

Chef's table

Anurag Srivastava, Executive Chef, Madhuban Resort & Spa unveils a couple of recipes that are his personal favourites



Palak Makka Malai

Ingredients

20 ml refined oil
5 gms cumin seeds
15 gms chopped garlic
2 gms finely chopped green chillies
20 gms chopped tomatoes
20 gms chopped onion
40 gms American corn
100 gms spinach paste
40 gms cottage cheese
5 gms garam masala
10 gms kasoori methi
10 gms ghee
10 ml fresh cream
5 gms salt

Method

- Heat oil in a frying pan; add cumin seeds and the finely chopped garlic, green chillies and onions. Cook till golden brown.
- Add corn and cottage cheese. Sauté till cooked. Add boiled spinach purée. Now add spices and cook for 8 to 10 minutes. Add ghee. Garnish with fresh cream and tomato julienne.

Subz Hara Kebab

Ingredients

10 gms ghee
5 gms cumin seeds
20 gms French beans
40 gms spinach
20 gms carrots
20 gms cauliflower
10 gms chopped coriander
5 gms chopped green chillies
20 gms boiled potatoes
10 gms roasted chana powder
5 gms garam masala
5 gms salt
10 gms lemon wedges
20 gms onion rings
30 gms mint chutney

Method

- Blanch spinach and make a purée.
- Finely chop all vegetables.
- Heat ghee in a frying pan; add cumin seeds. When cumin seeds crackle, add all chopped vegetables except boiled potato. Sauté vegetables till water evaporates. Keep the sautéed vegetables aside to cool down to room temperature.
- Mince sautéed vegetables in a grinder.
- In a mixing bowl, mix all other ingredients together with the seasoning. Make equal size balls and then flatten into patties.
- Heat ghee in frying pan and shallow fry.
- Garnish with ring onions and lemon wedges.
- Serve hot with mint chutney.

