

**Recipe- Restaurant Style  
Banarasi Dum Aloo**

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**Recipe- Vada Pav/ Wada Pao**

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**Recipe- Samosa**

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**Recipe- Baby Potato Curry**

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**Recipe- Aalu Tikki Toast**

**Aalu Tikki Toast**



## Ingredients

Bread Slices 6  
Boiled Potato 1 medium (Grated)  
Onion 1 medium (Roughly Chopped)  
Hing /Asafoetida 1 pinch  
Roasted Jeera Powder 1 tsp  
Red Chilli Powder 1 tsp  
Lemon Juice 1 tsp  
Black Salt 0.5 tsp  
Salt 0.5 tsp (or according to taste)

## Method

- Take grated boiled potato in a bowl.
- Add roughly chopped onion, hing, roasted jeera powder, red chilli powder, black salt and salt, mix well.
- Now add lemon juice and mix to a smooth paste.
- Spread the potato (aalu) paste over the bread slices.
- Heat a non stick tawa on medium flame.
- Apply 1 tsp ghee or oil on the aalu paste side of breads and fry on tawa at low flame.
- Turn and fry the other side of bread till it becomes crispy.
- Enjoy with ketchup.

## Tips

If serving to kids, adjust salt and chili according to your

child's taste and tolerance.

**"Be Vegetarian be Happy"**

**"Live and Let Live"**