

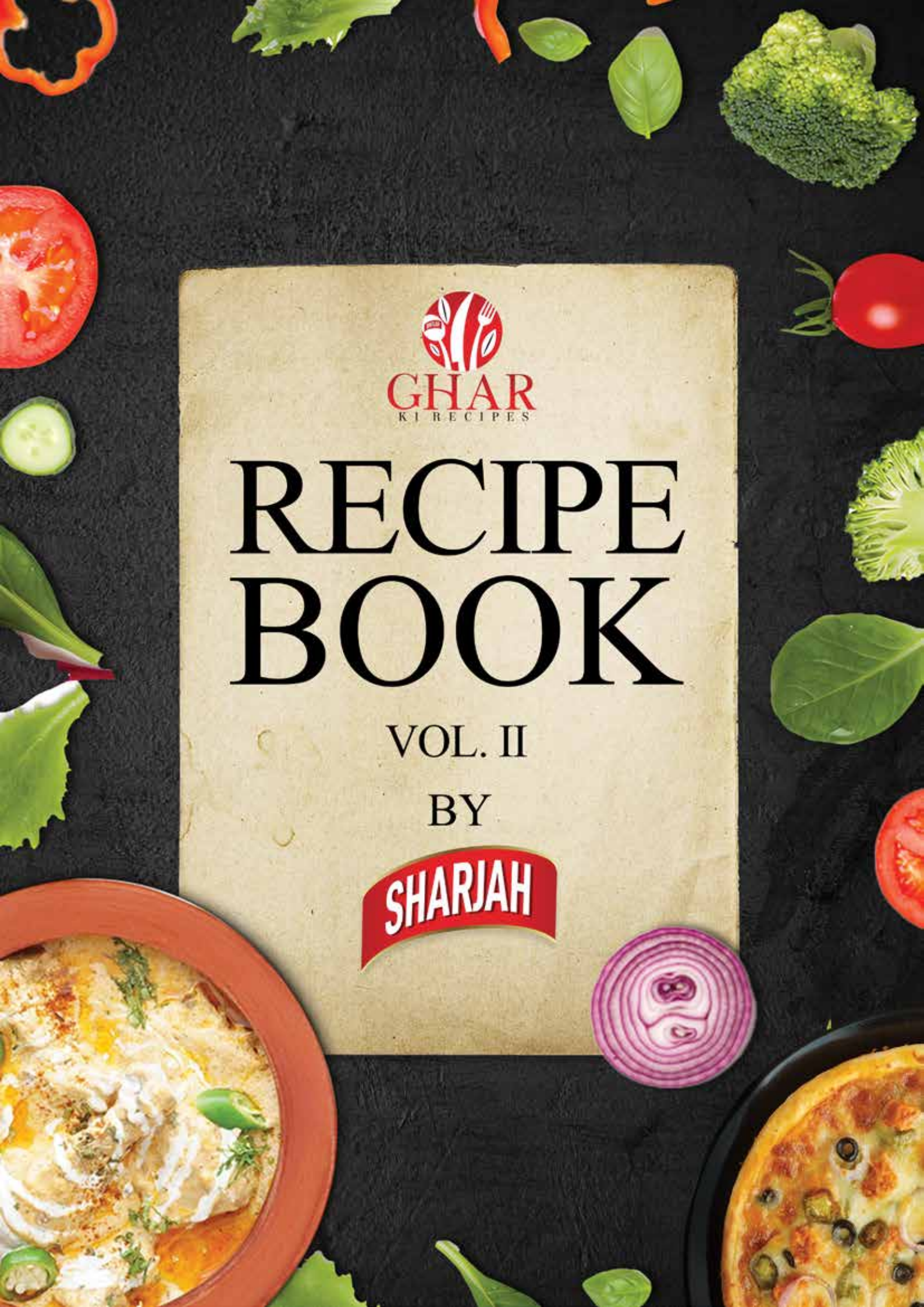


RECIPE BOOK

VOL. II

BY

SHARJAH





01 Starters & Snacks

CHICKEN SKEWERS
CHICKEN CHEESE BALLS
ONION RINGS
NACHOS WITH SALSA
CHEESY POTATOES
MUSHROOM CALZONE
CHICKEN STRIPS
CHICKEN NUGGETS



12 Main Course

CHICKEN CHILLI DRY
CHICKEN BADAMI QORMA
CHICKEN MALAI HANDI
CHICKEN KHOWSEY
PRAWN SATAY
CHICKEN MANCHURIAN
CHICKEN PULAO
PASTA PRIMAVERA
FAJITA PIZZA
PRAWN TEMPURA
BENGAN
BHINDI FRY
DAAL FRY



29 Delicious Sweets

VANILA CUPCAKES
PISTACHIO KATLI
ZARDA

Starters & Snacks



CHICKEN SKEWERS



FOR VIDEO

GHAR
KI RECIPES



Estimated Time: 15 to 20 mins

INGREDIENTS

- 500 Gm** Chicken cubed
- 1 Tsp** Ginger garlic paste
- 1 Tsp** Black pepper
- 2 Tbsp** Oyster sauce
- 2 Large** Onions cubed
- 2 Large** Capsicums cubed
- 2 Large** Tomatoes cubed
- Salt as required
- Sharjah Cooking Oil as required

FOR SAUCE

- ¼ Tsp** Black pepper
- ¼ Tsp** Chilli flakes
- 1 Tsp** Garlic chopped
- ½ Tbsp** Vinegar
- 1 Tbsp** Soy sauce
- 2 Tbsp** Onion chopped
- 1 Cup** Ketchup
- Salt as required
- Sharjah Cooking Oil as required

PREPARATION METHOD

- 1 - Marinate chicken & vegetables for at least 30 minutes.
- 2 - First insert the onion then capsicum then tomato & then chicken cube into the skewer repeat the process until skewer is full.
- 3 - Brush Sharjah Cooking Oil onto the pre-heated pan.
- 4 - Sear the skewers on medium low heat until done.
- 5 - Apply prepared sauce in between flipping the skewers.

SAUCE PREPARATION METHOD

- 1 - Heat Sharjah Cooking Oil in pan.
- 2 - Sauté garlic & onion for 2 minutes.
- 3 - Add ketchup along with all sauces & spices.
- 4 - Bring it to boil & cook for another 1 minute.
- 5 - Sauce is ready.



CHICKEN CHEESE BALLS

GHAR
KITCHEN RECIPES



Estimated Time: 10 to 15 mins



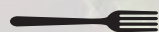
FOR VIDEO

INGREDIENTS

250	Gm	Chicken mince
10-12	Pcs	Bread slices
½	Tsp	Black pepper
½	Tsp	Garlic powder
1	Tsp	Red chilli flakes
½	Cup	Mozzarella cheese
1	Small	Onion chopped
2	Medium	Green chillies chopped
		Sharjah Cooking Oil for frying
		Salt as required

FOR CRUMBING

2	Pcs	Eggs
1	Tsp	Mixed herbs
¼	Cup	Flour
2	Cups	Breadcrumbs
		Salt as required



PREPARATION METHOD



- 1 - In a medium sized mixing bowl add chicken mince along with onion, green chillies, salt, black pepper, red chilli flakes and garlic powder, mix well.
- 2 - Dip the bread slice into water.
- 3 - Take small amount of mince and place it onto the bread slice. Spread it evenly and fill the center with small block of cheese.
- 4 - Fold and make a ball.
- 5 - Whisk egg & flour into a small mixing bowl.
- 6 - In another mixing bowl mix salt & mixed herbs with breadcrumbs.
- 7 - First coat chicken cheese balls into egg then breadcrumbs.
- 8 - Deep fry chicken cheese balls into pre-heated Sharjah Cooking Oil.



ONION RINGS

GHAR
KI RECIPES

 Estimated Time: 5 to 10 mins

INGREDIENTS

- ½ **Tsp** Paprika powder
- 1 **Tsp** Black pepper
- 1 **Tsp** Mixed herbs
- 1 **Pc** Egg
- ¾ **Cup** Flour
- 1 **Cup** Corn flour
- 2 **Cups** Breadcrumbs
- 2 **Large** Sweet white onions in ring shaped
- Sharjah Cooking Oil for frying
- Water as required
- Salt as required



PREPARATION METHOD

- 1 - In a large mixing bowl combine flour, corn flour, salt, black pepper, mixed herbs and paprika powder.
- 2 - Add egg and water to make a thick paste.
- 3 - In separate mixing bowl add salt, black pepper & mixed herbs to the breadcrumbs.
- 4 - Dip the onion ring into flour mixture then cover it with breadcrumbs.
- 5 - Deep fry the onion rings into pre-heated Sharjah Cooking Oil for 3 to 4 minutes or until golden brown.



NACHOS WITH SALSA

GHAR
KI RECIPES



Estimated Time: 10 to 15 mins

INGREDIENTS

- 1 Tsp Mixed herbs
- 1 Tbsp Chopped garlic
- 2 Tbsp Sharjah Canola Oil
- ¼ Cup Tomato ketchup
- ¼ Cup Chopped jalapenos
- ½ Cup Corn kernels
- ¾ Cup Chopped tomatoes
- 1 Cup Chopped onions
- 1 String Fresh rosemary
- ½ Pc Lemon juice

Salt as required

FOR CHEESE SAUCE

- 2 Tbsp Hot sauce
- ½ Cup Milk
- 1 Cup Cheddar cheese



PREPARATION METHOD



- 1 - In a frying pan, heat Sharjah Canola Oil add chopped garlic and sauté for 1 minute.
- 2 - Then add chopped onions and sauté for another minute.
- 3 - Add chopped tomatoes, corn kernels and chopped jalapenos.
- 4 - Mix and cook for 1 minute.
- 5 - Add tomato ketchup along with rosemary leaves and mixed herbs.
- 6 - Add salt and lemon juice mix and serve.

PREPARATION METHOD FOR CHEESE SAUCE

- 1 - Add milk in a pot and bring it to boil.
- 2 - Add cheese and cook until cheese melts.
- 3 - Add hot sauce and cook for another 2 minutes.
- 4 - Turn off the heat and let it cool down then serve with nachos.

DIL CHAHAY

AUR KIYA!





CHEESY POTATOES

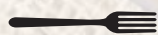
GHAR
KI RECIPES



Estimated Time: 46 to 50 mins

INGREDIENTS

500 Gm	Baby potatoes (split in half)
½ Tsp	Black pepper
1 Tsp	White pepper powder
2 Tsp	Paprika powder
3 Tbsp	Sharjah Cooking Oil
½ Cup	Mozzarella cheese
Salt as required	



PREPARATION METHOD



- 1 - Pre-heat your oven at 180°C.
- 2 - Add potatoes in a large mixing bowl along with salt, black pepper, white pepper powder & paprika powder.
- 3 - Add Sharjah Cooking Oil and mix until combined.
- 4 - Place the potatoes on aluminium paper.
- 5 - Sprinkle cheese on top of the potatoes.
- 6 - Place one more sheet on top of it and seal it.
- 7 - Bake it in Pre-heated oven for 40 to 45 minutes, and Serve it.



MUSHROOM CALZONE

GHAR
KI RECIPES



Estimated Time: 30 to 35 mins

INGREDIENTS

- 250 gm** Pizza dough
- 1 Tsp** Black pepper powder
- 1 Tbsp** Chopped garlic
- 2 Tbsp** Olives
- 2 Tbsp** Sharjah Cooking Oil
- 2 Tbsp** Chopped jalapenos
- ½ Cup** Mozzarella cheese
- ½ Cup** Chopped mushrooms
- ¾ Cups** Chopped onions
- Egg for brushing
- Salt as required



PREPARATION METHOD



- 1 - Heat Sharjah Cooking Oil in a frying pan add chopped garlic and sauté for a minute.
- 2 - Add chopped onions and cook it for 2 minutes.
- 3 - Add chopped mushrooms along with chopped jalapenos and olives. Cook for another 2 minutes.
- 4 - Add salt and black pepper powder and mix, add mozzarella cheese and cook until cheese melts, cool down the mixture.
- 5 - Pre-heat the oven at 200°C.
- 6 - Roll the dough into thin long sheet then cut the squares from it, brush the water onto the borders of the square. Seal the calzones with the help of fork.
- 7 - Brush the egg on top of it.
- 8 - Bake it for until golden brown.



CHICKEN STRIPS

GHAR
KITCHEN RECIPES



Estimated Time: 35 to 40 mins

INGREDIENTS

250 Gm Chicken
½ Tsp Black pepper
1 Tsp Mustard paste
½ Tbsp Vinegar
½ Tbsp Soy sauce
1 Tbsp Garlic chopped
Salt as required
Sharjah Cooking Oil for frying

FOR COATING

2 Cups Flour
½ Tsp Black pepper
½ Tsp White pepper
½ Tsp Chicken powder
½ Tsp Garlic powder
½ Tsp Ginger powder
1 Tbsp Corn flour
Salt as required



PREPARATION METHOD

- 1 - Cut chicken into strips and place them in a bowl add mustard paste, salt, black pepper, garlic chopped, vinegar and soy sauce, mix well and marinate for at least 20 minutes.
- 2 - In another bowl add flour, add all spices for coating mix all items well.
- 3 - Add Sharjah Cooking Oil in a frying pan and heat it.
- 4 - Take marinated chicken strips and coat it lightly in the flour mixture, then dip it in water. After dipping it in water place it in flour mixture and then coat it again.
- 5 - Deep fry until done, serve it with fries.



CHICKEN NUGGETS

GHAR
KITCHEN RECIPES

🕒 Estimated Time: 15 to 20 mins

INGREDIENTS

250	Gm	Chicken mince
1	Tsp	Garlic powder
1	Tsp	Red chilli flakes
1	Tsp	Black pepper powder
1	Tbsp	Hot sauce
2	Tbsp	Soy sauce
¼	Cup	Corn flour
½	Cup	Breadcrumbs
1	Piece	Egg
Salt as required		
Sharjah Cooking Oil for frying		

FOR COATING

1	Cup	Breadcrumbs fine
2	Pieces	Eggs

PREPARATION METHOD

- 1 - In a medium sized mixing bowl, add chicken mince, 1 egg, breadcrumbs, corn flour, red chilli flakes, salt, garlic powder, black pepper powder, soy sauce and hot sauce mix everything well.
- 2 - Shape the chicken mince mixture into the nugget shape.
- 3 - Use 2 eggs for egg wash and dip the nugget in it and then coat with breadcrumbs.
- 4 - Pre-heat the Sharjah Cooking Oil on medium high flame.
- 5 - Deep fry the nuggets until golden brown.

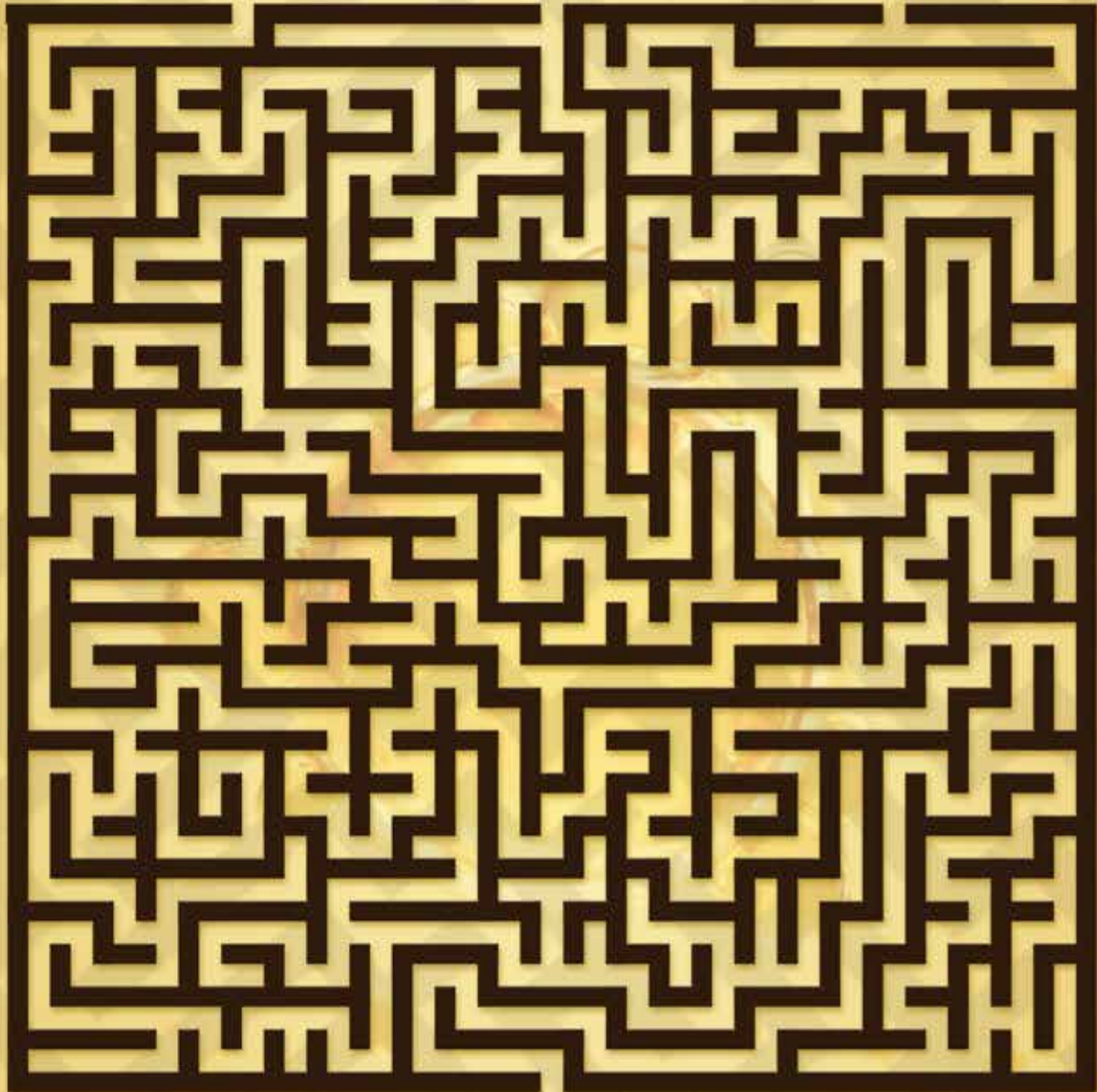


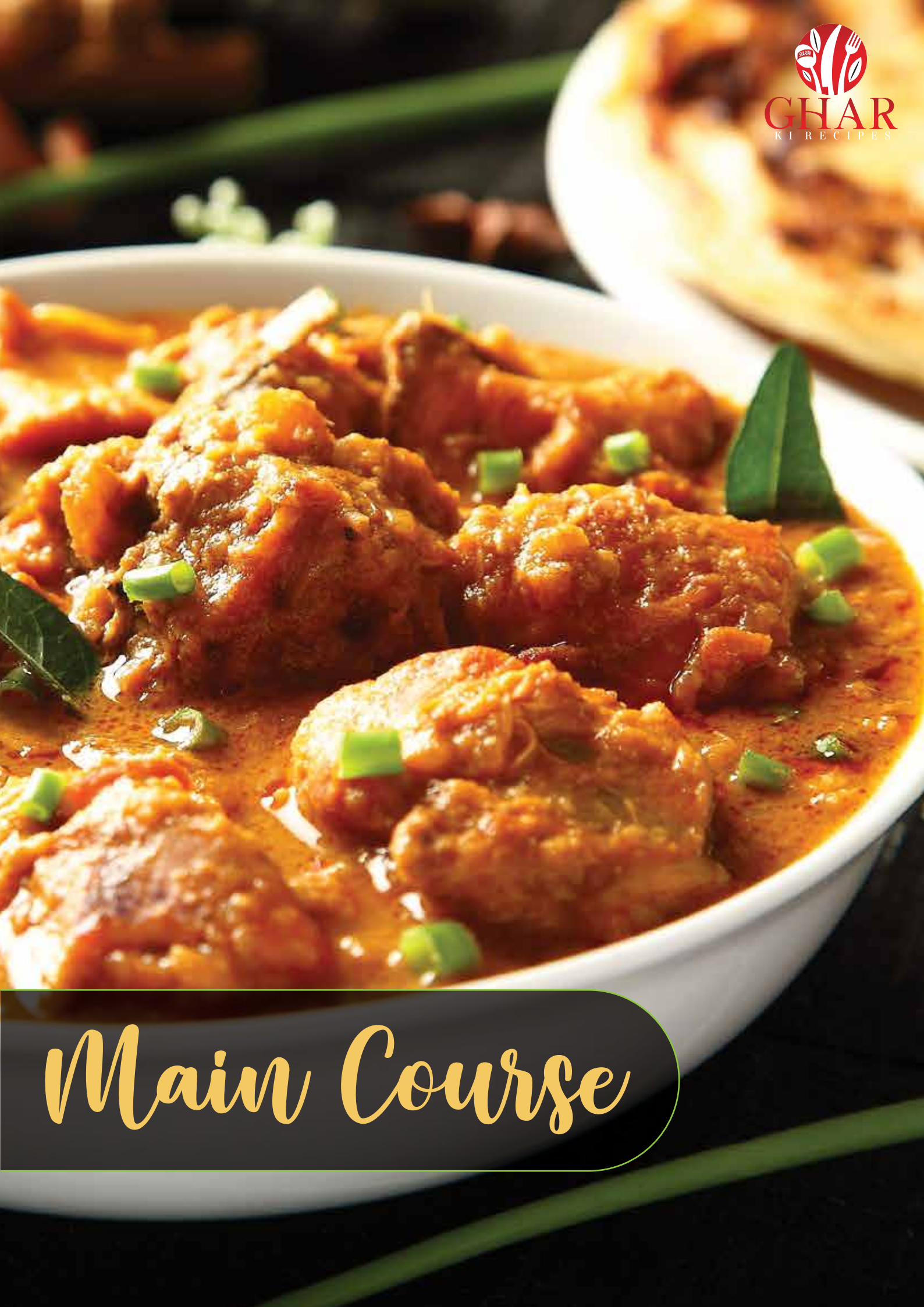
**FIND THE RIGHT PATH AND
GRAB SHARJAH CANOLA OIL**

A

B

C





Main Course



CHICKEN CHILLI DRY

GHAR
KI RECIPES

🕒 Estimated Time: 55 to 60 mins

INGREDIENTS FOR MARINATION

500 Gm Chicken julienne
1 Tsp Red chilli powder
1 Tsp Black pepper powder
2 Tsp Chilli sauce
1 Tbsp Vinegar
1 Tbsp Soy sauce
½ Cup Corn flour
1 Pc Egg
Salt as required
Sharjah Canola Oil for frying

FOR FINAL TOUCH

2 Tbsp Chopped garlic
¼ Cup Sharjah Canola Oil
1 Medium Onions thickly sliced
1 Medium Capsicums thickly sliced
5 to 6 Green chillies quartered
Spring onions for garnish
Green chillies for garnish

FOR SAUCE

1 Tsp Red chilli flakes
1 Tbsp Chilli sauce
2 Tbsp Soy sauce
2 Tbsp Oyster sauce
Pinch Sugar

🍴 PREPARATION METHOD 🍴

- 1 - Marinate the chicken with hot sauce, soy sauce, vinegar, black pepper powder red chilli powder, salt, corn flour, egg & let it marinate for 30 min.
- 2 - Deep fry chicken separately each piece for 4 to 5 min.
- 3 - Take out the chicken on lined sheet tray & let chicken release excess oil.
- 4 - Take out the extra oil from the pan, only leave ¼ cup.
- 5 - Stir fry chopped garlic then add onions and capsicum and green chillies & fry for 1 min.
- 6 - Meanwhile in a small mixing bowl add soy sauce, oyster sauce, red chilli flakes sugar & mix.
- 7 - Put prepared sauce to the veggies then Cook until sauce bubbles.
- 8 - Put prepared chicken and toss it well.
- 9 - Add red chilli sauce & stir, garnish with spring onions & green chillies serve with fried rice.



CHICKEN BADAMI QORMA

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KI RECIPES

🕒 Estimated Time: 35 to 40 mins



INGREDIENTS

250 Gm	Yogurt	2 Tbsp	Cloves and black pepper whole
1 kg	Chicken	½ Cup	Sharjah Banaspati Ghee
1 Tsp	Cumin powder	1 Cup	Fried onion
1 Tsp	Turmeric powder	4 to 5	Green cardamom
1 Tsp	Garam masala powder	3 to 4	Cinnamon sticks
2 Tsp	Cumin seeds	3 to 4	Bay leaves
1 Tbsp	Ginger paste	10 to 12	Almonds
1 Tbsp	Garlic paste		Salt as required
1 Tbsp	Coriander powder		Fresh Coriander Leaves for Garnish
1 Tbsp	Red chilli powder		

PREPARATION METHOD

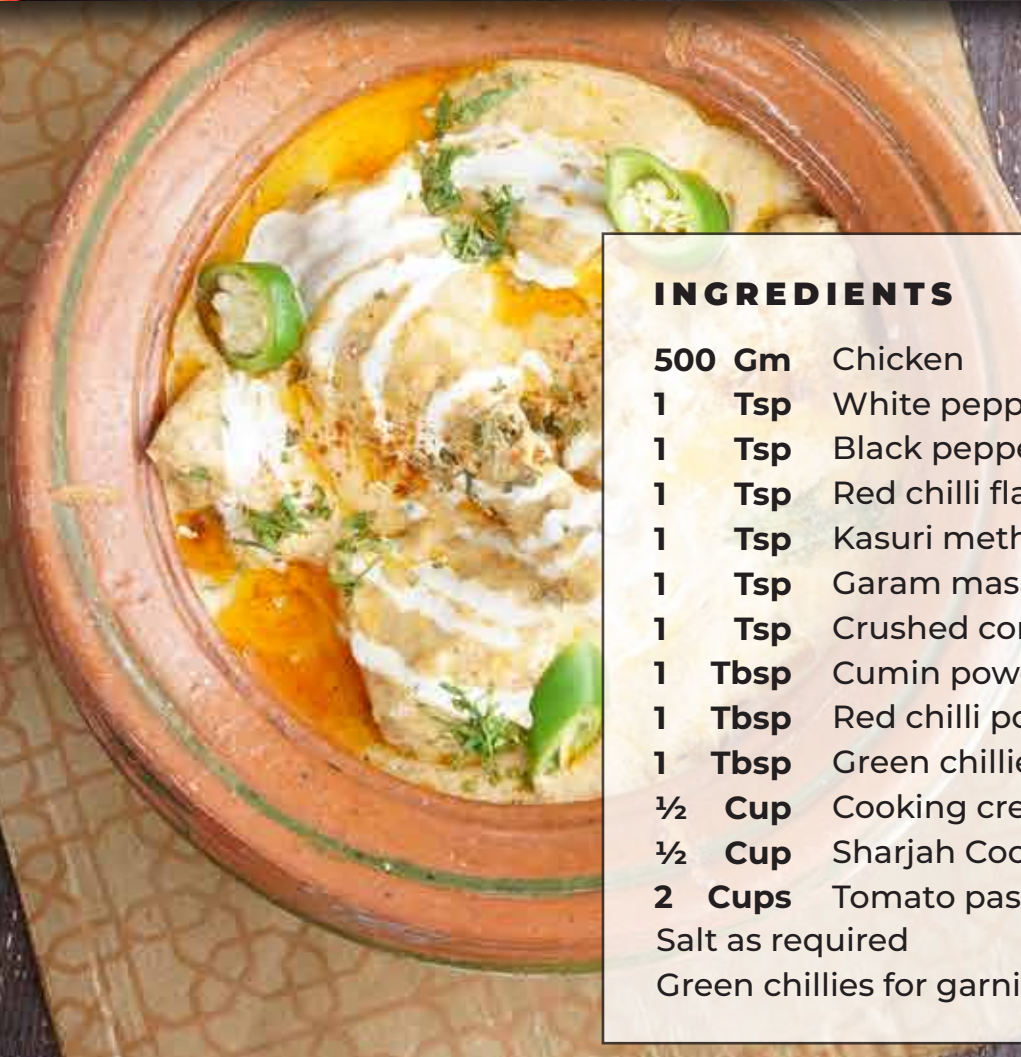
- 1 - In a Karhai pan, heat Sharjah Banaspati Ghee.
- 2 - Add green cardamoms, bay leaves, cinnamon sticks and black pepper and cloves.
- 3 - Fry it for 1 minute, then add chicken and cook it for another 3 to 4 minutes.
- 4 - Add salt, garam masala powder, cumin power, red chilli powder, coriander power, turmeric powder, mix it well.
- 5 - Add cumin seeds and mix then add yogurt and mix, add fried onions and mix, add garlic paste and mix.
- 6 - Garnish it with fresh chopped coriander and almonds.



CHICKEN MALAI HANDI

GHAR
KI RECIPES

🕒 Estimated Time: 30 to 35 mins



INGREDIENTS

500 Gm	Chicken
1 Tsp	White pepper powder
1 Tsp	Black pepper powder
1 Tsp	Red chilli flakes
1 Tsp	Kasuri methi
1 Tsp	Garam masala powder
1 Tsp	Crushed coriander
1 Tbsp	Cumin powder
1 Tbsp	Red chilli powder
1 Tbsp	Green chillies chopped
½ Cup	Cooking cream
½ Cup	Sharjah Cooking Oil
2 Cups	Tomato paste
Salt as required	
Green chillies for garnish	

🔪 PREPARATION METHOD 🥄

- 1 - Heat Sharjah Cooking Oil in Karhai then add chicken, fry it for 2 minutes.
- 2 - Add white pepper powder and cook it for another 2 minutes.
- 3 - Add tomatoes paste a cook it until mixture comes to boil.
- 4 - Add chopped green chillies, red chilli powder, red chilli flakes, cumin power black pepper powder, garam masala power, white pepper power and salt.
- 5 - Add coriander seeds and mix it.
- 6 - Put lid on, cook until gravy comes to desired consistency.
- 7 - Add cooking cream and mix.
- 8 - Sprinkle kasuri methi and green chillies, mix and serve.



CHICKEN KHOWSEY

GHAR
KI RECIPES

🕒 Estimated Time: 60 to 75 mins

INGREDIENTS FOR CURRY

- ½ **Tsp** Cumin powder
- 1 **Tsp** Sugar
- 1 **Tsp** Coriander seeds
- 1 **Tsp** Turmeric powder
- 2 **Tbsp** Sharjah Cooking Oil
- ½ **Cup** Gram flour
- 1 **Cup** Water
- 1 **Cup** Yogurt
- 2 **Stick** Curry leaves
- 1 **Piece** Green chilli
- 1 **Inch** Ginger (cube)
- 5 **Cloves** Garlic
- Salt as required

INGREDIENTS FOR CHICKEN

- 250 **Gm** Boneless chicken (cubes)
- ½ **Tsp** Turmeric powder
- ½ **Tsp** Black pepper powder
- 1 **Tsp** Red chilli powder
- 1 **Tbsp** Ginger garlic paste
- 1 **Tbsp** Chopped green chillies
- 2 **Tbsp** Sharjah Cooking Oil
- ½ **Cup** Yogurt
- 1 **Medium** Onion sliced
- 2 **Medium** Tomatoes (cubed)

FOR ASSEMBLING

- 1 **Packet** Boiled noodles
- 2 **Tbsp** Lemon juice
- Red chilli flakes as required
- Slims for garnish
- Fried onions for garnish
- Fried garlic for garnish
- Fresh coriander leaves for garnish



PREPARATION METHOD FOR CURRY



- 1 - In a blender jug, add ginger, garlic, curry leaves, green chillies, coriander seeds, turmeric powder, yogurt, sugar, gram flour, cumin powder, water, salt.
- 2 - Blend well until smooth.
- 3 - Heat Sharjah Cooking Oil in a Karhai pan, add 1 more stick of leaves and fry until fragrant.
- 4 - Add blended mixture and cook until it thickened.

PREPARATION METHOD FOR CHICKEN

- 1 - Heat Sharjah Cooking Oil in a pan, add sliced onions and fry until translucent.
- 2 - Add chicken cubes and fry for 2 minutes.
- 3 - Add ginger garlic paste and fry for another 1 minute.
- 4 - Add green chillies, turmeric powder, black pepper powder and red chilli powder.
- 5 - Now add tomatoes and cook until tomatoes are tender soft.
- 6 - Add yogurt and cook until desired consistency.

FOR ASSEMBLING

- 1 - In serving dish place noodles first.
- 2 - Then pour yellow curry on top of it.
- 3 - Now add chicken gravy and add lemon juice on top of it.
- 4 - Sprinkle fried onions, then slims, then red chilli flakes.
- 5 - Sprinkle fried garlic and finally garnish with green coriander leaves.

ہر کھانے بنے مزیدار
شارجہ بنا سیتی کے ساتھ





PRAWN SATAY

GHAR
KITCHEN RECIPES



Estimated Time: 20 to 25 mins

INGREDIENTS

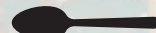
- 250 Gm Prawns
- 1 Tbsp Garlic chopped
- 2 Tbsp Sharjah Cooking Oil
- 1/8 Cup Thai curry paste
- Salt as required

INGREDIENTS FOR SAUCE

- 1 Tbsp Garlic chopped
- 1 Tbsp Thai curry paste
- 2 Tbsp Peanut butter
- 2 Tbsp Sharjah Cooking Oil
- 2 Tbsp Peanut chopped
- 3 Tbsp Onion chopped
- 1 Cup Coconut milk
- Salt as required



PREPARATION METHOD



- 1 - Heat Sharjah Cooking Oil in Pan, Sauté garlic then add red Thai curry paste. Cook it for 2 minutes.
- 2 - Add prawns & cook it for another 2 minutes.
- 3 - Sprinkle salt & cook for another 2 minutes or until done.

PREPARATION FOR SAUCE

- 1 - Heat Sharjah Cooking Oil, Sauté onion and garlic.
- 2 - Add peanuts sauté further. Then add Thai curry paste, peanut butter & cook it for 2 minutes, add coconut milk then cook until thick Add salt & serve.



CHICKEN MANCHURIAN

GHAR
KI RECIPES



Estimated Time: 30 to 35 mins



INGREDIENTS

500	Gm	Chicken boneless
2	Tsp	Black pepper powder
1	Tbsp	Sugar
1	Tbsp	Vinegar
1	Tbsp	Red chilli flakes
2	Tbsp	Garlic chopped
2	Tbsp	Hot sauce
3	Tbsp	Soy sauce
¼	Cup	Sharjah Cooking Oil
½	Cup	Water
¾	Cup	Ketchup
2	Medium	Tomato
1	Large	Onions
1	Large	Capsicum
		Corn flour slurry as needed
		Salt as required



PREPARATION METHOD



- 1 - Marinate chicken cubes with 1 tbsp of garlic, 1 tsp of black pepper, ½ tbsp of red chilli flakes, salt, 1 tbsp of vinegar, 1 tbsp of soy sauce.
- 2 - Let it marinate for 30 minutes.
- 3 - Heat Sharjah Cooking Oil in a pan and cook chicken until fully done.
- 4 - Remove chicken from the pan.
- 5 - In the same pan add vegetables and sauté for 2 minutes.
- 6 - Remove vegetables as well from the pan.
- 7 - Add remaining garlic chopped into the heated Sharjah Cooking Oil, sauté for 1 minute, Add ketchup and mix.
- 8 - Add hot sauce, vinegar, soy sauce, red chilli flakes, black pepper powder, sugar and mix it well, Add water and mix.
- 9 - Add corn flour slurry and mix it immediately.
- 10 - Bring back the chicken and vegetables to the pan, Cook it for another 2 minutes and serve.



CHICKEN PULAO

GHAR
KI RECIPES

🕒 Estimated Time: 35 to 45 mins

INGREDIENTS

- 750 gm** Chicken
- 1 Tbsp** Green chilli paste
- 1 Tbsp** Crushed coriander
- 1 Tbsp** Ginger garlic paste
- 2 Tbsp** Whole garam masala mix
- 4 Tbsp** Sharjah Cooking Oil
- ½ Cup** Yogurt
- 4 Cups** Water
- 4 Cups** Rice (soaked)
- 2 to 3** Bay leaves
- 1 Large** Tomatoes
- 2 Large** Onions sliced
- Salt as required



🔪 PREPARATION METHOD 🍴

- 1 - Heat Sharjah Cooking Oil in a large pan.
- 2 - Add onions & sauté until translucent.
- 3 - Add chicken & cook it for 2 minutes.
- 4 - Add ginger garlic paste & sauté.
- 5 - Add green chilli paste, crushed coriander, bay leaves & whole garam masala mix.
- 6 - Cook for another 2 to 3 minutes.
- 7 - Add tomatoes & cook until tomatoes will tenderize.
- 8 - Add yogurt & cook until gravy thickens.
- 9 - Add salt to season.
- 10 - Add rice along with water and let the rice cook until all the water evaporates.
- 11 - Bring heat to very low & cook the pulao for 15 to 20 minutes with lid on.
- 12 - Garnish with brown onion & serve.



PASTA PRIMAVERA

GHAR
KITCHEN RECIPES



Estimated Time: 18 to 20 mins

INGREDIENTS

- | | | |
|--------|--------|---------------------|
| 1 | Tsp | Chicken powder |
| 2 | Tbsp | Sharjah Cooking Oil |
| ½ | Cup | Green peas |
| ½ | Cup | Baby asparagus |
| 2 | Cups | Penne pasta boiled |
| 3 to 4 | | Cherry tomatoes |
| 2 | Cloves | Garlic sliced |
| 1 | Small | Onion sliced |

Salt as required

Fresh parsley to garnish

PREPARATION METHOD

- 1 - Heat Sharjah Cooking Oil into frying pan.
- 2 - Add onions, green peas and baby asparagus & sauté for another 3 to 4 minutes.
- 3 - Add sliced garlic and sauté for another minute.
- 4 - Add penne pasta and mix, Add salt and chicken powder cook it for another minute.
- 5 - Garnish with chopped parsley leaves and Serve it.

HOW MANY HIDDEN PACKS OF **SHARJAH** CAN YOU FIND?





FAJITA PIZZA

GHAR
KITCHEN RECIPES

🕒 Estimated Time: 55 to 60 mins

INGREDIENTS FOR DOUGH

500 Gm Flour
1 - ½ Tsp Salt
1 Tsp Yeast
1 Tbsp Sugar
1 Piece Egg

Warm water as required

Sharjah Cooking Oil for brushing

FOR PIZZA ASSEMBLING

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 and add warm water & mix to combine the dough.
- 2 - Make a soft dough & knead it 3 to 4 minutes, rest the dough on room temperature for 2 hours.
- 3 - After resting punch, the dough to release air bubbles, divide the dough into 2 portions.
- 4 - Spread each portion of dough on greased 9x9-inch pizza tray, poke the dough with the help of fork to release air bubbles.
- 5 - Spread half of the pizza sauce on top of dough.
- 6 - Now sprinkle cheddar cheese, fajita chicken, capsicums & onions.
- 7 - Sprinkle mozzarella cheese then finally with black olives & mushrooms.
- 8 - Let it rest for another 30 minutes.
- 9 - Meanwhile pre-heat your oven at 180°C.
- 10 - Bake it for 18 to 20 minutes and serve it hot.



PRAWN TEMPURA

GHAR
KI RECIPES



Estimated Time: 10 to 15 mins

INGREDIENTS

250	Gm	Prawns with tail
½	Tsp	Black pepper powder
1	Tsp	Salt
½	Cup	All-purpose flour
½	Cup	Corn flour
1	Piece	Egg
Sharjah Cooking Oil for frying		

PREPARATION METHOD

- 1 - In a large mixing bowl combine flour, corn flour, black pepper powder, salt and egg, whisk well until combine.
- 2 - Heat the Sharjah Cooking Oil, dip each prawn individually into tempura batter then fry it for 4 minutes or until light golden brown, serve it hot.



BENGAN

GHAR

KI RECIPES



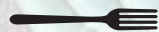
Estimated Time: 20 to 25 mins

INGREDIENTS

4	Pcs	Eggplant (long)
½	Tsp	Haldi powder
1	Tsp	Ginger paste
1	Tsp	Garlic paste
1	Tsp	Cumin seeds
2	Tsp	Red chilli powder
2	Tbsp	Remaining spice mix
1	Small	Chopped onion
3	Medium	Tomatoes paste
¼	Cup	Sharjah Cooking Oil
¾	Cup	Water
Salt as required		
Fresh coriander for garnish		

INGREDIENTS FOR SPICE MIX

1	Tsp	Salt
1	Tsp	Haldi powder
1	Tsp	Garam masala powder
2	Tbsp	Fennel seeds
2	Tbsp	Cumin seeds
3	Tbsp	Peanuts



PREPARATION METHOD



- 1 - In a dry spice blender add fennel seeds, peanuts, cumin seeds, salt, haldi powder, garam masala powder, red chilli powder. Blend until it become powder.
- 2 - Slit and make a cut through the center of eggplant, fill it with spice mix. heat Sharjah Cooking Oil in a pan, add cumin seeds and fry for 30 seconds, add filled egg plants and fry it for 3 to 4 minutes.
- 3 - Take out the eggplant then add chopped onions and fry for 3 to 4 minutes.
- 4 - Add tomatoes paste, haldi powder and salt, cook it for 2 minutes.
- 5 - Add ginger paste, garlic paste and mix, add remaining spice mix along with water and bring it to boil.
- 6 - Add the cooked eggplant into the prepared gravy and cook it for 8-10 minutes with lid on medium flame.
- 7 - Garnish it with fresh coriander leaves and serve.



BHINDI FRY

GHAR
KI RECIPES

🕒 Estimated Time: 15 to 20 mins

INGREDIENTS

½	Tsp	Whole spice powder
½	Tsp	Black pepper powder
1	Tsp	Cumin powder
1	Tsp	Red chilli flakes
1	Tsp	Red chilli powder
1	Tsp	Garlic and ginger paste
2	Tsp	Cumin seeds
4	Tbsp	Sharjah Cooking Oil
¼	Cup	Water
2	Cups	Bhindi (Okra)
1	Medium	Onions
2	Medium	Tomatoes thinly sliced
2	pieces	Green chillies chopped
		Salt as required

🍴 PREPARATION METHOD 🍴

- 1 - Heat Sharjah Cooking Oil in a pan, add tomatoes and cook until tomatoes are soft.
- 2 - Add green chillies and cook for another 1 minute, add onions and sauté for another 2 to 3 minutes.
- 3 - Add ginger garlic paste and mix, add black pepper powder, red chilli flakes, red chilli powder, salt, cumin powder, cumin seeds, whole spice powder. cook until for another 2 minutes or until fragrant.
- 4 - Add bhindi with a splash of water, cook it for another 10 -15 minutes on



DAAL FRY

GHAR
KI RECIPES



Estimated Time: 40 to 45 mins

INGREDIENTS

- 1 Tsp Turmeric powder
- 1½ Tsp Whole spice powder
- 1 Tbsp Red chilli powder
- 2 Tbsp Sharjah Banaspati
- 2 Tbsp Chopped garlic
- 2 Tbsp Chopped coriander leaves
- ½ Cup Tomato paste
- 2 Cups Daal moong soaked
- 1 Inch Ginger julienne cube
- 1 Small Chopped onion
- 3 to 4 Green chillies sliced
- 8 to 10 Black peppercorns
- Salt as required

FOR TADKA

- 1 Tsp Red chilli powder
- 1 Tbsp Cumin seeds
- 2 Tbsp Chopped coriander leaves
- 4 Tbsp Sharjah Banaspati
- 2 Inch Ginger julienne cube
- 8 to 10 Red chillies whole



PREPARATION METHOD



- 1 - Pre-heat the Sharjah Banaspati into Karhai pan, add black peppercorns and ginger and fry for 2 minutes, add green chillies and cook for another 2 minutes, add tomato paste and cook for 1 minute.
- 2 - Add red chilli powder, whole spice powder, salt and turmeric, cook it for another 2 minutes.
- 3 - Add chopped onions and mix, add Daal Moong and cook it on very low flame for 20 -25 minutes or until done.
- 4 - Add chopped garlic, chopped coriander leaves and whole spice powder and mix.

TADKA PREPARATION METHOD

- 1 - In another frying pan heat 4 tbsp of Sharjah Banaspati for tadka.
- 2 - Add red chillies whole along with cumin seeds, cook it for 1 minute.
- 3 - Add ginger and mix, add chopped coriander leaves and red chilli powder and cook for another 1 minute.
- 4 - Add this hot tadka into the Daal pot and mix and serve it.

GHAR KA KHAO

SHARJAH mein banao





Sweets



VANILA CUPCAKES

SHARJAH
KITCHEN RECIPES



Estimated Time: 20 to 25 mins

INGREDIENTS

- 2 Tsp Baking powder
- 1 Cup Sharjah Cooking Oil
- 1 Cup Milk
- 1 Cup Hot water
- 2 Cup Sugar
- 3 Cups All-purpose flour
- 2 Pieces Eggs
- 12 Pieces Cupcake liners



PREPARATION METHOD



- 1 - Pre-heat your oven at 180 °C.
- 2 - Line your cupcake liners into cupcake baking tray.
- 3 - In a large mixing bowl add Sharjah Cooking Oil, milk, hot water & sugar, mix until sugar dissolves.
- 4 - Now add eggs & mix until combined then add flour & baking powder & whisk until combined.
- 5 - Transfer the mixture into cupcake liners.
- 6 - Bake it for 15 to 18 minutes or until toothpick inserted comes out clean.
- 7 - Transfer the cupcake onto the cooling rack, apply cream on top of the cupcakes and enjoy.



PISTACHIO KATLI

GHAR
KI RECIPES



Estimated Time: 15 to 20 mins

INGREDIENTS

- $\frac{1}{4}$ **Cup** Sharjah Banaspati
- $\frac{1}{2}$ **Cup** Pistachio powder
- $\frac{1}{2}$ **Cup** Almond powder
- 1 Can** Condensed milk
- Pinch of cardamom powder
- Green food color as required
- Chopped almond and pistachio



PREPARATION METHOD



- 1 - Heat Sharjah Banaspati in a large frying pan, add condensed milk along with pistachio and almond powder mix until combined.
- 2 - Add cardamom powder, add green color & mix well.
- 3 - Now cook this mixture until it does not stick to the pan.
- 4 - Transfer this mixture into the greased tray & spread the mixture evenly.
- 5 - Garnish it with chopped nuts, let it cool down & set.
- 6 - Cut the desire shape & serve it hot.



ZARDA

GHAR
KI RECIPES



Estimated Time: 25 to 30 mins

INGREDIENTS

- | | | |
|---|-------|---------------------|
| 1 | Tsp | Orange food color |
| 2 | Tbsp | Yogurt |
| 4 | Tbsp | Sugar |
| ¼ | Cup | Chopped nuts |
| ¼ | Cup | Sharjah Banaspati |
| ½ | Cup | Ashrafi |
| 2 | Cups | Milk |
| 2 | Cups | Basmati rice soaked |
| 1 | Piece | Star anise |



PREPARATION METHOD



- 1 - In a medium sized cooking pot heat Sharjah Banaspati.
- 2 - Add milk along with sugar & yogurt, whisk until well combined.
- 3 - Now add star anise & orange food coloring, bring the mixture to a boil & then add soaked rice.
- 4 - Cook the rice with lid on. Keep the temperature of heat high; cook until liquid evaporates.
- 5 - Add ashrafi then chopped nuts, mix & serve it.

Each drop of oil is packed with the strength
of Vitamins A, D & E that gives a perfect
blend of taste and aroma along with a
healthy lifestyle.



