



VEG BBQ

BY

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1- MASHROOM BBQ

BUTTOM MUSHROOM	500 GRM
STUFFING	
BLACK SALT	1/4 TSP
CHOPPED CHILLI	2 TO 4
CHOPPED GARLIC	1 TBSP
CRUSHED BOILED SWEET CORN	100 GRM
GRATED CHEESE	100 GRM
KASURI METHI	1 TSP
OREGANO	1 TSP
PEPPER POWDER	1/4 TSP
SALT	1/4 TSP
THICK CURD	50 GRM
MARINATION	
CHOPPED CORIANDER	1 TBSP
CORIANDER POWDER	2 TSP
CUMIN POWDER	1 TSP
GARAM MASALA	1 TSP
GINGER GARLIC PASTE	1 TBSP
KASURI	1/2 TSP
LEMON JUICE	1 TBSP
RED CHILLI POWDER	2 TSP
ROASTED CHICK PEA FLOUR	2 TBSP
SALT	1/2 TSP
THICK CURD	100 GRM
TURMERIC	1/4 TSP

2- PANEER BBQ

AZWAIN	3/8 TSP TO ¼ TSP
BLACK SALT	¾ TSP
CHAT MASALA	1½ TSP
CUMIN POWDER	1½ TSP
GARAM MASALA	1½ TSP
GINGER GARLIC PASTE	3 TBSP
HUNG CURD	180 GRM
KASURI	3 TSP (or 1 TBSP)
LEMON JUICE	1½ TBSP
MUSTARD OIL	3 TBSP
ONION AND CAPSICUM CUBES	AS REQUIRED
ORANGE RED COLOUR	AS REQUIRED
PANEER	750 GRM
RED CHILLI POWDER	6 TSP (or 2 TBSP)
ROASTED BESAN	3 TSP (or 1 TBSP)
SALT	¾ TSP

3- BROCCOLI BBQ

BLANCHED/STEAMED BROCOLLI	400 GRM
BESAN	3 TBSP
BLACK SALT	½ TSP
CHAT MASALA	1 TSP
CUMIN POWDER	1 TSP
GARAM MASALA	1 TSP
GINGER GARLIC PASTE	1 TBSP
HUNG CURD	100 GRM
KASURI METHI	1 TSP
LEMON JUICE	1 TBSP
OIL	2 TBSP
RED CHILL POWDER	1 TBSP
SALT	¼ TSP
TURMERIC	½ TSP

4- STUFFED PANEER BBQ

CHOPPED GARLIC	3 TBSP
CHOPPED MUSHROOM	75 GRM
CORIANDER POWDER	3 TSP
CUMIN	1½ TSP
CUMIN POWDER	1½ TSP
GARAM MASALA	3 TSP
GINGER GARLIC PASTE	1½ TBSP
GRATED CHEESE	75 GRM
GREEN CHILLIES	3 NOS
OIL	3 TBSP
PANEER	750 GRM
PANEER	180 GRM
SALT	3/8 TSP
MARINATION	
BLACK SALT	1½ TSP
CORIANDER POWDER	1½ TBSP
CUMIN POWDER	1½ TSP
CURD	210 GM
GARAM MASLAA	1½ TSP
GINGER GARLIC PASTE	1½ TBSP
KASURI METHI	1½ TSP
LEMON JUICE	1½ TBSP
OIL	3 TBSP
RED CHILLI POWDER	3 TSP
ROASTED BESAN	4½ TBSP
SALT	¾ TSP
YELLOW COLOUR	AS REQUIRED
COATING	
BESAN	9 TBSP
CORN FLOUR	3 TBSP
CUMIN POWDER	¾ TSP
OIL	3 TBSP
PEPPER POWDER	¾ TSP
SALT	3/8 TSP
WATER	4½ TBSP APPROX

5- AFGANI PANEER BBQ

BLACK SALT	½ TSP
CASHEW PASTE	4 TBSP
CHAT MASALA	1 TSP
CORIANDER POWDER	2 TSP
CUMIN POWDER	1 TSP
CURD	120 GRM
GARAM MASALA	1 TSP
GINGER GARLIC PASTE	2 TBSP
KASURI METHI	1 TSP
PANEER	500 GRM
SALT	½ TSP
WHITE PEPPER POWDER	½ TSP

METHOD

- TAKE A BIG BOWL & MIX ALL THE GIVEN INGREDIENTS FOR STUFFING, AND PUT THIS STUFFING IN THE DESIRED VEGGIES.
- EX: PANEER BY SLITTING, & MUSHROOM BY REMOVING THE STEM, AND POTATOES BY PARBOILING AND MAKING A CAVITY.
- FOR THE 2ND MARINATION, WHICH ALSO CAN BE 1ST & FINAL MARINATION TOO, IN TIKKAS.
- BROCCOLI PARBOILING, POTATOES PARBOIL, MASROOM BOIL FOR 15 TO 20 SEC. ONLY FOR SINGLE MARINATION. OR ANY OTHER VEGGIES CAN BE TAKEN OF CHOICE.
- TAKE A BIG BOWL PUT ALL THE GIVEN INGREDIENTS OF MARINATION, ALONG WITH DESIRED CHUNKS OF VEGGIES.
- FOLD THE VEGGIES IN THE MARINADE AND PUT THEM IN THE FRIDGE FOR 25 TO 30 MINUTES.
- FOR TANDOORI TEXTURE , @ 230`C IN OVEN FOR 10 TO 15 MINUTES.
- AIR FRYER 200`C FOR 10 TO 12 MINUTES.
- ON GAS STOVE OR ON COAL WILL TAKE SAME TIME ON LOW FLAME AS WELL.
- LACCHA ONION, CHUTNEY & SAUCE CAN BE SERVED ALONG AS STARTER.

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