2 Tbsp** Lemon juice
- 6 Tbsp** Sharjah Cooking Oil
- 1 Cup** Yogurt
- 2 Cups** Tomato puree
- 2 Medium** Onion sliced
- 5 to 6** Dry plums
- Salt as required

FOR GARNISH

- 1 Tsp** Kewra essence
- 1 Tbsp** Zarde ka rang
- Tomato slices
- Brown onion
- Chopped coriander leaves
- Mint leaves



PREPARATION METHOD



- 1 - Heat Sharjah Cooking Oil into a pot.
- 2 - Add onions along with mix whole spices and cumin seeds.
- 3 - Cook it for 4 to 5 minutes until light golden brown in colour.
- 4 - Add chicken and cook until chicken changes its colour.
- 5 - Add red chilli powder, turmeric powder, salt and mix.
- 6 - Add dry plums and mix and cook for 2 minutes.
- 7 - Add kewra water and lemon juice.
- 8 - Add tomato puree and mix.
- 9 - Add yogurt and mix.
- 10 - Cook until water dried out or until desired consistency.
- 11 - Add the boiled rice on top of the chicken gravy.
- 12 - Garnish with tomato slices, brown onion, chopped cilantro, mint leaves, kewra water and zarde ka rang.
- 13 - Put the lid on and give it a steam on low flame for 15-20 minutes.



HARI MIRCH QEEMA

GHAR
KI RECIPES



Estimated Time: 15 to 20 mins



FOR VIDEO

INGREDIENTS

500	Gm	Beef mince
1	Tsp	Cumin seeds
1	Tsp	Turmeric powder
1	Tsp	Whole spice powder
1	Tbsp	Ginger garlic paste
4	Tbsp	Sharjah Cooking Oil
1	Cup	Yogurt
1	Cup	Sliced green chillies karhai
2	Small	Bay leaves
2	Medium	Onions sliced
4	to 5	Cloves
8	to 10	Black peppercorns
1	Inch	Cube ginger julienne
		Salt as required

FOR GARNISH

Lemon slices
Chopped coriander leaves
Ginger julienne



PREPARATION METHOD



- 1 - Heat Sharjah Cooking Oil in pan.
- 2 - Add half onions and cook for 4 -5 minutes until translucent.
- 3 - Add ginger garlic paste and cook it for another 2 minutes.
- 4 - Add turmeric powder, cumin seeds, whole spice powder, bay leaves black peppercorns and salt.
- 5 - Sauté it for another couple of minutes.
- 6 - Add beef mince and cook until it changes colour.
- 7 - Add ginger and mix.
- 8 - Add yogurt and cook until mince is completely cooked and water of yogurt is dried out.
- 9 - Add green chillies and cook it for another 2 minutes.
- 10 - Garnish it with lemon slices, chopped coriander leaves and ginger.



BEEF ACHARI PASANDAY



FOR VIDEO

GHAR
KI RECIPES

🕒 Estimated Time: 110 to 120 mins

INGREDIENTS

1	Kg	Beef pasanday
¼	Tsp	Black salt
1	Tsp	Turmeric powder
2	Tsp	Methi dana
2	Tsp	Mustard seeds
1 ½	Tbsp	Crushed coriander
1	Tbsp	Cumin seeds
1	Tbsp	Garam masala powder
1 ½	Tbsp	Red chilli powder
2	Tbsp	Fennel seeds
2	Tbsp	Ginger garlic paste
½	Cup	Sharjah Cooking Oil
1	Cup	Yogurt
		Salt as required

PREPARATION METHOD

- 1 - Add red chilli powder, garam masala powder, black salt, turmeric powder methi dana, salt, mustard seeds, crushed coriander, cumin seeds and fennel seeds in a grinder.
- 2 - Grind it to make a coarse powder.
- 3 - In a large mixing bowl add beef pasanday along with ginger garlic paste yogurt & grinded spice powder.
- 4 - Marinate it for at least 1 hour.
- 5 - Heat Sharjah Cooking Oil in a Karhai pot.
- 6 - Add marinated pasanday into it & cook it for 40 to 45 minutes on low heat or until is meat tender & oil separates.



MUTTON KOYLA KARAH

SHARJAH
KI RECIPES



Estimated Time: 35 to 45 mins



FOR VIDEO



INGREDIENTS

500	Gm	Mutton
1	Tsp	Black pepper powder
1	Tbsp	Red chilli powder
2	Tbsp	Ginger garlic paste
1	Tbsp	Coriander seeds crushed
½	Cup	Sharjah Cooking Oil
2	Cups	Tomato puree
Salt as required		

FOR GARNISH

Green chillies
Fresh cilantro
Ginger julienne cut

PREPARATION METHOD

- 1 - In a large pan boil mutton with 1 tbsp of ginger garlic paste & salt.
- 2 - Boil it for 14 to 15 minutes or until $\frac{3}{4}$ done.
- 3 - Take off the meat from boiling water.
- 4 - Heat Sharjah Cooking Oil in sauce pan, sauté boiled mutton along with 1 tbsp of ginger garlic paste & crushed coriander.
- 5 - Add tomatoes, let it cook for 3 to 4 minutes until tomatoes cooks.
- 6 - Add red chilli powder & black pepper powder & salt.
- 7 - Cook it for another 2 to 3 minutes on medium high heat or until desired gravy.
- 8 - Garnish it with green chillies and cilantro leaves & serve.



BEEF STEAK

GHAR
KI RECIPES



FOR VIDEO

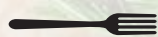


Estimated Time: 25 to 30 mins



INGREDIENTS

- 250 Gm** Beef tenderloin
- ½ Tsp** Dried oregano
- ½ Tsp** Dried thyme
- 1 Tsp** Black pepper powder
- 2 Tbsp** Sharjah Cooking Oil
- 4 Tbsp** Butter
- ½ Cup** Baby potatoes
- 4 Cloves** Garlic slices
- 2 Strings** Fresh rosemary
- Salt as required



PREPARATION METHOD



- 1 - Heat Sharjah Cooking Oil in a pan, add baby potatoes and fry for 3 to 4 minutes.
- 2 - While frying add half amount of butter and a string of rosemary
- 3 - Add beef and cook it for another 13 to 15 minutes.
- 4 - While cooking add remaining butter with a left-over string of rosemary.
- 5 - Add thyme, oregano, salt and black pepper.
- 6 - Cook until done.

CAN YOU FIND THE HIDDEN WORDS?

R	Y	D	A	R	F	S	A	M	O	S	A	H	G	T	Y	R	F	I	D	N	I	H	B	D
M	E	F	H	C	A	L	K	D	C	F	M	H	B	A	B	E	K	A	H	G	A	H	D	C
A	R	B	U	U	H	H	O	U	I	A	S	W	A	H	K	F	M	P	G	B	X	M	V	T
K	O	B	A	N	N	A	H	C	A	D	N	A	G	W	R	I	H	A	I	L	O	F	L	A
A	K	E	A	W	L	A	H	A	K	R	A	J	A	G	X	K	I	R	A	H	I	N	I	N
I	A	P	O	N	D	T	M	I	K	Q	B	L	R	V	G	F	Y	H	L	B	J	J	B	V
K	P	B	X	I	T	A	P	S	A	N	A	B	E	M	T	A	H	A	L	E	U	S	E	Q
I	F	F	R	E	E	N	A	P	L	P	D	G	Y	V	N	W	Z	T	Z	B	H	C	L	D
R	P	H	F	R	U	F	G	L	E	N	E	Q	B	I	B	I	H	A	P	A	I	B	A	U
O	Y	A	F	T	Y	U	X	A	M	T	V	T	E	T	Y	O	O	U	W	R	C	C	J	M
T	E	N	B	M	H	K	C	N	A	A	W	Y	N	W	O	E	L	A	N	U	J	H	C	B
I	L	E	B	N	W	P	I	B	X	S	K	I	G	L	D	A	R	A	R	R	L	L	C	A
V	O	K	R	N	J	X	L	R	O	C	W	H	A	W	O	M	E	R	H	L	I	W	C	K
M	H	C	L	O	S	E	V	C	O	G	Y	I	N	H	A	R	E	V	U	O	Z	I	Q	A
B	C	I	G	C	S	G	T	O	G	G	R	K	Z	I	O	Y	R	J	A	C	F	P	S	R
Z	H	H	B	O	E	O	K	Y	V	A	H	F	P	P	P	Z	L	L	M	R	A	C	X	H
E	G	C	U	H	R	I	L	F	K	Q	M	N	A	A	C	I	O	R	A	L	Y	D	F	A
A	R	I	R	I	N	L	L	R	W	A	A	G	K	L	B	N	Z	B	A	Q	L	W	N	I
L	U	L	Y	G	Y	M	A	T	G	Q	N	O	C	M	A	F	E	K	B	V	Y	S	F	A
O	M	L	O	I	P	T	A	N	A	I	R	U	H	C	N	A	M	N	E	K	C	I	H	C
O	R	I	H	A	J	R	A	H	S	A	C	A	U	Q	W	Z	Q	E	E	M	A	P	N	P
G	L	H	G	U	L	A	B	J	A	M	U	N	I	S	E	E	K	H	K	E	B	A	B	T
O	E	C	H	A	P	A	Y	E	I	N	E	T	V	B	U	R	T	X	N	L	I	T	Z	P
B	T	R	N	T	L	Z	K	M	Q	J	V	S	J	D	O	D	U	H	N	Z	V	K	V	Q
I	O	M	M	U	T	T	O	N	K	A	R	H	A	I	O	L	T	U	J	P	W	X	S	E

ALOO GOBI
BANASPATI
CANOLA OIL
CURREY PAKORA
JALEBI
MIX VEGETABLES
PAKOREY
QEEMA
SHARJAH

ANDA CHANNA
BARFI
CHICKEN MANCHURIAN
DHAGHA KEBAB
DUMBA KARHAI
MURGH CHOLEY
PARHATA
SAAG
SHAWARMA

ANDA CURREY
BHINDI FRY
CHILLI CHICKEN
GAJAR KA HALWA
LOBIA
MUTTON KARHAI
PAYE
SAMOSA
SINGAPOREAN RICE

BAGAREY BENGAN
BIRYANI
COOKING OIL
GULAB JAMUN
MAKAI KI ROTI
NIHARI
PULAO
SEEKH KEBAB
TARKARI ALOO



CHICKEN FAJITA PIZZA



FOR VIDEO



Estimated Time: 155 to 160 mins

GHAR
KI RECIPES

INGREDIENTS

FOR DOUGH

500 Gm Flour

1 Tsp Yeast

1½ Tsp Salt

1 Tbsp Sugar

1 Piece Egg

Warm water as required

Sharjah Cooking Oil for brushing

FOR PIZZA TOPPING

¼ Cup Black olives

¼ Cup Sliced mushrooms

¾ Cup Pizza sauce

1 Cup Fajita chicken

1 Cup Mozzarella cheese (shredded)

1 Cup Cheddar cheese (shredded)

1 Medium Capsicums

1 Medium Onions

PREPARATION METHOD

- 1 - Combine egg, flour, sugar, salt & yeast together.
- 2 - Add warm water & mix to combine the dough.
- 3 - Make a soft dough & knead it 3 to 4 minutes.
- 4 - Rest the dough on room temperature for 2 hours.
- 5 - After resting punch, the dough to release air bubbles.
- 6 - Divide the dough into 2 portions.
- 7 - Spread each portion of dough on greased pizza tray.
- 8 - Poke the dough with the help of fork to release air bubbles.
- 9 - Spread half of the pizza sauce on top of dough.
- 10 - Now sprinkle cheddar cheese, fajita chicken, capsicums & onions.
- 11 - Sprinkle mozzarella cheese, black olives & mushrooms.
- 12 - Let it rest for another 30 minutes.
- 13 - Meanwhile pre-heat your oven at 180°C.
- 14 - Bake it for 18 to 20 minutes, Serve it hot.



TAWA CHICKEN

G H A R
K I R E C I P E S

🕒 Estimated Time: 20 to 25 mins



FOR VIDEO

INGREDIENTS

- 1 Piece Chicken tikka cut
- 100 Gm Yogurt
- ½ Tsp Black pepper power
- ½ Tsp Garam masala powder
- 1 Tsp Ginger paste
- 1 Tsp Garlic paste
- 1 Tsp Cumin powder
- 1 Tsp Paprika powder
- 1 Tsp Turmeric power
- 1 Tsp Coriander crushed
- 1 Tbsp Lemon juice
- 1 Tbsp Paprika powder
- 1 Tbsp Red chilli powder
- ¼ Cup Sharjah Cooking Oil
- Salt as required

FOR GARNISH

- Lemon wedges
- Green chillies
- Chopped coriander leaves



PREPARATION METHOD

- 1 - Marinate chicken with ginger garlic paste along with salt, lemon juice and paprika powder.
- 2 - Let it marinate for 30 minutes.
- 3 - Now in small mixing bowl combine yogurt, red chilli powder paprika powder, cumin powder, coriander powder, turmeric powder garam masala powder and black pepper powder add the marinated chicken into yogurt marination and let it rest for another 30 minutes.
- 4 - Heat Sharjah Cooking Oil into tawa, cook the chicken piece for 5 minutes then brush the remaining marination onto chicken then add green chillies, cover and let it cook for another 15-18 minutes on medium high flame.
- 5 - Garnish it with lemon wedges and chopped coriander leaves.



MASALA FISH FRY



FOR VIDEO

GHAR
KITCHEN RECIPES



Estimated Time: 35 to 40 mins

INGREDIENTS

- 250 Gm** 1 Whole fish
½ Tsp Turmeric powder
½ Tsp Garam masala powder
½ Tsp Black pepper powder
1 Tsp Cumin powder
1 Tsp Kasuri methi
½ Tbsp Red chilli flakes
1 Tbsp Ginger garlic paste
1 Tbsp Vinegar
¼ Cup Yogurt
¼ Cup Gram flour (besan)
Sharjah Cooking Oil for frying.
Salt as required

PREPARATION METHOD

- 1 - In a small mixing bowl add gram flour, yogurt, vinegar, salt, turmeric powder, garam masala powder, cumin powder, black pepper powder, kasuri methi, ginger garlic paste red chilli flakes.
- 2 - Mix everything together.
- 3 - Apply marination on fish & let fish marinate for 30 minutes.
- 4 - Heat in a large karhai deep fry it 3 to 4 minutes per side, garnish & serve hot.



CRISPY CHICKEN BURGER

G HAR
KI RECIPES



Estimated Time: 250 to 320 mins



FOR VIDEO

ASSEMBLING BURGER

- 1 - Spread the generous amount of mayonnaise on the burger base.
- 2 - Place cheese slice on top of it.
- 3 - Spread good amount of iceberg lettuce.
- 4 - Place the chicken fillet.
- 5 - Apply mayonnaise on top of chicken fillet with the help of sauce bottle.
- 6 - Place cheese slice again then jalapenos.
- 7 - Place top of the bun and serve.

INGREDIENTS

500	Gm	Boneless Chicken fillet
1	Tsp	Chicken powder
1	Tsp	Black pepper powder
1	Tsp	Ginger garlic paste
1	Tsp	Garlic powder
1	Tsp	Ginger powder
2	Tbsp	Red chilli powder
¼	Cup	Vinegar
½	Cup	Water
2	Cups	All-purpose flour (maida)
2	Cups	Cold water
2	Cups	Iceberg lettuce chopped
8	Pieces	Cheese slice
4		Burger buns
		Jalapeno sliced (optional) as required
		Mayonnaise as required
		Salt as required
		Sharjah Cooking Oil for deep frying



PREPARATION METHOD



- 1 - In a medium sized bowl, marinate chicken with vinegar, water, red chilli powder, ginger garlic paste, garlic powder, ginger powder, salt, chicken powder, black pepper powder.
- 2 - Marinate it for minimum 4 to 5 hours or overnight.
- 3 - Dip the chicken in flour then dip in cold water then again in flour and rub the fillet in flour with the help of your palm. It will help to create crumbs.
- 4 - Pre-heat the Sharjah Cooking Oil on medium high flame.
- 5 - Fry the chicken on medium high flame for 10 to 12 minutes.



PALAK PANEER



FOR VIDEO

GHAR
KI RECIPES



Estimated Time: 15 to 20 mins

INGREDIENTS

250	Gm	Fried paneer
½	Tsp	Kasuri methi
½	Tsp	Black salt
½	Tsp	Garam masala powder
1	Tsp	Salt
1	Tsp	Cumin seeds
1	Tbsp	Ginger paste
1	Tbsp	Garlic paste
4	Tbsp	Sharjah Cooking Oil
¼	Cup	Cashew nuts
1	Cup	Water
4	Cups	Blanched spinach leaves
2	Medium	Tomatoes
1	Large	Onion
	2	Green chillies



PREPARATION METHOD

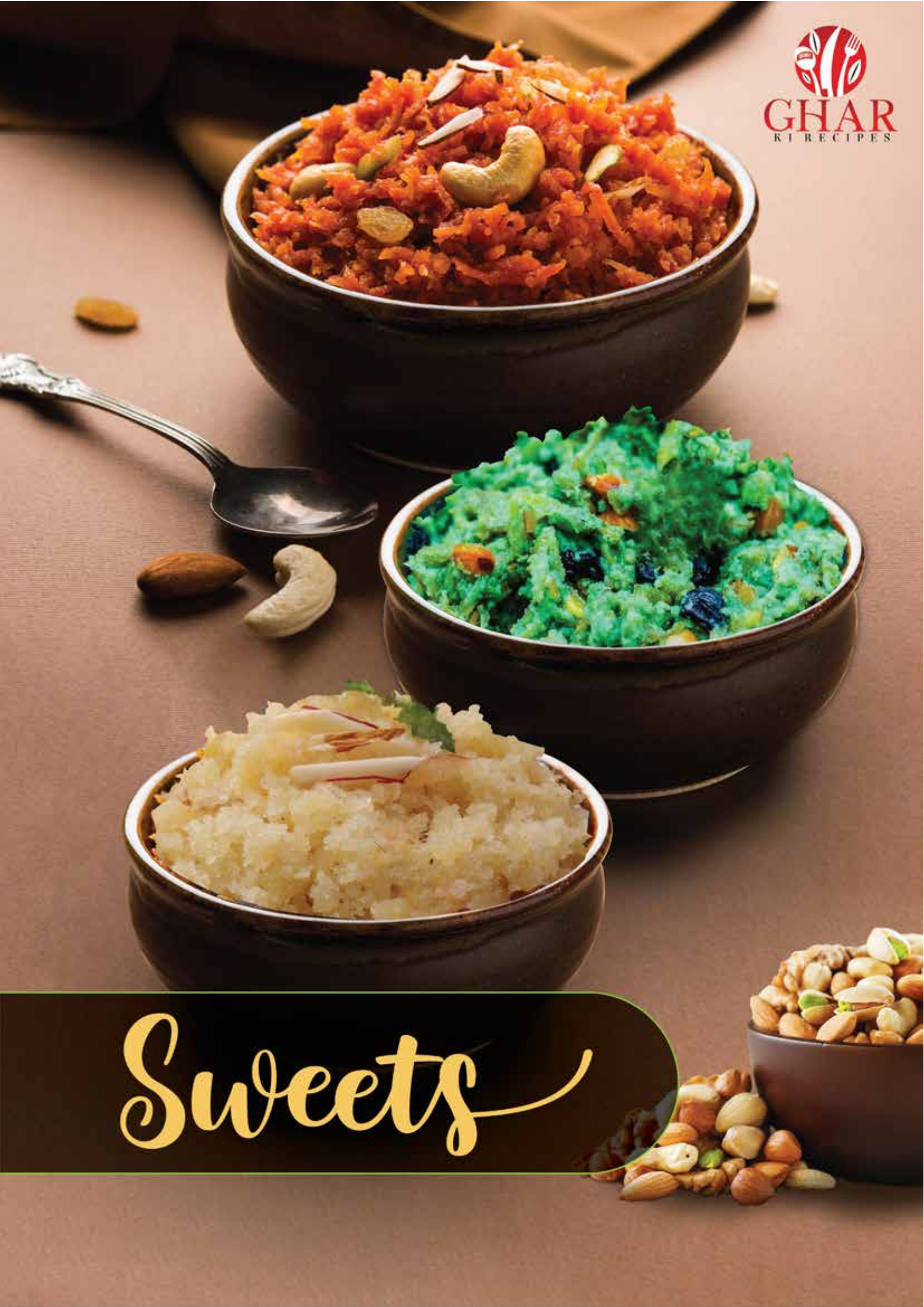


- 1 - In a blender jug, add onions, cashew nuts, green chillies and half Cup of water.
- 2 - Blend until smooth paste.
- 3 - In another blender jug, add spinach leaves with remaining amount of water.
- 4 - Blend until smooth puree.
- 5 - In karhai heat Sharjah Cooking Oil.
- 6 - Add cumin seeds along with ginger garlic paste and fry for 1 minute.
- 7 - Add tomatoes into, cook until tomatoes are tender.
- 8 - Add onions and cashew nut paste and cook for another 2 minutes.
- 9 - Add spinach puree and mix.
- 10 - Add black salt, salt, kasuri methi and garam masala powder, cook it for another 2 minutes.
- 11 - Add fried paneer into this and give it steam for 1 minute, serve it hot.

GHAR KA KHAO

SHARJAH mein banao





Sweets



GAJAR KA HALWA

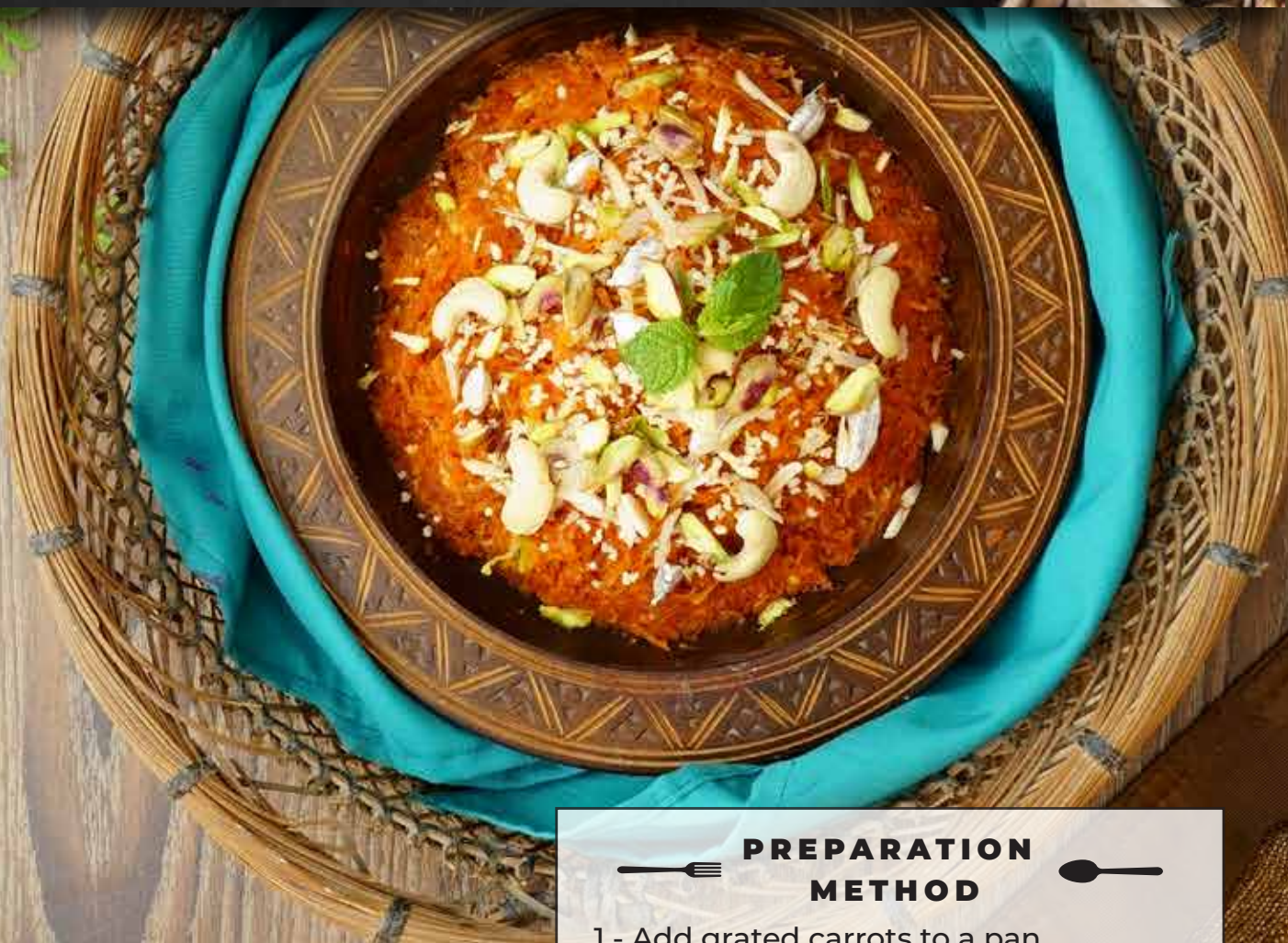
GHAR
KI RECIPES



Estimated Time: 25 to 35 mins



FOR VIDEO



INGREDIENTS

½	Tsp	Cardamom powder
3	Tbsp	Sharjah Banaspati
4	Tbsp	Pista chopped
4	Tbsp	Cashew nuts chopped
4	Tbsp	Almonds chopped
½	Cup	Khoya grated
½	Cup	Milk
¾	Cup	Sugar
4	Cups	Carrots grated (thick)

PREPARATION METHOD

- 1 - Add grated carrots to a pan.
- 2 - Heat the pan and cook on medium hot till carrots starts to release water.
- 3 - Now add sugar and cook till all the moisture is evaporated.
- 4 - Add Sharjah Banaspati and stir.
- 5 - Pour milk, sprinkle cardamom powder, Pista, almonds and cashew nuts.
- 6 - Mix and now add khoya then turn off the heat.
- 7 - Stir so that khoya mixes nicely with the carrots serve hot.

IMMUNITY BOOST **KARNE KE RECIPE**



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**SHARJAH COOKING OIL
CANOLA OIL & BANASPATI**





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KI RECIPES

RECIPE BOOK

VOL. II

BY

SHARIAH

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