



# Indifest



## ALOO TIKKI CHAAT

TAMARA  
INDIAN CUISINE

GAGAN SINGH

### Popular Indian street food

Crispy golden potato patties served with creamy yogurt, sweet tamarind chutney, fresh mint chutney, chopped onions, and crunchy sev

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- Mash the boiled potatoes in a bowl.
  - Add cornflour, red chili powder, cumin powder, chaat masala, salt, and coriander
  - Mix well and shape into small round patties.

#### STEP 2

- Heat oil in a pan.
- Shallow fry the patties until golden brown and crispy on both sides.
- Remove and place on a plate.

#### ASSEMBLE THE CHAAT

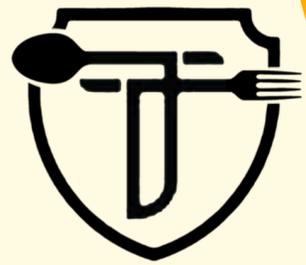
- Place 2 hot aloo tikkis on a plate.
- Slightly crush them.
- Add boiled chickpeas on top.
- Pour yogurt, tamarind chutney, and green chutney.
- Sprinkle onion, tomato, chaat masala, roasted cumin powder, and salt.
- Garnish with sev, coriander leaves, and pomegranate seeds.



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## AVOCADO CHAAT BASKET



**TAMARA**  
INDIAN CUISINE

**GAGAN SINGH**

Crispy bite-sized baskets filled with fresh avocado mix has topped with creamy yogurt, sweet tamarind chutney, fresh mint chutney, chopped onions, and a sprinkle of chaat masala.

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- Lightly brush wonton wrappers with oil.
  - Place them inside a muffin tray to form a bowl shape.
  - Bake for 8–10 minutes until crispy and golden.
  - Let them cool completely.

### Prepare the Avocado Filling

- Scoop avocado into a bowl and mash slightly.
- Add onion, tomato, green chili, lemon juice, chaat masala, cumin powder, salt, and coriander.
- Mix gently to keep a slightly chunky texture.

### Assemble the Chaat Basket

- Place 2–3 tablespoons avocado mixture into each crispy basket.
- Add a spoon of yogurt.
- Drizzle tamarind chutney and green chutney.
- Sprinkle sev, pomegranate seeds, and coriander.



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## CHICKEN TIKKA MASALA

**GAGAN SINGH**

Juicy grilled chicken cooked in a creamy, mildly spiced tomato sauce.

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- 500 g boneless chicken (cut into cubes)
  - ½ cup plain yogurt
  - 1 tbsp ginger-garlic paste
  - 1 tsp red chili powder
  - ½ tsp turmeric powder
  - 1 tsp garam masala
  - 1 tsp cumin powder
  - 1 tbsp lemon juice
  - Salt to taste
  - 1 tbsp oil



**TAMARA**  
INDIAN CUISINE

### For the Masala Sauce

- 2 tbsp oil or butter
- 1 medium onion (finely chopped)
- 1 tbsp ginger-garlic paste
- 2 tomatoes (pureed) or 1 cup tomato puree
- 1 tsp red chili powder
- 1 tsp coriander powder
- ½ tsp turmeric powder
- 1 tsp garam masala
- ½ cup heavy cream
- ½ tsp sugar (optional)
- Salt to taste
- Fresh coriander leaves



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## PAYASAM



**TAMARA**  
INDIAN CUISINE

**GAGAN SINGH** ✨

*A traditional Indian sweet dessert  
made with milk, rice and garnished with nuts*

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- Roast the Vermicelli
  - Heat 1 tbsp ghee in a pan.
  - Add vermicelli and roast on medium heat until light golden.

### **Boil the Milk**

- In a pot, bring the milk to a boil.
- Add the roasted vermicelli and cook on medium heat for 6–8 minutes until soft.

### **Add Sugar & Flavor**

- Add sugar and mix well.
- Add cardamom powder and saffron.
- Simmer for 3–4 minutes until slightly thick.

### **Prepare the Garnish**

- Heat 1 tbsp ghee in a small pan.
- Fry cashews until golden, then add raisins and fry until they puff up.
- Add this mixture to the payasam.