

Fruit Recipes

Apple Muffins

Ingredients

2 apples finely chopped
1/2 cup raisins
1 cup plain flour
1 cup wheat flour
1 cup sugar ground
3/4 tsp. baking powder
1/2 tsp. baking soda
1/4 tsp. cinnamon powder
1 cup milk
3/4 cup butter

Method

Cook onions in oil until light brown .Add yogurt, garlic & ginger paste, salt, red chili, garam masala, Soya sauce & vinegar to the onions and cook for 6 to 8 minutes.

Add mince meat to it and cook for 3 minutes. Add 1/2 cup of water in it and cook until the meat is tender and water has completely absorbed.

Remove from heat and put aside to become cool. Put the mince in a food processor or chopper and grind to a smooth thick paste which hold is shape.

Apple Orange Icecream Flan

Ingredients

2 apples peeled, diced
2 oranges, segmented, peeled, deseeded
1 tbsp. cornflour
1 tbsp. butter
1/2 cup sugar
1/2 cup orange juice
1 tsp. lemon juice
1/2 litre vanilla icecream
1/2 cup smooth fresh cream
2 tbsp. brandy (optional)
1 packet china grass

Method

To make fruit filling:

Put both apple and orange segments in a pan. Add sugar, butter, heat till sugar is dissolved.

Add cornflour dissolved in orange juice, cook till thick. Stir in lemon juice, take off fire.

Warm or prepare just before using. Keep aside. Dry crush china grass in a small mixie, till broken to tiny bits.

Soak in 1 cup water, keep aside for 20 minutes. Heat, stirring continuously, till fully dissolved, and starts boiling.

Simmer for minutes or till transparent. Cool a little. Beat icecream till smooth, add fresh cream, chinagrass mixture.

Beat again till smooth or use an electric hand mixer. Pour in a flan tin. Transfer to freezer till firmly set, following procedure given a start of method.

Apple Pudding

Ingredients

4 firm apples, peeled, cored and diced
1 cup plain flour
1/2 cup milk powder or 1/2 tin condensed milk
1/4 cup sugar (if using milk powder)
1/2 cup walnut chopped roughly
1/2 tsp. vanilla essence
1 tsp. baking powder
2-3 pinches cinnamon powder
3 pinches salt
1 tsp. lemon rind grated
1 cup chilled cream
2 tbsp. sugar ground

Method

Sieve together flour, salt, baking powder, cinnamon powder,

In another bowl, make paste (with water) of milk powder, or pour condensed milk.

Beat till light and fluffy. If using powder, add sugar while beating.

Stir in rind, essence, followed by dry ingredients mixture.

Fold in apples and walnuts.

Turn into a 9" greased cake mould, bake in preheated oven at 180C for 30 minutes.

A skewer inserted should come out clean, if done.

Whip cream in chilled bowl till stiff.

Gently fold in sugar.

Serve warm or hot with chilled whipped cream.

Apple Crumble Tarts

Ingredients

For crust and base:

2-1/2 cups plain flour
100 gms. Chilled unsalted butter
2-3 pinches salt
2 tbsp. sugar ground

For topping:

1 cup chilled cream
2 tbsp. sugar

For filling:

4 firm ripe apples chopped
1/3 cup sugar
2 pinches cinnamon powder
2 pinches nutmeg powder
1/2 tsp. cardamom powder
1 med. lemon juice extracted

Method

Sieve flour, sugar, salt together into a large cold bowl. Cut in cold butter quickly, so that it won't melt. Mix in with light fingers, till mixture is like breadcrumb. Keep one third of this mixture aside in refrigerator.

Add a few tbsp. icecold water, by sprinkling over remaining flour. Mix and form a smooth dough, but try to work quickly, with minimum handling. Wrap dough in a clean polythene sheet or cling film. Refrigerate for 30 minutes or till required.

Remove pastry dough, knead very lightly on flour-dusted clean surface. Roll into 1/4 inch thick large round. Prick well all over with fork, flip, prick otherside. Cut oversized rounds for greased tarts cases or muffin trays.

Press a round into a tart case, press well into mould. Trim edges and remove any extra dough.

Bake blind in preheated oven at 200oC for 20-25 minutes, or till light golden.

Remove, keep aside on mesh to cool.

Apple Sauce

Ingredients

10 large firm apples
1/2 cup water
1 lemon juice extracted
1/2 tsp. lemon rind finely grated
1/2 cup sugar
3-4 pinches nutmeg finely grated
3-4 pinches cinnamon

Method

Peel, core, dice and apples. Combine apples, water and lemon rind in a large saucepan.

Simmer, uncovered for 10 minutes. Mixture should be mushy with few chunks of apples left.

Add sugar and allow to melt while simmering on slow. When sugar is melted add cinnamon, nutmeg and lemon juice.

Watch closely and stir often to prevent burning. Applesauce should be thick, not watery.

Check with plate or other test (refer jams, preserves,) .Serve warm or chilled.

Note:

Sugar quantity may be increased or decreased depending on the variety of apples used: If apples are very sweet decrease sugar and if sour then increase a little.

Apple Jalebi

Ingredients

25 grams flour
5 grams baking soda
1.350 liter water
500 grams sugar
500 grams apples
500 grams oil or ghee for deep frying

Method

Sieve flour and baking soda together.

Gradually add 350 ml water or as required and mix to a smooth batter.

Put the sugar and one liter water in a heavy bottomed pan and simmer on low heat to obtain sugar syrup of one thread consistency.

Cover and keep it aside.

Peel and core the apples and cut them into roundels.

Dip in the batter and deep fry in hot ghee or oil till golden brown.

Remove from the oil, and dip in the hot sugar syrup.

Serve hot.

Apple Brioche Pizza

Ingredients

Crust:

2 2/3 cups bread flour
1/4 cup sugar
1 package (1/4 ounce or 2 1/4 tsp)
1/2 teaspoon salt
1/2 cup (1 stick) butter, cut up
1/4 cup milk
1/4 cup water
2 eggs

Topping:

3 tablespoons sugar
2 tablespoons bread flour
1/4 cup whipping cream
1 tablespoon Calvados (apple brandy)
2 cups thinly sliced,
cored and peeled apples (about 2 medium)
1/4 cup apricot preserves, warmed

Method

To make crust:

In large bowl, combine 1 cup flour, sugar, undissolved yeast and salt. Heat butter, milk, and water until very warm (120 to 130 F). Butter does not need to melt. Gradually stir into dry ingredients. Stir in eggs and remaining flour to make soft dough. Knead 5 minutes. (Dough will be buttery; do not add additional flour.) With floured hands, press dough to form 12-inch circle on lightly greased pizza pan, cookie sheet or sheet pan. Cover and let rest 30 minutes.

To make topping: In small bowl, combine sugar and flour. Gradually add cream and Calvados; stir until smooth. Set aside.

Preheat oven to 400 F.

Form 3/4-inch high rim along edge of dough. Arrange apples on dough, overlapping slightly; carefully spoon cream mixture over top. Bake on middle oven rack 18 to 22 minutes or until crust is golden brown and apples are almost tender. Remove from pan; place on wire rack to cool slightly. Spread apricot preserves over top.

Nutrition information per serving (1/8 of recipe): calories 415; total fat 17g; saturated fat 9g; cholesterol 95mg; sodium 291mg; total carbohydrate 58g; dietary fiber 2g; protein 8g

Apple Pie

Ingredients

apple 2 nos
sugar 1 cup
cinamon powder 1 tbs

For pastry:

white flour 200 gms
baking powder 1 tbs
salt to taste
oil / ghee for deep frying

Method

De seed Apples & chop them into small pieces.

Heat a pan add the chopped apples & sugar, cook till the sugar dissolves & apples become tender.

Check if more sugar is need because the apples might be sour.

Add cinnamon powder & mix, take out & keep aside.

Add a little ghee/oil to the flour, baking powder & salt.

Knead it to soft pliable dough adding water.

Roll the dough into small squares , add spoonful of the apple mix in the center, seal the edges with little water.

U can also shape in the gujiya mould.

In heavy bottomed pan heat oil , fry on a low fire till crispy& done.

I hope you have a great time enjoying this wonderful pie.

Apple Crisp

Ingredients

4 large apples

1/2 cup brown sugar

1 cup flour

3/4 cup white sugar

1 tsp. cinnamon

1/4 tsp. salt

2 Tbs. melted butter

1 egg

1/2 cup water

preheat the oven to 375 degrees.

Method

Then, peel, core and slice the apples. Put the apples in a bowl and mix in 1/2 cup brown sugar.

In a separate bowl, using a fork, mix together 1 cup flour, 3/4 cup sugar, 1 teaspoon cinnamon, and 1/4 teaspoon salt.

In another bowl beat together 1 egg, 2 tablespoons melted butter and 1/2 cup water. Add them to the dry ingredients.

You've now made the topping. Put the apples in baking dish and pour the topping over them.

Bake in the oven for 30 - 40 minutes. When it's done the apples should be soft and the topping golden and crisp.

Apple Tokku

Ingredients

3 granny smith apples.
1/2 spoon powdered roasted methi (fenugreek)
3 tbsp oil
pinch turmeric
1 tsp salt
1 tsp red chilly powder
1/4 tsp mustard seeds
pinch of hing (asafoetida)

Method

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Banana Nut Bread

Ingredients

2 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup butter
1 cup sugar
2 eggs
1 teaspoon vanilla
1 cup mashed banana - about 3 pieces
1/3 cup milk or buttermilk
1 cup nuts chopped (optional)

Method

Cream together butter and sugar.
Add banana, eggs, and vanilla.
Sift together dry ingredients.
Add alternately with milk.
Blend well.
Stir in nuts, and pour into a greased and floured loaf pan.
Bake at 325 degrees for 1-1/4 hours.

Banana Salad

Ingredients

2 ripe firm bananas
2 rip firm tomatoes
1 tbsp. fresh coriander finely chopped
3-4 fresh mint leaves finely chopped
2 tsp. lemon juice
1/2 tsp. cumin powder
1/4 tsp. red chilli powder
2 tsp. sugar powdered
salt to taste
3-4 pinches black salt (optional)

Method

Save aside half coriander for garnish.
Chop bananas, sprinkle lemon juice, toss lightly.
Chop tomatoes, add all other ingredients.
Add bananas.
Toss gently with a flat spoon.
Chill if desired.
Garnish with remaining coriander.
Serve as is or with chappati or toast.

Note:

Prepare this salad fresh for best results, or maximum 30 minutes ahead. Or the bananas may discolour, though there will be no change in taste.

Banana Milk Shake

Ingredients

1 ripe medium banana
400 ml. milk chilled well
2 tsp. sugar
2 drops vanilla essence
1 drop yellow colour (optional)

Method

Chop bananas, add 1/2 cup milk, blend in mixie till smooth.

Add all other ingredients, whip with an electric whipper.

Whip till the milkshake is frothy.

Pour into 2 tall glasses.

Serve very well chilled.

Note: One may add a tbsp. of finely chopped banana pieces at the bottom of each glass before pouring, if desired.

Layered Banana Pudding

Ingredients

Bottom layer:

8-10 marie biscuits
1 tbsp. melted butter

Middle layer:

1 cup tied curds (tied in muslin for 20 minutes)
1 cup fresh cream (chilled in beating container)
1/2 cup sugar powdered
2 ripe bananas pureed freshly
1/4 packet lemon jelly
4-5 drops vanilla essence

Top layer:

2 bananas
1 orange or mango (optional)
1 tsp. lemon juice
3/4 packet lemon jelly

Method

Bottom layer:

Put marie biscuits in a clean polythene bag. Crush to crumbs with a mallet or pestle. Remove into 6" pudding bowl (flat bottom 2" walls at least).

Add melted butter and mix well with hand. Spread over bottom and press lightly. Bake in hot oven for 5 minutes (or microwave on medium for 2 minutes). Remove and cool to room temperature. Keep aside.

Middle layer:

Beat curds with electric hand beater till smooth. Dissolve jelly in 1/4 cup boiling water, dissolve till no crystals remain. Cool to room temperature.

Beat chilled cream in chilled container with sugar till thick. Keep aside 2 tbsp. for topping. (optional) .Add beaten curds, vanilla essence, banana puree, mix well.

Add jelly, beat well in chilled container, till thick. Pour over biscuit base, allow to set in refrigerator.

Top layer:

When curd layer is set, slice bananas as desired. Sprinkle lemon, and toss lightly to coat evenly. Arrange segments or orange or mango, and banana over curd layer. Prepare lemon jelly as per packet instructions, cool to room temperature. Pour over fruit, chill till well set. Decorate with save beaten cream

Banana Kabbabs

Ingredients

green bananas 1
onions 1
green /red/yellow pepper 1
mint leaves 4 tbsp
parsley leaves 4 tbsp
origanum 4 tbsp
coriander leaves 4 tbsp
salt to taste
green chillies 3-4
egg (beaten) 1
bread crumbs 1 cup
oil for frying

Method

Grate the bananas and boil them in salt water for about 1-2 min.

Chop & mix coriander leaves, parsley, mint, origanum, peppers, onions & green chillies with the salt.

To this add the boiled bananas & mix them.

Make small balls & roll them in the egg mix & cover these with the bread crumbs .

Referigerate in for about 45 min.

Fry untill they are golden brown & serve hot.

Banana Chocolate Chip Cake

Ingredients

2 1/2 cups all-purpose flour (625 ml)
2 tsp baking soda (10 ml)
1/4 tsp salt (1 ml)
1 cup canola oil (250 ml)
2 cups granulated sugar (500 ml)
4 eggs
2 cups mashed ripe bananas (about 4 large) (500 ml)
1 tsp vanilla (5 ml)
1 1/3 cups semisweet chocolate chips (325 ml)
3/4 cup toasted walnuts (optional) 175 (ml)

Method

Preheat oven to 350 F (180 C).

Two 9- by 5-inch (2 L) metal loaf pans, lined with parchment or waxed paper, greased

In a bowl, combine flour, baking soda, and salt.

In a large bowl, using electric mixer, beat oil and sugar. Add eggs, one at a time, beating well after each addition.

Add bananas and vanilla, beating well. Add flour mixture, beating just until smooth. Stir in chocolate chips and walnuts, if using.

Spread batter in prepared pans. Bake in preheated oven for 60 to 65 minutes or until a tester inserted into center of cakes comes out clean.

Let cakes cool in pans on racks for 15 minutes. Remove from pans and let cool completely on racks.

Tip:

You can easily freeze overripe bananas, skin and all. Just be sure to thaw them before mashing.

Banana Fritters

Ingredients

1 1/2 cups flour
1 tsp. baking powder
1/4 tsp. baking soda
1/4 tsp. salt
3/4 cup water
4 firm bananas
5 cups vegetable oil (for frying)

Method

In a large bowl combine 1 cup of flour, baking powder, soda and salt. Gradually blend in the water and beat with whisk until smooth.

Cut each banana crosswise into 3 pieces. You should have 12 pieces altogether. Coat bananas with remaining 1/2 cup of flour.

Heat oil in a large skillet over high heat. Dip banana pieces in flour water mixture, coating well. Cook 4-6 pieces at a time until golden brown, about 3-5 minutes.

Drain on paper towels.

Banana Sweet

Ingredients

maida (all purpose flour) 3/4 cup

sugar 1/2 cup

butter 3 tbsp.

fresh ripened banana 1 no.

oil for deep frying

water

Method

Take butter and knead well in All purpose flour. Now add sugar in it. Mix well. Add water and make dough.(consistency of the dough should not be tough like for chapatis or very loose. It should be medium)

Take banana, peel the skin and cut the fruit into thin slices.

Now take oil in a pan heat it under a low flame. Side by side, make small balls (small as key lime)out of the dough.

Take each ball and flatten it on your left hand palm and fill one slice of banana and close it properly.

Deep fry in oil until golden brown.

Serve hot.

Note:

While making dough, do not add too much of water for the required consistency because, as sugar and water is added to the flour, sugar dissolves in water. Chances of flour becoming very loose is more.

Take Canola oil or vegetable oil for frying.

You can prepare and refrigerate the sweet. (Not more than 2 days because, chances of filled banana becoming black is more.) Heat it in Microwave for few seconds just before serving.

Banana Blueberry Muffins

Ingredients

2 1/4 c all-purpose flour
2 ts baking powder
1/2 ts salt
1/2 ts ground cinnamon
2 ripe bananas, quartered
2 eggs
2/3 c firmly packed brown sugar
6 tb butter, melted
1 t vanilla
1 c fresh blueberries

Topping:

1/4 c granulated sugar
1 t grated lemon rind

Method

Preheat oven to 400 F. Lightly grease twelve 2 1/2-inch muffin cups.

Combine flour, baking powder, salt, and cinnamon on sheet of waxed paper.

Beat bananas in large bowl with electric mixer until mashed. Add eggs, brown sugar, butter, and vanilla, beating until blended.

Stir in combined dry ingredients with a wooden spoon until almost blended. Stir in blueberries just until combined. Spoon into prepared muffin cups, dividing batter equally.

Prepare Topping: Combine sugar and lemon rind in small dish. Sprinkle evenly over muffins.

Bake in preheated 400 F oven for 20 to 22 minutes or until golden. Remove muffins from pan to wire rack.

Source: Family Circle Magazineserving.

Banana Oatmeal Cookies

Ingredients

3 bananas
1/3 cup salad oil
2 cups oatmeal (quick cook)
1-1/2 cups chopped dates
1/2 cup chopped walnuts or pecans
1 tsp. vanilla
3/4 tsp. salt

Method

Mash bananas. In large bowl add all the remaining ingredients.

Drop by rounded Tablespoons on ungreased cookie sheet.

Bake at 375 F for 20-25 minutes or until done.

Makes 30.

Pineapple Cake

Ingredients

eggless sponge cake (using 1/2 tsp pineapple instead of vanilla essence)

3-4 slices canned pineapple (or fresh)

8-10 canned or glazed cherries

3-4 tbsp butter icing white

4 tbsp butter icing yellow

2 tbsp whipped cream

1 tbsp powdered sugar

Method

Slice the cake horizontally into 2 halves. Keep on a mesh, soft part up. Sprinkle both the parts with the syrup from canned pineapple (about 1 tbsp each half).

If you are using fresh pineapple, place the pineapple slices in 2 tbsp water and 1 tbsp sugar. Boil it covered for 5 mins. Cool. Use as for canned.

Chop pineapple into tiny pieces. Drain syrup. Whip the sugar and cream over a tray of icecubes, till it forms soft peaks. Do not over beat.

Fold in pineapple. Save a tablespoon for decoration. Layer it over the lower half cake. Place other half on top spread the yellow icing all over top and sides.

Smoothen out with a knife dipped in hot water.

Pineapple Butter Icing

Ingredients

3 tbsp. butter, softened
2 cups icing sugar, sifted
2-3 drops pineapple essence
4 drops of yellow colour
1 pinch salt
4-5 drops lemon juice

Method

Put butter in a deep bowl.

Add flavouring and beat till smooth.

Add sugar, beat with a wooden spoon till well blended.

Add salt and lemon juice, beat again till light, white and smooth.

When spoon is lifted the icing lifted in a peak should hold.

Spoon into an icing bag, fit nozzle as required.

Pipe carefully over prepared cake.

Refrigerate if required to be used later.

Variations:

Food colour and essence can be replaced with different flavour: For orange use orange, strawberry for pink, icecream for blue, etc.

Pineapple Stuffed Triangles

Ingredients

For crust:

3 cups plain flour
1 tsp. baking soda
3/4 cup cold butter
1/2 tsp. salt
4 tbsp. cold water

1 can pineapple
2 tbsp. sugar
1/4 tsp. salt
1 tbsp. cornflour
1 pinch cinnamon powder
fat (ghee or dalda) for deep frying

Method

For crust:

Sieve together flour, salt, baking soda. Cut butter in flour with knife. Rub in with fork or with fingers till mixture is crumbly.

Add enough water to make a stiff dough. Wrap in plastic, keep in refrigerator till required.

For filling:

Drain pineapple, crush coarsely, save liquid. Measure out half cup liquid, if required add water.

Add cornflour, sugar, stir to dissolve. Cook while stirring continuously, till transparent. Add pineapple, cinnamon, cook further till thick.

Chill to set well, before using.

To proceed:

Roll pastry with help of dry flour to dust, to 1/8" thickness. Cut into 4" squares. Place a spoonful of filling carefully at one corner, leaving margin to seal.

Wet edge all around with a drop of water. Fold free corner over filling, to form a triangle. Press edges together with a fork or by hand.

Make sure no filling oozes out. Heat fat in frying pan, till hot. Let in 2-3 triangles, frying till light golden, over medium-low flame.

Flip sides carefully, fry other side. Drain, place on kitchen paper, to absorb excess fat. Cut into 2 halves, serve hot as is, or with vanilla icecream alongside.

Variation:

Fillings of apple, grapes, peaches, plums, etc. may also be used similarly.

Pineapple Jam

Ingredients

1 kg. cleaned chopped fruit
900 gms. sugar
1 lemon
rind and pith of 2 lemons
150 ml. water

Method

Tie rind and pith of lemons in a small muslin cloth or pouch.

Put fruit, rind bag, water, lemon juice in a large deep pan.

Bring to a boil on high flame.

Simmer till fruit is soft.

Cool, pour into a bowl, stir in sugar.

Cover with a clean cotton cloth, leave aside for 12 hours.

Remove cloth, rind bag, put back to cook in similar pan as before.

Stir cook till sugar melts completely.

Boil on high to reach setting point.

Test if setting point has been reached by plate or spoon test.

Pour while hot into sterile jars.

Cool and seal.

Pineapple Fluff

Ingredients

whipped cream--8 oz

sour cream--16-20 oz

crushed pineapple--20 oz

condensed milk--14 oz

Method

Mix sour cream & condensed milk, then add crushed pineapple & whipped cream.

Mix well. Set in refrigerator for 1/2 hour before serving.

Garnish with any or all....black grapes, raisins, currants, cherries, nuts.....!!!!

Store in refrigerator & consume within two days.

Pineapple Jelly Slush

Ingredients

2 cups chopped pineapple
3/4 cup sugar
1/2 tsp salt
1/4 tsp pineapple essence
few drops yellow colour
1 cup pineapple jelly
2 glasses water
10-12 crushed ice cubes

Method

To make a pulp mix pineapple pieces, sugar, salt and bring to boil.

Take off from fire and chill.

Set jelly as per instructions on the packet.

Just before serving - in a blender add pulp (made as above), jelly chunks, colour, essence and water.

Blend very lightly.

Pour into glasses and mix in finely crushed ice.

Use wide straw for serving.

Pineapple Ice Sticks

Ingredients

300 ml. water
100 ml. pineapple juice
3/4 cup sugar
1 tbsp. liquid glucose
1/2 tsp. stabiliser
1 tsp. pineapple emulsion (essence + colour)
15-20 flat wooden sticks for icecreams

Method

Dissolve stabiliser in 3 tbsp. water.
Mix water, sugar, stabiliser, emulsion, bring to boil.
Add liquid glucose, stir to dissolve.
Cool and add pineapple juice.
Pour in container, freeze overnight or till firm.
Break and churn well.
Pour into mould for icesticks, allow to set firm.
Insert a hot knife, to make a cut through.
Insert stick, and return to freezer till stick is firmly embedded in ice.
Unmould and serve.

Note:

To make sorbets, after mixture is churned, return to container.
Allow to set till firm but not hard. Scoop and serve in individual cups.

Pineapple Refresher

Ingredients

2 cups unsweetened pineapple juice

1/8 tsp salt as per taste

1-2 tsp sugar

1 tsp lemon juice

1 egg white

1 glass crushed ice

Method

Whip egg whites till stiff

Mix all the ingredients except ice

Beat it till mixed well

Add crushed ice to it and shake it well

Serve in 2 glasses

Pineapple Upside-down Cake

Ingredients

3 tbsp honey
24- gms plain flour
6-8 tbsp pineapple juice
200 gms powdered sugar
10 glazed cherries
6 pineapple slices
4 eggs
200 gms butter
1 tsp baking powder
1 tsp pineapple essence

Method

Use a little flour and butter to grease and dust the baking tin ..Spread honey at the base of the tin .

Cut the pineapple slices into halves and arrange then with cherries on spread honey
Cream the sugar and butter till light and fluffy

Add egg yolks one at a time and beat well .Beat the egg whites till stiff .Fold in the sifted flour with the baking powder alternating with egg whites to the cream mixture

Add pineapple essence and mix well .Pour the mixture into prepared cake tin Bake at 170 o for 30-40 mins.

Insert a knife into centre .If it comes out clean, the cake is done .Allow it to cool and then turn upside down

Pineapple Goju

Ingredients

pineapple - 1 (cut into small pieces)
urad dal - 4 tb spoons
methi - 2 teaspoons
coriander seeds - 2 teaspoons
tilseeds - 2 teaspoons
red chillies - 10
tamarind - lemon sized (soaked for 30 mins)
jaggary - 3/4 cup
dry coconut - 1/2 cup
seasoning - mustard seeds, haldi, curry leaves.

Method

Heat oil, put mustard seeds. After it stops sputtering, add haldi, curry leaves.
After a minute, add pineapple, stir well, cover and leave on low fire for 10 minutes.
Meanwhile, roast all other ingredients except jaggery and tamarind. Make powder.
Add tamarind, jaggery, salt, powder to pineapple.

Mango-pua With Cream

Ingredients

1 cup mango pulp
1/2 cup maida
3 tblsp suji (semolina)
1 tsp cardamom powder
2 tblsp chirounji
1 cup cream
1/2 cup powdered sugar
1/2 cup milk
oil for deep fry
dry fruits

Method

Mix maida and mango pulp.

Soak suji in milk for 1 hour and add to the mango-maida mix. Add more milk if the batter is too thick.

Add chirounji and cardamom powder to the batter.

Deep fry the pua in hot oil.

Beat cream and sugar till light and pour over the puas.

Sprinkle dry fruits.

Mango Cheesecake

Ingredients

lemon jello 85 grams (1 pack)

mini marshmallows - 1 cup

cream cheese - 255 grams (3 foil-wrapped packets of philadelphia cream cheese)

cool whip whipped cream - 113 grams (approx. 4 ounces)

mango pulp - 1.5 cups

ready 10 inch pie crusts - 2

Method

Pour jello pack contents into a large mixing bowl.

Boil 1 cup of water and pour boiling water over jello. Stir till jello dissolves in water.

Add marshmallows to this mixture and stir well till they completely dissolve.

Soften the cream cheese by microwaving it for 2 minutes. Add cream cheese to the jello mixture.

Add whipped cream and mango pulp to this mixture and stir well.

Blend the mixture in a mixer or food-processor for 2 minutes.

Pour the batter into the ready pie crusts and refrigerate for 4-6 hours.

Serve chilled.

Mango Chitharanna

Ingredients

1 raw mango
10 dry red chillies
a teaspoon of daniya
a teaspoon of methi seeds
a little kuskus
a pinch of hing
little mustard seeds and a little jeera
3 cups of cooked basmathi rice

Method

First fry all the dry ingredients in a pan and grind it to a paste adding a little of coconut and the raw mango.

In a pan put about 5 to 6 teaspoons of oil and when its hot add mustard seeds, hing, channa dal, urad dal and cashews (If desired) and ground nuts.

When its all done add the ground mixture and cook for about 5 minutes until the raw taste of the mango goes.

Add salt to the mixture and mix the Mixture with the rice

Serve it with Raitha or just like that it will nice.

Mango Pulisheri

Ingredients

mango (ripe) : 1 count
ginger : 2 tsp
onion : 3 tbsp
turmeric powder : 1/2 tsp
curd : 4 tbsp
coconut (grated) : 1 cup
dry chillies : 5 count
curry leaves : 4 -5
mustard : 2 tsp
oil : 3 tsp

Method

Cut mangoes into medium size pieces.

Put the cut onions, ginger, turmeric powder and enough salt to the mangoes and boil it until the mangoes are fully cooked.

Then grind the grated coconut along with the curd.

Add this to the cooked mangoes.

Heat oil in some pan and add mustard, dry chillies and curry leaves.

Then add the mixture to the pan and simmer for 30 sec.

Ur mango pulisheri is ready to be served.

Mango-yoghurt Surprise

Ingredients

3 ripe alphanso mangoes
1 cup fresh curd beaten
1 cup milk
1/2 cup cream
4 tbsp gelatine
4 tbsp water
1 cup sugar
juice of 1/2 lemon
1/2 tbsp vanilla essence
Few drops yellow colour (optional)

For Base:

6 slices bread.
4 tbsp sugar
few drops vanilla essence

Method

Place all 3 ingredients for base in a mixie and run for a minute.

Press the mixture on the bottom of a casserole, firmly.

Make slices of peeled mangoes, and arrange over the pressed bread.

Sprinkle gelatine over water in a tiny saucepan.

Heat on very low flame to dissolve. Keep aside.

Mix milk and sugar and warm, so that sugar dissolves.

Add gelatine and stir well.

Once cool, add yoghurt (curd), cream, essence, lemon juice and colour.

Stir over a tray of chilled water to thicken or chill in the freezer.

When thick pour over the mangoes.

Place in freezer to set.

Mango Icecream

Ingredients

For Vanila:

1 litre fullcream milk
2 1/2 tsp. cornflour
1 tsp. gelatine
3/4 cup sugar
1 cup fresh cream
1 tsp. mango essence
1/2 cup cold milk
1 cup mango pulp (coarsely mashed)
1/2 cup fresh beaten cream
1/4 cup ground sugar

Method

Bring milk to a boil. Boil for 15 minutes on low, stirring occasionally. Mix cornflour in 1/2 cup cold milk, keep aside.

Add sugar to milk, stir. Add cornflour paste, stirring continuously, till boil resumes. Boil for a further 4-5 minutes, take off fire.

Sprinkle gelatine over 3 tbsp. water in a small pan. Allow to soak for 5 minutes. Warm over gentle heat, till dissolved.

Do not bring it to a boil. When boiled milk cools a little, add gelatine solution and mix well. Cool to room temperature, freeze in covered tray, till set.

Remove when well set, mash and beat till soft and creamy. Mix together the pulp, 1/2 cup beaten cream and ground sugar.

Add 1 cup cream first with essence and beat. Add fruit cream mixture and fold in gently. Transfer back to container and freeze till well set.

Serve scoops with the matching sauces. (For sauces refer Sauces for Icecreams & Cakes')

Mango Menskai

Ingredients

half ripe mango-2
grated fresh coconut - 3 tbl.sps.
red chillies-10
coriander seeds-1 tbl.sp.
urad dhal-1 1/2 tsps.
fenugreek- 1/4 tsp.
salt - as required
thin tamarind extract- a little
jaggery - as per taste

For seasoning :

oil- 2 tbl.sps.
red chillies- 2
mustard seeds- 1/4 cup
curry leaves - few

Method

Half ripe mango-2.Grated fresh coconut - 3 tbl.sps.Red chillies-10.Coriander seeds-1 Tbl.sp.

Urad dhal-1 1/2 tsps.Fenugreek- 1/4 tsp.Salt - as required.Thin tamarind extract- a little.Jaggery - as per taste

For seasoning :

Oil- 2 Tbl.sps.
Red chillies- 2
Mustard seeds- 1/4 cup
Curry leaves - few

Mango Sambar

Ingredients

1 cup toor dal	1 tsp. dhania powder
4-5 strips tamarind soaked for 5 minutes	1 tsp. red chilli powder
1 half ripped mango, peeled and cubed	1/2 tsp. each cumin and mustard seeds
2 tbsp. sambar masala	3 whole red chillies
1/4 tsp. turmeric powder	1 stalk curry leaves
1 tbsp. chopped coriander leaves	4 onions
2-3 flakes garlic	1/2 cup pumpkin
2 tbsp. oil	1 large tomato
	salt to taste

Method

Add tamarind, 1/2 tomato & 1 onion chopped, to the dal. Pressure cook till dal is done very soft. (Approx. 4 whistles) .Remove dal and beat with a whisk or churner till smooth. Grind to a paste, 1 onion, 1/4 tomato, garlic, all dry masalas.

Chop the remaining onion and tomato to medium or fine pieces. Heat oil, add seeds , curry leaves and allow to splutter. Add onion, pumpkin, tomato, mangoes and stir fry for 2 minutes. Add paste, and cook for further 2 minutes.

Add dal and bring to a boil on high. Add tamarind, 1/2 tomato & 1 onion chopped, to the dal. Pressure cook till dal is done very soft. (Approx. 4 whistles) Remove dal and beat with a whisk or churner till smooth.

Grind to a paste, 1 onion, 1/4 tomato, garlic, all dry masalas. Chop the remaining onion and tomato to medium or fine pieces. Heat oil, add seeds , curry leaves and allow to splutter. Add onion, pumpkin, tomato, mangoes and stir fry for 2 minutes. Add paste, and cook for further 2 minutes. Add dal and bring to a boil on high.

Add enough water to get sambar consistency. Check and adjust masalas as required. Simmer for 12-15 minutes on low, till the aroma exudes. Add chopped coriander before serving.

Serve steaming hot with hot idlis, coconut chutney and ghee. Add enough water to get sambar consistency. Check and adjust masalas as required. Simmer for 12-15 minutes on low, till the aroma exudes.

Add chopped coriander before serving.

Ripe Mango Toasted Sandwiches

Ingredients

2 ripe alphonso mangoes
6 large slices sandwich bread or wheat bread
1 tbsp. butter

Method

Cool mango in refrigerator before using.
Peel and cut into oval slices as big as possible.
Keep slices at least 1/2 cm. thick.
Discard stones.
Use the side titbits also to fill up sandwich.
Prepare crisp toasts of bread in toaster or oven.
Butter all slices on one side generously.
Place mango slices to cover full bread slice on butter side.
Repeat for 2 more slices.
Cover all three slices with remaining buttered slices.
Check to keep the buttered side facing mango.
Cut into triangles, serve hot and crisp with a cold drink or a hot beverage.

Mango Tofu Curry

Ingredients

1 medium mango - peeled and sliced into strips.

1/2 green, yellow and red bell paper - cut into medium strips.

olive oil.

one small pack of medium firm tofu (the one that is for stir-frying).

1/2 tsp cornstarch

1 1/2 tsp ketchup

1/2-cup hot water.

2 tsp sugar

1/4 tsp ginger paste

1/4 garlic paste

1/4 garlic powder

3 tsp of soy sauce

salt and black pepper to taste.

Method

Make a curry paste first. Mix cornstarch, ketchup, 2 tsp soy sauce, sugar and hot water and mix it well.

Keep it aside. Heat 1 tsp of olive oil and add tofu and stir-fry until it's brown and little crispy.

Take another pan; heat 3 tsp of olive oil (or any Thai flavor oil), add ginger, and garlic paste.

Add all papers, salt, black pepper powder, little bit (1 tsp) of soy sauce, and stir fry until slightly tender.

Now add the stir-fry Tofu and sliced mango into peppers stir-fry.

Add curry paste in it and then mix it well again. If you think it's thick, then add more hot water.

Cover it and let it cook (simmer) at very low heat for 10 minutes.

Serve with white basmati or any type white of rice.

Papaya-vita Drink

Ingredients

Papaya (Papeeta)

Method

Take in a deep vessel.

Add other ingredients.

Blend with an electric hand mixer.

Pour into glasses when smooth and frothy.

Serve chilled.

Papaya Sabzi

Ingredients

2 cups raw papaya, peeled & finely chopped.

1 potato, boiled

1 tbsp. coriander finely chopped

1 tbsp. grated cheese or paneer (optional)

1 tsp. methi (fenugreek) seeds

1/2 tsp. cumin seeds

1 tbsp. oil

salt to taste

grind to a paste:

2 medium onions

8-10 garlic flakes

1" ginger

1 tsp. red chilli powder

1/8 tsp. turmeric powder

1/2 tsp. dhania (coriander seed) powder

1/2" cinnamon

1 clove

Method

Boil chopped papaya in salty water, till half done. Drain and keep aside. Chop potato in 8 pieces

Boil fenugreek seeds in some water for 2 minutes. Drain, add to papaya. Heat oil in a heavy pan.

Add cumin seeds, allow to splutter. Add ground paste, salt, and 1/2 cup water. Cook till gravy begins to boil.

Add papaya, potato, simmer for 6-7 minutes, covered. Remove in serving dish when papaya is tender, and gravy has thickened.

Garnish with chopped coriander and grated cheese or paneer. Serve hot with chappati, bread, paratha, etc.

Papaya Kababs

Ingredients

1 kg. raw papaya
1 cup bengal gram dal (channa dal)
2 tbsp. gram flour (besan)
3 tbsp. fresh coriander finely chopped
5 green chillies finely chopped
1 tsp. ginger grated
2 onions finely chopped
3 cups water
1 cup fine bread crumbs
oil to deepfry

Method

Peel, core and slice papaya.

Wash and put in a deep vessel.

Add washed dal, add water, salt and cook covered.

Take off fire when papaya is soft, and all water has been absorbed.

Cool mixture, grind to a coarse paste.

Roast gram flour slightly in a dry pan, add to paste.

Add chopped onion, chillies, coriander, ginger, salt if required.

Make small patty shaped kababs.

Roll in breadcrumbs, deep fry in hot oil.

Serve hot with tamarind chutney, green chutney, or papaya relish.

Papaya Halwa

Ingredients

papaya (papeeta)

sugar (cheeni)

khova

ghee and cardamom powder

Method

Use a heavy or nonstick pan.

Heat pan, add khova, stirring till light pink in colour.

Remove keep aside.

Add papaya pulp to pan, allow to come to boil.

Add sugar a little at a time, till all is used up, and dissolved.

Add citiric acid, allow to boil till thick like gravy.

Crumble and add cooled khova,, stir and cook on low.

When mixture is like a soft ball, add ghee and cardamom powder.

Stir and remove from fire.

Add half dry fruit, keep remaining to garnish while serving in individual bowls.

Serve hot.

Raw Papaya Relish

Ingredients

1 small raw papaya
2-3 green chillies slit lengthwise
1 tbsp. fresh coriander finely chopped
1 tsp. oil
1/2 tsp. each cumin & mustard seeds
3-4 pinches asafoetida
1/2 lemon
salt to taste
1/2 tsp. sugar powdered

Method

Peel and grate papaya with a coarse grater.
Heat oil, add seeds and asafoetida, allow to splutter.
Add green chillies, papaya, saute for a minute.
Take off fire, cool for 5 minutes.
Add lemon juice, salt, sugar, coriander, toss to blend evenly.
Serve warm or cold, with khaman, soft bread, or chappati.

Papaya Fruit Bowl

Ingredients

1 small yellow ripe, firm, papaya	2 tbsp. syrup of pineapple from can
1 orange, segmented, deseeded and peeled	1/4 tsp. chaat masala
1 sweet lime segmented, deseeded and peeled	1 tsp. sugar powdered
1 chickoo sliced into eight slivers	3-4 pinches salt
1 kiwi fruit, peeled, sliced into half rounds	3-4 pinches pepper powder
1/2 cup black and/or green small seedless grapes	1/2 tsp. lemon juice
1 small banana peeled and sliced	4 tbsp. water
1/4 cup canned cherries stoned	1/4 packet lemon jelly
2 slices canned pineapples	1 tsp. sugar
2 tbsp. syrup of cherries from can	2 scoops vanilla icecream

Method

Slit papaya into 2 vertical halves. Core, peel, and deseed. Make tiny slits throughout the inside of both halves.

Do not make incisions so deep that they make holes in the fruit. Mix both syrups, salt, pepper, chat masala, sugar,

Sprinkle 1 mixture over each half papaya. Keep in fridge till required. Mix all fruit together, keeping banana aside.

Add remaining syrup mixture to tossed fruit. Pile fruit mixture into both halves till almost full.

Return to fridge. Boil water, add sugar and jelly crystals. Mix till fully dissolved. Add to vanilla icecream,.

Beat to thicken over a tray of icecubes. Pour over fruit in papaya, chill till firmly set. Before serving decorate with sliced banana slices.

Top with whipped cream (optional) .Serve chilled, but not frozen.

Papaya Paratha

Ingredients

raw papaya (small to medium) gratings
two medium size boiled potato, mashed
green chillies 2 to 3 finely chopped
finely chopped coriyander small bunch
garam masala one tea spoon
pinch of asafoetida
salt to taste
methi finely chopped (optional)

Method

Make soft chapathi dough and keep it aside.

Mix all above mentioned ingredients and make round balls which is used to stuff the chapathi and roll the parathas as usual and roast them in non stick pan with or without oil.

Seve it with Tomatoes annd Onion Rings. For taste enjoy while parathas are hot.

Healthy snack for every one for it contains rich source of vitamin "A".

Papaya Fry

Ingredients

raw papaya - 500 gms
mustard seed - 2 tsp
whole red chillies - 4 nos
salt - 1 tsp
turmeric powder - 1 tsp
sugar - 2 tsp
oil - 2 tsp.

Method

Wash and grate the papaya.

Heat a pan, and add oil. After tempering it add mustard seed and whole red chillies.

Now add the grated papaya.

Add salt and turmeric powder into it.

At first fry it in a high flame for 5 minutes, and then cover it for 5 minutes with a slow flame.

Add sugar and mix well.

Serve hot with Rice or Chapatis.

Papaya Chutney

Ingredients

1 small raw papaya peeled and coarsely grated
4-5 green chillies slit
1/4 tsp. each cumin & mustard seeds
2 pinches asafoetida
1 tsp. sugar
1 tsp. lemon juice
1 tsp. coriander finely chopped
1 tsp. oil
salt to taste

Method

Heat oil, add seeds, asafoetida, allow to splutter.
Add green chillies, stir, add papaya.
Add all other ingredients, mix well, remove from fire.
Cool, serve with papdi.

Papaya Drink

Ingredients

1/2 cup fresh ripe papaya chopped
1 tsp. sugar
4-5 icecubes crushed
1 pinch pepper powder
1 cup water

Method

Chill the papaya and water.

Just before serving, blend well in a mixie.

Pour in chilled glasses and serve immediately.

Variations:

Use other fruit like cantaloupes, mango, or watermelon.