



VEG SHAWARMA

BY

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1- GARLIC SAUCE

WATER	180 ML
CORNFLOUR	30 GRM
GARLIC	12 GRM
LEMON JUICE	30 ML
MILK	200 GRM
OIL	200 GRM
SALT	½ TSP+1/8 TSP

- a) TAKE A PAN ADD WATER AND CORNFLOUR.
- b) COOK TILL IT BECOMES THICK.
- c) TAKE A MIXER JAR ADD THE ABOVE MIXTURE., NOW PUT MILK, LEMON JUICE, GARLIC, SALT. ADD OIL LITTLE BY LITTLE AND CHURN.
- d) ADJUST CONSISTENCY BY ADDING MILK.
- e) SHELF LIFE IS 2 TO 3 DAYS IN THE FRIDGE.

2- RED HOT SAUCE

KASHMIRI WHOLE CHILLIES	50 GRM
GARLIC	10 TO 12
ONION	1
SOYA SAUCE	3 TBSP
KETCHUP	4 TBSP
OIL	3 TBSP
CHILLI SAUCE	3 TBSP
SALT	1 ½ TSP

- a) TAKE SOAKED WHOLE CHILLIES.
- b) TAKE A MIXER JAR ADD ALL INGREDIENTS AND CHURN. AND MAKE A PASTE, READY TO USE.
- c) SHELF LIFE IS 5 DAYS IN FRIDGE.

3- SHAWRAMA SAUCE

SESSAME	40 GRRM
MAYONNAISE	250 GRM
GARLIC	7 GRM
PEPPER POWDER	1/4 TSP
SALT	1/2 TBSP
OREGANO	2 GRM
OIL	60 ML
LEMON JUICE	45 ML
VINEGAR	45 ML

- a) DRY ROAST SEASAME AND GRIND IT.
- b) NOW TAKE MIXER JAR ADD GARLIC, ROASTED SESAME POWDER. ALONG WITH ALL THE INGREDIENTS AND CHURN IT.
- c) SHELF LIFE IS 10 TO 12 DAYS IN THE FRIDGE.

4- BEETROOT/CARROT PICKLE

WATER	100 ML
VINEGAR	200 ML
SUGAR	¼ C
SALT	½ TSP
BEETROOT LONG WEDGES	100 GM
CARROT	100 GM

- a. BOIL IT IN A PAN OF WATER, VINEGAR, SALT, AND SUGAR AND KEEP ASIDE IN A BOWL.
- b. TAKE A PAN BOIL WATER, PUT CARROT AND BEETROOT, BOIL IT FOR MIN OR 2 ONLY, REMOVE AND PUT IN VINEGAR MIXTURE.
- i. SHELF LIFE IS 2 MONTHS IN THE FRIDGE.

5- SHAWARMA ROTI

MAIDA	325 GM
OIL	2 TBSP
INSTANT DRY YEAST	1 ½ TSP
SUGAR	1 TBSP
SALT	¾ TSP
LUKEWARM WATER	APPROX 250 ML

- a) Activate the dry instant yeast in a small bowl, by mixing the lukewarm water with sugar and yeast. Let it sit for 5-10 minutes until it becomes fluffy & foamy.
- b) Mix the Dry Ingredients
- c) In a large bowl, combine maida and salt.
- d) Add Wet Ingredients
- e) in the activated yeast mixture. Mix everything with a spoon or your hands until a dough forms.
- f) Knead the Dough
- g) for about until smooth and elastic. You can sprinkle a little extra flour if it's too sticky, or a few drops of water if too dry.
- h) Place the dough in a lightly oiled bowl, cover with a damp cloth and let it rise in a warm place for 1.5 hours or until doubled in size.
- i) Once risen, punch down the dough and use it.

6- STREET STYLE PANEER SHAWARMA FILLING

PANEER	250 GRM
SALT	¼ TSP
RED CHILLI POWDER	1 TSP
PEPPER POWDER	1/2 TSP
CUMIN POWDER	1/2 TSP
GARAM MASALA	1 TSP
GINGER GARLIC PASTE	1 TSP
LEMON JUICE	1/2 TBSP
CURD	2 TBSP
BARBEQUE SAUCE	1 TBSP
ORANGE RED COLOUR	AS REQ
OTHER THINGS	
SHAWARMA ROTI	3
SHAWARMA SAUCE	AS REQ
HOT SAUCE	AS REQ
GARLIC SAUCE	AS REQ
SHREDDED CABBAGE	AS REQ
SLICE ONION	AS REQ
PICKLE BEETROOT AND CARROT	AS REQ
FRENCH FRIES	AS REQ

- a) TAKE MARINATED GRILLED AND CHOPPED PANEER.
- b) TAKE SHAWARMA ROTI, ROAST IT FOR A MIN ON GAS.
- c) APPLY SAUCES ON SHAWARMA ROTI.
- d) PUT FILLINGS AS PER YOUR CHOICE OR PUT CABBAGE & ONION SLICES.
- e) PICKLES, SAUCE, AND ROLL IT AS SHOWN.

7- PAHADI SHAWARMA

PANEER	250 GM
HUNG CURD	2 TBSP
GINGER GARLIC PASTE	½ TBSP
GREEN CHILLIES	2
MINT	5 GM
CORIANDER	10 GM
LEMON	½ TBSP
BLANCH SPINACH	25 GM
SALT	1/8 TSP
CUMIN POWDER	1/2 TSP
GARAM MASALA	½ TSP
CHAT MASALA	½ TSP
KASURI	1 TSP
MUSTARD OIL	1 TBSP
BLACK SALT	1/8 TSP
AZWAIN	¼ TSP
GREEN POWDER COLOUR	AS REQ
OTHER THINGS	
SHAWARMA ROTI	3
SHAWARMA SAUCE	AS REQ
HOT SAUCE	AS REQ
GARLIC SAUCE	AS REQ
SHREDDED CABBAGE	AS REQ
SLICE ONION	AS REQ
PICKLE BEETROOT AND CARROT	AS REQ
FRENCH FRIES	AS REQ

- a) TAKE MARINATED GRILLED AND CHOPPED PANEER.
- b) TAKE SHAWARMA ROTI, ROAST IT FOR A MIN ON GAS.
- c) APPLY SAUCES ON SHAWARMA ROTI.
- d) PUT FILLINGS AS PER YOUR CHOICE OR PUT CABBAGE & ONION SLICES.
- e) PICKLES, SAUCE, AND ROLL IT AS SHOWN.

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