



Howard County

RECREATION & PARKS

EXPRESS YOURSELF



**ADULT
PROGRAMS**
RECREATION & EDUCATION

Indian Breads for Two with Chef Ravi

Adult 18 yrs + Virtual Cooking Class

Ingredients List

Onion Chutney

- Red onions - 1 each
- Tomato paste - ½ teaspoon
- Chaat masala - ½ teaspoon
- Chili powder - ½ teaspoon
- Lemon juice - ½ teaspoon
- Olive oil - 1 teaspoon
- Salt - a pinch
- Chopped cilantro - ¼ teaspoon

Mint Chutney

- ¾ cups chopped fresh cilantro
- ½ cup mint, fresh; chopped
- 1 fresh hot green chili (opt.)
- 1 tablespoon lemon juice
- ¾ - cup plain yogurt
- ¼ - teaspoon salt; (more if desired)
- Red onion-1 small piece
- Ginger - 1 tablespoon
- Garlic - 2 pods
- Green bell pepper - 1 small
- Tomato-1 small

Layered Paratha

- 2 cups whole-wheat flour
- 5 tbsps. ghee
- ½ tsp. turmeric powder
- ½ tsp. red chili powder
- Salt to taste

For the layering

- Roasted cumin -1 teaspoon
- Cilantro leaves - ½ tablespoons
- Chat masala -1 teaspoons

- Ghee (clarified butter) - 2 tablespoons
- Chopped mint - 2 tablespoons

Masala Poori

- 2 cups whole wheat flour
- Water to make dough
- Salt to taste
- Semolina - ¼ cup
- Yoghurt - 2 tablespoon
- Chili powder - ½ teaspoon
- turmeric powder - ¼ teaspoon
- dried fenugreek leaves - 1 tablespoon
- Vegetable/ canola/ sunflower cooking oil or ghee (clarified butter) for deep frying

Equipment list

- Heavy duty blender
- Mixing bowls - 1 small and 2 large
- Heavy duty flat pan
- Heavy duty deep pan - for deep frying
- Kitchen towels
- Spatula - 2 each
- 1 Frying spoon-slotted
- Paper towel - 1 each
- sheet pan - 1 each
- basting brush - 1 each