

Bread Dishes

Basic Homemade Bread

Ingredients

2 1/2 cups (250 gms.) plain flour

4 tbsp. oil

1 tsp. salt

1 tsp. dry or 2 tsp. fresh yeast

3 tsp. sugar

1/2 cup water

1/2 cup milk water to knead

Method

Warm 1/2 cup water and milk together. Add sugar and yeast.

Cover and keep aside for 15 minutes. When yeast is fully dissolved and frothy, it is ready to use.

Mix salt and flour in a large bowl. Add 1 tbsp. oil making a well in center.

Add yeast mixture to flour. Knead into a very very soft dough.

Knead for 5-7 minutes, till it is not sticky. Grease a large bowl, place dough in it, cover and keep aside for 1 1/2 hours.

Apply 1 tbsp. oil, punch dough for 3-4 minutes. Grease baking sheet or bread tin well.

Using remaining oil, shape dough in desire shapes. Keep aside covered, to rest for 1 hour.

Bake in preheated oven at 200C for 10-15 minutes or till golden. Just 1 or 2 minutes prior to removing, brush with a little milk.

Allow to cool a bit, before transferring to racks for cooling well. Cut into slices or as desired.

Bread Sticks

Ingredients

4 cups plain flour
1 tsp fresh yeast
1 tsp sugar
1 tsp salt
2 tbsp butter
1 cup warm milk
1/4 cup warm water
1/4 tsp each white cumin & omam seeds

Method

Warm milk, keep aside. Stir together yeast and sugar in a cup.

Pour a little milk in yeast, stir well, keep aside to froth till double.

Take a slightly warmed mixing bowl. Sieve in flour and salt. Make a well in center.

Sprinkle seeds onto flour. Mix butter into warmed milk. Pour this in center of flour. Pour yeast mixture too.

Mix and knead well till very smooth and elastic. Add warm water as required for kneading.

Cover and keep aside for 45 minutes, or till double. Lift dough and punch and knead for 3-4 minutes.

Shape into a thin log. Cut into 30-33 parts. Shape each part into a finger shape.

Grease a baking sheet well, place fingers on it. Brush with some oil or butter.

Keep aside for 20 minutes. Bake in preheated oven at 200C for 10 minutes.

Thereafter at 170C for 10-15 minutes. Remove and cool first in sheet then on racks till completely cooled.

Store in airtight jar. Serve with hot tea or coffee or even soup!

Masala Buns

Ingredients

3 potatoes, boiled, peeled, mashed
1 large onion finely chopped
1 tsp ginger grated
1 tsp garlic grated
1 tbsp coriander finely chopped
4-5 green chillies finely chopped
1 tsp lemon juice
Salt to taste
1 tbsp oil

For the Stuffing:

Heat oil in a heavy pan. Add ginger, garlic, chillies, stir for a moment. Add onions, saute till tender and pinkish. Add potatoes, lemon juice, salt, coriander. Mix well and cook for 2-3 minutes. Cool well before stuffing.

To proceed:

Prepare bread dough upto (including) the punching stage.

Take a golf ball sized lump of dough. Pat out thickly on palm.

Place a tbsp. of stuffing in center. Pull up sides and carefully enclose stuffing.

Shape into a round, and slightly flattened like a bun. Use a greased palm to do the same.

Place on baking sheet keeping ample space for rising. Cover and keep aside for 30 minutes.

Bake in preheated oven at 200C for 15 minutes or till golden.

Brush with milk a minute or two before removing from oven. Serve warm with butter and marmalade.

Brown and White Triangulars

Ingredients

6 slices brown bread
6 slices white bread
3 potatoes boiled, peeled and mashed
3-4 green chillies
4-5 pods garlic
1 piece ginger
1/2 tsp turmeric
salt to taste
2 tbs cheese grated
1 tbsp finely chopped coriander
butter to apply

Method

Crush together chillies and garlic.

Mix all ingredients except bread and butter.

Cut bread -- any uneven side of bread, so that one brown slices matches one white slices.

Apply butter on inner side of each slice.

Place some potato mixture on white slice.

Cover with brown slice.

Press into a preheated sandwich toaster.

Toast very light. Serve hot with ketchup.

Bread Upma

Ingredients

Bread - 1 loaf
Onion(big) - 3 finely chopped
Chillies - 3 finely chopped
Tomato - 3 finely chopped
Kadugu (mustard)
Kadalai Parupu
Ghee - for frying and roasting bread
Sugar - to taste
Salt - to taste

Method

Cut bread slice into cubes.
Roast the bread cubes using ghee and keep aside.
Pour ghee in a tawa, add kadugu, kadalai parupu. Fry till golden brown.
Add finely chopped onions and fry till golden brown.
Add chillies and tomatoes.
Add salt to taste.
Fry till there is no water content in the mixture.
Add the bread cubes to the mixture.
Mix well till the mixture gets mixed with the bread cubes.
Add sugar and then mix well.
Garnish with coriander leaves and serve hot.
Tomato sauce will go well along with Bread Upma.

Bread in Manchurian Style

Ingredients

Bread slices - 5
1/2 cup All purpose flour
3-4 tsp Corn flour
2 tsp Ginger finely chopped
1 tsp Garlic finely chopped
Spring onions - 1 bunch finely chopped
Soya sauce - 2 spoons
Ajinomotto - a pinch
Chilli powder
Salt
Oil for frying
Water

Method

Cut the corners of the bread slices. Now cut the bread slices into small squares and keep them aside.

Make a batter out of the all purpose flour and corn flour.

The consistency of the batter should be neither thin nor thick (little thinner than semisolid consistency).

Add little ginger and garlic to this batter. Now add salt and chilly powder to the batter and mix it up well.

Heat oil in a kadai & dip the bread pieces in the batter and fry them in oil and keep them aside.

Take little oil in a pan put the remaining ginger-garlic and fry.

Now add spring onions and the fried bread pieces.

Sprinkle little ajinomotto, add the soya sauce and spread well. Serve Hot !!!

Bread Bajji

Ingredients

Basin (Gram Flour) - 2 cups

Rice Flour - 1/2 cup

Ajwain seeds - 1 Teaspoon

Jeera - 1 Teaspoon

Bread Slices - 5

Salt

Red Chilli Powder - 2 Teaspoons (depending on how spicy we want)

Baking soda - pinch

Oil to fry

Method

First of all toast the bread slices for a minute in a bread toaster or on plain tawa just to make them little crisp

Cut the bread slice from corner to corner diagonally to make 2 triangular pieces. (totally 10 pieces out of 5 slices). Keep them aside.

Mix all other ingredients together with some water to make batter. Batter should not be too thin or too thick.

Heat oil. Apply some butter or ghee on each bread piece and dip it in batter and slide it into oil. Fry till golden brown.

Serve hot with Sauce or Chutney.

Bread Pudding

Ingredients

8 to 10 left over bread slices

3/4 cup sugar (powdered in grinder)

2 cups milk

1 egg

1/3 cup broken walnuts or tutti frutti (depending on what is available at home)

1 tsp. vanilla essence

butter for greasing dish.

Method

Soak the bread slices in milk and mash till it is like pulp.

Add in the sugar, egg and essence and mix well.

Lastly add in the walnuts or tutti frutti and mix lightly.

Put into a covered greased dish and steam in pressure cooker for 20 mins.

When cool, run knife round inside of dish and invert on plate.

Makes a great snack for evening tea.

Bread Pizza

Ingredients

onions - 1
chillies - 2
tomatoes - 2
coriander - 1 bunch
carrot - 1 grated
capsicum - 1
semolina/rawa - 1 cup
milk - 1/4 cup
salt
bread - 4 slices
tomato chilli sauce
tomato sauce
cheese
oil

Method

Mix all the ingredients and make a paste.

Apply chilli sauce on each bread slice.

Put 2 spoons of mixed paste on bread slice & grate cheese on top.

Heat non stick tawa.put 1 spoon of oil.

Keep the bread slice.fry it and turn the other side of bread.

Fry it until cheese melts.

Bread Pakoda

Ingredients

Bread slices 8
Boiled Potatoes 2
Green Chillies 2
Mustard Seeds 1/2 tsp
Curry Leaves Few
Turmeric Powder 1/2 tsp
Gram Flour 5-6 tbsp
Water
Oil for frying
Salt as per taste
Red Chilli Powder as per taste
Soda Bicarb one pinch

For Filling

Heat one spoon of oil in a pan. Add mustard seeds and allow it to crackle... then add curry leaves and finely chopped green chillies. Add in his turmeric powder and stir. Now add boiled and mashed Potatoes and salt. Mix well and stir for 2-3 mins.

Now mix gram flour with water, salt, red chilli powder and soda make a fine batter.

Take the bread slices. Fill one slice of bread with potato filling and cover with other slice of the bread and cut this in to four equal squares.

Dip this properly in the gram flour batter and deep fry in oil till it is done.

Serve hot with Green Chutney or Tomato Sauce. You can also enjoy this with hot tea.

Bread Dosa

Ingredients

Bread slices - 3 or 4

Dosa Batter - 1 cup

Green Chillies - 2

Onions - 1 finely chopped (optional)

Coriander Leaves

Oil - for dosa preparation

Method

Mix onions and finely chopped green chillies and coriander leaves to the dosa batter.

Heat the tawa, when hot smear with oil.

Dip the bread slices in the dosa batter and place it on the tawa.

Smear some oil around the bread slice.

Cook till it is golden brown on both sides.

Serve hot with Sauce or Ketchup.

Bread Potato Cutlet

Ingredients

Bread with its edges cut - 4 or 5 slices

Potato - cooked and mashed - 2 nos

Salt - to taste

Green chilli - cut into pieces - 4

Grated cheese - 1 cup

Coriander leaves - cut - a little

Sooji (Maida) powder - 2 tablespoon

Bread crumbs - as required

Method

Soak bread slices, take it out and squeeze the water from that.

Mix the grated cheese, cut green chillies, required salt, cooked and mashed potatoes, the bread, and make a dough.

Make small balls and flatten them in the shape of your choice, (heart shaped, square, triangular or rectangular, circular etc) dip it in the sooji powder mix (made with water), and then in the bread crumbs and deep fry them in well heated oil.

Bread Uthappam

Ingredients

Bread 1 pkt

Sour butter milk 1 cup

Large onion 1

Large tomato 1

Green coriander leaves (chop them finely and keep aside)

Green chillies, black pepper powder, salt, ghee etc (keep aside)

Method

Cut the brown side of the bread and soak them in butter milk

Add salt and give a soft grinding in the mixture to make a smooth dough (dropping consistency like dosa atta)

Heat the frying pan and put ghee

Spread the dough evenly to uthappam shape and sprinkle chopped onion, tomato, green coriander leaves, green chillies, pepper powder, pour little ghee

Press the masala evenly on the uthappam and allow to brown, turn to the other side and do the same

Serve hot with coconut chutney.

Bread Tikkis

Ingredients

Bread - 6 slices,
(cut into 4 large pieces)

Besan - 2 cups.

Onion - 1 cut very finely.

Chilli powder - 1/2 tea spoon
(or desired by you)

Garam masala - 1/4 teaspoon.

Coriander leaves - 1 tablespoon
(cut finely)

Salt to taste.

Oil to shallow fry.

For Coriander Chutney

1 bunch coriander leaves.

2 tablespoon coconut gratings

2 pods garlic

2 green chillies (if you want it to hot
you can add one more)

1/4 teaspoon jeera

Juice of 1/2 lemon

tiny piece of ginger

salt to taste

1/4 teaspoon sugar

Method

Mix besan, cut onions, chilli powder, coriander leaves, garam masala and salt.

Add sufficient water to make thick batter like slightly watery than the idly batter.

Dip bread pieces one by one till nicely coated, and place them on the hot oil smeared tawa.

Add a spoonful of oil or more if you like it around the bread slices and cook on a low flame.

When it turns golden colour, turn and cook the other side also in the same manner.

You can shallow fry 4 pieces at a time if the tawa is large.

Eat hot with coriander chutney.

For Coriander Chutney

Wash and drain the coriander leaves, and grind all the ingredients along with the coriander leaves...raw.

Bread Chat

Ingredients

4 slices bread
2 medium potatoes
1 cup bread crumbs
green chillies
coriander leaves
salt to taste

For Garnishing

green chutney
sweet chutney
sev
onion and coriander leaves

Method

Boil and mash the potatoes.

Mix the bread crumbs green chillies, coriander leaves and salt.

Make into a dough and divide into 4 portions. Spread each portion on each side of the bread and deep fry until golden brown.

Spread Tamarind Chutney and Green Chutney on each slice.

Cut into cubes.

Serve garnished with Onion, Coriander and Sev.

Cheese Toast

Ingredients

2 cups Maida

Salt as per taste

Grated Cheese

1 tsp Pepper powder

1 tsp Ginger & Chilli paste

2 tsp little Besan

Coriander leaves

Water

Bread

Method

Mix all the above ingredients and make dough by adding water. Make sure the dough is not too thick.

Take one slice bread apply the above paste on one side.

Take a non-stick pan and put the paste side bread below and apply some oil or butter in the plain top side of bread.

You can cook the bread on both side.

After it is cooked cut it into two pieces specially triangle shape and you can eat it with either Ketchup or Chutney.

Enjoy it !!

Garlic Bread

Ingredients

Bread, preferably hot dog rolls.

Butter, (any spread will also do)

Salt to taste

Garlic paste

Mixed Herbs (dried or fresh - if fresh, finely chopped)

Method

Mix butter / spread, salt, garlic paste and mixed herbs and keep aside (if butter, you may have to melt it for a few seconds in the microwave)

Cut the rolls along their length and spread this mixture.

Arrange this on a baking tray and keep inside a hot oven for a few minutes till crispy. Believe me, that tastes real good.

Bread Kofta

Ingredients

Bread slice 8

Milk

Onion 1 (chopped)

Potatoes 2 (boiled)

Green Chillies 2-3

Garam Masala powder - 1/2 tsp

Coriander Leaves (finely chopped)

Salt

Oil for frying

Method

Dip the bread slices in the milk and smash the slices very well.

Add the smashed potatoes, onions, Green chillies, coriander leaves and garam masala to the bread and mix it well.

Make small balls of the mixture.

Heat the oil in a kadai and fry the balls in the oil.

Serve hot with Coconut Chutney or Tomato Ketchup.

Quick Bread Dhokla

Ingredients

Plain Bread - 2 slices
Green chutney 2 tbsp
Plain Curd (yogurt or dahi) - 4tbs
Salt to taste
Pepper to taste
Rai 2 tbsp
Oil 3 tbsp
Dry Coconut 2 tbsp
Coriander Leaves - Finely Chopped

Method

Take a bowl and mix the curd, pinch of salt and pepper. Meanwhile fry the mustard seeds (rai) in the oil and keep it aside.

Now take 2 slices of bread. On one spread the green chutney and on the other spread the curd prepared.

Now combine the 2 slices and cut them into small square shapes. On each cut piece spread little fried rai seeds, garnish further with dried coconut and coriander leaves.

This is an easy to prepare and very delicious to eat at any time of the day.

Banana Nut Bread

Ingredients

1/2 cup ghee (butter can also be used)
3/4 cup granulated sugar
1/4 cup brown sugar
2 eggs
1 1/2 cup flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon baking soda
3 ripe bananas mashed
1/2 cup raisins (optional)
1/2 cup chopped walnuts (optional)

Method

Preheat oven to 375 degrees F. In microwave, Heat ghee (or butter) till slightly melted.

Add sugar and mix well. Beat eggs in separate bowl and add them to mixture, set aside.

In another bowl sift, flour, baking powder, baking soda and salt together.

Gradually stir in 1st mixture until completely mixed.

Add mashed bananas and then chopped nuts and raisins.

Blend well. Pour into well greased 9x5x3 inch loaf pan.

Bake at 375F for about 45-50 minutes, or until brown on top and done.

Remove from pan. Serve warm.

Tomato Bread

Ingredients

1 medium potato (cut in very small pieces)
1 large tomato (pureed)
a few curry leaves
4 green chilies
1 cup water
5 - 6 bread slices
1 1/2 tsp oil
salt to taste
a pinch of turmeric
few coriander leaves for garnish

Method

Take a skillet and heat the oil, then add the cut potato, cut green chilies and the curry leaves.

Lower the gas and cover the skillet for a couple of minutes to let the potatoes cook.

After the potato is cooked add the pureed tomatoes and fry it for 5 min or till it dries a little bit, then add the water, salt and turmeric and let it boil.

When it starts boiling add the whole slices one by one, pushing it on side so as all slices get soaked nicely.

Now simmer for 5 - 7 min and when ready serve with chopped coriander on top.

Quick Cheese Balls

Ingredients

4 slices bread
2 tbsp cheese spread or grated cheese
1 small onion, chopped
2 green chilies, chopped
Few coriander leaves, chopped
Salt to taste
Oil for deep frying

Method

Wet the bread with little water and squeeze out all the water.

Break the squeezed bread to small pieces in a plate.

Add grated cheese, chopped onion, green chilies, coriander leaves and salt to the bread.

Mix all the above well so that the mixture resembles a dough.

Roll out into equal balls.

Deep fry and serve hot with ketchup or chutney.

Makes 8 to 10 pieces.

Chilled Pinwheel Sandwiches

Ingredients

Soft uncut bread one loaf

1 tbsp green chutney

butter

2 tbsp cheese grated

1 cup finely chopped mixture of onions, tomatoes and cucumber

Method

Cut the bread into long rectangles by cutting horizontally.

Hold each slice over boiling water for a few seconds to soften.

Press lightly with a rolling pin on a work surface.

Apply butter, then chutney on each slice.

Sprinkle the vegetable mixture all over sprinkle cheese over it.

Carefully roll from one end towards the other as tightly as possible, without breaking the bread. Secure with toothpicks if required to hold.

Chill rolls for an hour in the fridge, wrapped in a moist cloth.

Remove toothpicks, cut into 1/2 circles and serve with spicy tomato sauce and french fries.

Grilled open Sandwiches

Ingredients

6-7 slices sandwich bread
1 small cucumber
1 tomato sliced into thin rounds
1 boiled potato sliced into thin rounds
1 med capsicum sliced into thin rounds
1 onion sliced into thin rounds
2-3 salad leaves
butter to apply on bread
2-3 cubes amul cheese

Mix together:

2 tbsp tomato ketchup
1/2 tsp crush red chilli
1/2 tsp finely chopped mint leaves
1/2 tsp finely chopped garlic
1/2 tsp finely chopped coriander

Method

Apply some butter on both sides of bread slices. Arrange on an oven mesh-tray.

Apply some ketchup mixture on each. Leave sauce behind to top.

Arrange first salad leaves, then onion, potato, tomato capsicum and cucumber.

Top with thin slivers of cheese finally dot with ketchup mixture.

Preheat oven to 300 degree Celsius.

Grill the sandwiches till the bread get toasted and cheese melts well.

Cut into triangles with pizza cutter serve hot.

Cabbage Sandwiches

Ingredients

1 cup cabbage shredded fine
1 carrot cut in thin juliennes
2 garlic pods
1/2 piece ginger
1/2 tbsp butter
salt to taste
1/4 tsp pepper powder
2 slices sandwich bread

Method

Heat the butter in a skillet.

Add the cabbage and carrot.

Stir fry till tender.

Add salt, pepper, garlic and ginger stir and remove.

Cool the mixture.

Place a spoonful of the mixture on a slice of bread.

Place the other slice on top of it.

Grill in a pre-heated oven (sandwich toaster may also be used).

Remove when golden brown and sprinkle with fine grated cheese while still hot.

Serve with tomato ketchup or mexican sauce.

Sweet Vermicelli Cream Sandwich

Ingredients

6 large slices sandwich bread

1/2 cup fine vermicelli, broken

1 tbsp. ghee

1 cup milk

1/2 cup sugar powdered

1 cup fresh cream

1/4 tsp. cardamom powder

2-3 drops vanilla essence

butter for buttering bread slices

For garnishing:

1 tbsp. chopped almonds

1 tbsp. chopped pistachios

Method

Melt ghee in a deep saucepan.

Add vermicelli, stir fry on low till aroma exudes.

Add milk, allow to cook.stirring and making sure there are no lumps.

When all milk is absorbed, and vermicelli is cooked but firm, take off fire.

Allow to cool completely, or even refrigerated for 10-15 minutes.

Fluff up and loosen with a fork, leave aside till required.

Beat cream essence, sugar, in a chilled bowl, till thick and peaks form on top.

Add vermicelli, mix gently.

Put dollops of mixture onto toasted bread slices

Cut into triangles, serve.

Serve crisp with hot milk, coffee or tea.

Fresh Mango Sandwich

Ingredients

4 slices fresh milk bread
1 ripe alphonso mango, peeled
butter to apply on bread

Method

Slice mango into flat rounds, discard stone.

Chill slices till required.

Make crisp toasts of bread slices.

Apply butter on one side, while still hot.

Place butter side up.

Arrange mango slices on 2 of four toasts.

Two layers also may be put.

Top with remaining toast, buttered side down.

Press gently, cut into triangles with a very sharp knife.

Serve immediately.

Note: The above dish must be served immediately. The whole charm is in the crisp hot buttered toasts, with chilled mango! So make as and when required only.

Sweet Potato Herb Topping

Ingredients

3 brown bread slices
3 similar sized white bread slices
2 medium sweet potatoes, boiled, peeled
1/2 cup cabbage, finely shredded
1 tsp. mixed herbs (basil, rosemary, oregano, etc.), crushed
1 sprig fresh mint leaves chopped
1/4 cup eggless mayonnaise
1 tbsp. butter
1/2 tsp. sugar
salt to taste
pepper to taste

Method

Slice sweet potatoes into thin rounds, keep aside.
Sprinkle sugar, a little salt, on cabbage, keep aside for 5 minutes.
Mix mint leaves into mayonnaise.
Butter both sides of all slices, grill till crisp and golden.
Arrange sweet potato rounds on one side of brown bread slices.
Sprinkle mixed herbs over them.
Spread mayonnaise over the slices.
Sprinkle salt, pepper, shredded cabbage over it.
Place a slice of grilled white bread slice over it.
Cut very carefully into 2 triangles.
Serve hot and crisp with chilli garlic or tomato sauce.

Mixed Veggie Topping

Ingredients

4 round slices of cucumber
4 slices boiled potatoes
4 slices carrot
2 slices oval or round bread (brown or white)
1 tsp. mint leaves chopped
1 tsp. tomato sauce
1/2 tsp. chilli sauce
1 pinch sugar
1 tbsp. butter
1 tbsp. cheese or paneer grated

Method

Heat half butter in nonstick pan, add vegetables, stir fry till tender.

Add mint, chilli sauce, salt to taste, sugar.

Stir and cook till moisture evaporates.

Butter slices of bread with remaining butter, keep aside.

Arrange overlapping slices of carrot, zucchini and potatoes.

Use two slices of each vegetable over one bread.

Garnish with grated cheese and drops of tomato sauce.

Grill in oven or over tawa for 3-4 minutes till bread is crisp.

Serve hot.

Creamy Vegetable Topping

Ingredients

6 slices fresh sandwich bread
1 carrot grated
1 potato grated
1 cucumber grated
1 tbsp. cabbage grated
1 capsicum grated
1 tbsp. butter
1 tbsp. cheese grated (cream or processed)
1 tbsp. corn flour
1 cup milk
1/2 tsp. black pepper
salt to taste

Method

Melt the butter. add all vegetables.

Stir fry for 3-4 minutes.

Dissolve corn flour in the milk. Add to the vegetables, stirring continuously.

Add the salt, pepper, cheese and cook, stirring continuously till thick and creamy.

Cool the mixture for 10 minutes.

Pile onto each slice and grill in a hot oven for 5-7 minutes till the bread gets crisp.

Eat hot with ketchup or chilli garlic sauce.

Delighted Bread Cake

Ingredients

6 ounces of flour (1 1/2 cups)

4 ounces of butter (1 stick)

3 ounces of sugar (3/4 cup)

Method

Leave the butter out of the fridge to soften a little.

Cut pieces into the flour and rub the butter into the flour with your fingertips.

The result should be like fine breadcrumbs.

Then mix in the sugar.

Grease the bottom and sides of a baking pan (round or 8x8 square) with butter and sprinkle with flour.

Press the mixture very hard into the bottom of the baking pan (use lots of pressure, that's what makes the shortbread hold together), and bake at 350 F for half an hour.

Cut with a sharp knife into desired shapes while it is still warm and sprinkle the top with fine sugar.

Let it cool in the pan - if you take it out too soon, it falls apart.

Dahi Bread Sandwich

Ingredients

4 slices of bread
1 onion (finely cut)
1 tomato (finely cut)
2-3 green chillies (finely cut)
250 gm plain dahi (curd)
2 tbsp of vegetable oil
1 tea spoon of small rai (optional)
1 tbsp of grated coconut powder (optional)
salt (according to taste)

Method

Cut the bread slices diagonally (one bread slice into 2 triangles) and keep them aside.

Mix finely cut tomato, onion, chillies and salt in the plain curd. (Drench out water from the curd if necessary!)

Spread the above curd mixture wisely on the bread slices and make them like a sandwich by covering them with the other plain bread slice.

Heat oil in a flat pan. We can add small rai also in the hot oil. Now shallow fry the bread sandwich till light golden brown.

Serve hot and decorate with grated coconut powder on top of the dahi-bread sandwich!

French Toast

Ingredients

fresh cream (malai) - one cup

sooji - 5 table spoons

grated vegetables - two cups (cabbage, cauliflower, carrot)

salt - to taste

black pepper - to taste

refined oil - for frying

Method

Take fresh cream and add sooji to it and add all the grated vegetables, salt and pepper and mix properly.

Batter so formed should be of the consistency that it should spread evenly on the bread (Add water if need be) Now take the bread slice and spread the batter evenly.

Slightly grease non-stick tawa and keep the slice on it with the batter part upside.

Let it become golden brown in the mean time the batter will also set on the bread Now turn the slice upside down and let the batter also become golden brown.

Take it off the tawa and serve hot with sauce and pasta or only sauce.

Honey Sweet Bread

Ingredients

2 slices bread
honey 1 tsp
sugar syrup 2 tsps
butter required
grated almonds

Method

Microwave 2 slices of buttered bread for 1 minute in high mode.

Allow standing time 2 minutes.

Pour sugar syrup & honey on the bread.

Serve honey sweet bread hot topped with grated almonds.

Its a childs delight.

Bread Dahi Dhoklas

Ingredients

4 bread slices (square sandwich type)

2 cups plain yoghurt (curd)

one teaspoon grated ginger

2 green chilli cut into small pieces

2/3 spring onions, chopped

2 tbsp. green chutney (made with coriander leaves, garlic, cumin seeds and salt to taste)

a few chopped coriander leaves

1/2 tea spoon mustard seed

1/4 tea spoon turmeric powder

1 table spoon butter

some coriander leaves to garnish

salt to taste

Method

Hang the yoghurt in a thin muslin cloth for about 6/7 hours so the water drips out.

Mix salt, chilli, ginger and yoghurt.

Add the chopped spring onions and coriander leaves to the yoghurt and mix well.

Spread the above paste evenly on 2 bread slices.

On the other two slices, spread the green chutney. Cover these breads with the other 2 slices.

Cut each pair in 4 square pieces.

Heat a flat pan or a frying pan. Put one tsp ghee or butter on the heated pan. Sprinkle some mustard seeds. Wait till it starts cracking. Sprinkle some turmeric powder. Put the bread pieces till brown on one side. Apply some butter and sprinkle some turmeric powder on the top side of slices and turn over.

Upturn the slices and take it out when the second side is brown.

Garnish it with finely chopped coriander leaves.

Bread Jamoon

Ingredients

bread - 5 loaves

sugar - 1 cup

cardamom 2

oil to fry

Method

Remove the outer brown part from the bread and grind it into a paste which can be rolled into balls. Make syrup out of the sugar.

Powder the cardamom and add to the syrup

Make balls out of the grinded bread and deep fry it in the oil

Put it into the sugar solution

Tasty Bread Jamoons Ready.

Sweet Bread Balls

Ingredients

bread (any size) - one pack (remove the sides)
sugar - 2 tbsp (more if u want it sugary)
nuts (cashew) - 1/2 cup
elaichi (if u wish) - a pinch of powder
water

Method

Make the bread into very small pieces.
Add all the above ingredients into it except water.
Add a little water just to make it a dough.
Keep for 15-20 min.
Heat oil in a vessel.
Make small balls out of this dough & put in the vessel.
Fry till it gets brownish. That's it.
Here is a tasty dish. I bet none will guess it's bread.
Try this out & let me know if u like it.
Enjoy Cooking.

Bread Tukde

Ingredients

bread slices 5-6
chillies green 2-3
coriander
tomato 1
curry leaves 4-5
butter 1tbspn
curd 2 tbsp
salt to taste

Method

Cut the bread slices into square pieces. Keep aside

Take 1 tbsp of butter add mustard seeds when hot allow to splutter then add green chillies add curry leaves.

Add tomato pieces allow it to heat to 3-4 min then add salt & chilli powder to taste.

Then add the bread pieces mix it properly then add curd. Mix it well cover it for 1-2 min.

Snacks ready to serve.

Bread Masala Toast

Ingredients

bread - 1 loaf - or 12 slices)
bengal gram - 200 gm
grated coconut - 1 cup
red chilly - 6 nos
garlic - 6 pearls
cloves - 2 nos
elaichi - 3 nos
pepper - 1 tsp
oil - to fry
anis seeds (sombu) - 1 tsp
garlic - small piece
onion - 1 cup
salt - to taste

Method

Soak the bengal gram for about 2 hours

Grind the soaked bengal gram, coconut, red chillies, onion garlic, anis seeds, pepper, cloves, ginger and the required salt with a little water into a masala.

Roast the bread with oil or ghee and smear the masala on both sides and serve.

Instant Bread Sweet

Ingredients

sweet bread - 10 slices.

sugar - 2 cups.

cardamom - 3 to 4

ghee - for frying

Method

Remove the brown edge of the bread slices.

Cut the slices into 2 triangular halves.

Heat ghee in a frying pan.

Drop these bread pieces into the hot ghee & deep fry them until they turn golden brown.

Place the fried bread pieces on a tissue to remove excess ghee & keep them aside.

For The Sugar Syrup: Dissolve 2 cups of sugar in 2 cups of water. Boil the syrup and keep on stirring. (Add a tsp. of milk to it. The dirt that may be present in the sugar floats on the syrup. Remove the dirt using a spoon.) Remove it from the flame when the syrup is done.

Drop the fried bread pieces into the hot syrup and soak them for a few minutes, until they become tender.

Sprinkle cardamom powder on the sweets.

Garnish with raisins, cashew and pista.

Stuffed Bread Sticks

Ingredients

8 thin bread slices
1 medium carrot (grated fine)
1/2 cup grated mozzarella cheese
2-3 chopped hot pepper
1 tsp grated ginger
1 tbsp oil
salt to taste
1 tbsp all purpose flour

Method

Cut the bread slices into two.

Make a thick paste of all purpose flour and keep it aside.

Mix carrot, ginger, hot pepper, cheese and salt.

Place a spoonful or more inside each bread half and roll it.

Seal the edge with the all-purpose flour.

Brush with oil and bake at 300 degrees till golden brown.

Garlic Bread

Ingredients

bread, preferably hot dog rolls.

butter, (any spread will also do)

salt to taste

garlic paste

mixed herbs (dried or fresh - if fresh, finely chopped)

Method

Mix butter/spread, salt, garlic paste and mixed herbs and keep aside (if butter, you may have to melt it for a few seconds in the microwave)

Cut the rolls along their length and spread this mixture.

Arrange this on a baking tray and keep inside a hot oven for a few minutes till crispy.

Tomato Toast

Ingredients

bread (6 slices or the desired quantity)
tomatoes - 2
onion chopped - 1
garlic-ginger pate - 1/2 tsp
clove, cinnamon, elaichi - 1 each
pepper powder - 1 tsp
salt to taste
coriander (optional) 1/4 cup
chilli powder (optional) - 1/2 tsp
cheese spread (if desired)
oil to fry

Method

Grind all the ingredients except the bread in the mixer to a fine paste

Cut the bread slices into 4. Dip into the paste and fry on a heated chappathi/dosa tawa adding oil.

Turn over and fry till done. Take care and fry over medium heat.

Remove from fire. Spread some cheese spread or butter over it and serve with hot tea or coffee or cold juice and you'll be the star of the day!!!

Shahi Milk Toast

Ingredients

milk - 400 ml
bread - 8 slice
sugar - to taste
saffron
cardamom - 8 pieces
cashew - 10 pieces
badam - 10 pieces
pista - 10 pieces
ghee/butter

Method

Cut each slice of bread into 4 pieces.

Deep fry bread pieces in ghee/butter till they are light brown in color.

Add the other items in milk and boil it for 15-20 minutes.

Pour milk in serving bowls and put the bread slices in them just before serving.

Stuffed Buns

Ingredients

5-6 buns (not the sweet ones)
1 small cucumber chopped
1 onion chopped,
3/4th cup shredded cabbage,
5-6 boiled potatoes,
1 cup white sauce,
tomato & chilli sauce.

Method

Scoop the buns. Apply butter. Place potato slice.

Spread 1 tablespoon white sauce. Make a layer of cabbage and cucumber.

Sprinkle salt & pepper. Cover with white sauce & grated cheese.

Bake in pre-heated oven at 100 degree for 15-20 minutes.

Serve with both sauces.

White Sauce: Heat 1 tablespoon butter. Fry 1 tablespoon maida. Fry till light brown. Add 1 cup milk. Keep stirring constantly till thick. Add salt & pepper to taste.

Tip: Goes well with Wafers/ French Fries.

Bread Halwa

Ingredients

white bread 10 slices

milk 2 cups

ghee 5 tsp spoons

butter 3 tsp spoons

sugar 2 cups or as much as needed

fried cashewnuts 2 tsp spoons

Method

Cut the bread slices into small pieces and fry in 2 tsp spoons of ghee, till slight brown.

Add milk, sugar to the fried bread pieces and continue heating.

Add 3 more tsp spoons of ghee and keep stirring, till the ghee sucks out.

Add butter at last, and add fried cashewnuts. Serve hot. If ghee is not sufficient add some more.

Bread Crispys

Ingredients

all purpose flour 100g (1cup)
bread 4 slices(each cut into 4 square pieces)
onions one (finely chopped)
coriander leaves 1/4 bunch (finely chopped)
green pepper 2/3 finely chopped
salt to taste
water 1/2 cup
vegetable oil for frying

Method

Mix all ingredients except bread to get a light batter.

Dip the bread pieces in it and deep fry in oil.

Serve with tomato ketchup.

Tastes great.

Malai Toast

Ingredients

2 tbsp cream
1 sp chopped capsicum
1 sp " onions
1 sp " tomatoes (deseeded)
1 sp " green chillies
salt (to taste)
chat masala
cooking oil
4 bread slices

Method

Mix ingredients. 1-6.

Cut the slices into halves and brush them with oil on one side.

Put the prepared mixture on the other side of slices.

Roast the slices (from the oil coated side) in a non-stick pan.

Garnish with chat masala.

Serve hot with tomato ketchup.

Bread Pulao

Ingredients

8 pieces of bread slices
potato (1 big one)
tomato (1 big one)
curry leaves
mustard (for seasoning)
hing (for seasoning - prevents stomach upsets)
salt
pepper
ghee (2 tbsp)
a little butter
lemon- freshly squeezed) - 1
coriander (for garnish)

Method

Cut the bread slices into small squares (4 by 4 should be good) and keep aside.

Boil the potato.

Cut the potato and the tomato into small pieces.

Heat some ghee in a kadai and add seasoning- mustard seeds, hing and curry leaves.

Add potato. Fry it for sometime.

Add some lemon juice, salt, little pepper and some butter.

After u fry this for sometime, add the tomato. Fry it again for sometime.

Add the bread slices and mix the whole thing very well.

Allow it to cook for sometime.

Garnish it with coriander.

Tasty Toast

Ingredients

4 eggs

300 ml / 1/2 pint / 1 1/4 cups milk

2 fresh green chillies, finely chopped

2 tbsp chopped fresh coriander (cilantro)

75g / 3oz / 3/4 cup cheddar or mozzarella cheese, grated

1/2 tsp salt

1/4 tsp freshly ground black pepper

4 slices bread

corn oil for frying

Method

Break the eggs into a medium bowl and whisk together. Slowly add the milk and whisk again. Add the chillies, coriander (cilantro), cheese, salt and pepper.

Cut the bread slices in half diagonally, and soak them, one at a time, in the egg mixture.

Heat the oil in a medium frying pan (skillet) and fry the bread slices over a medium heat, turning them once or twice, until they are golden brown.

Drain off any excess oil as you remove the toasts from the pan and serve immediately.

These crunchy toasts make an ideal snack. They are especially delicious served with grilled (broiled) tomatoes and baked beans. Have fun cooking.