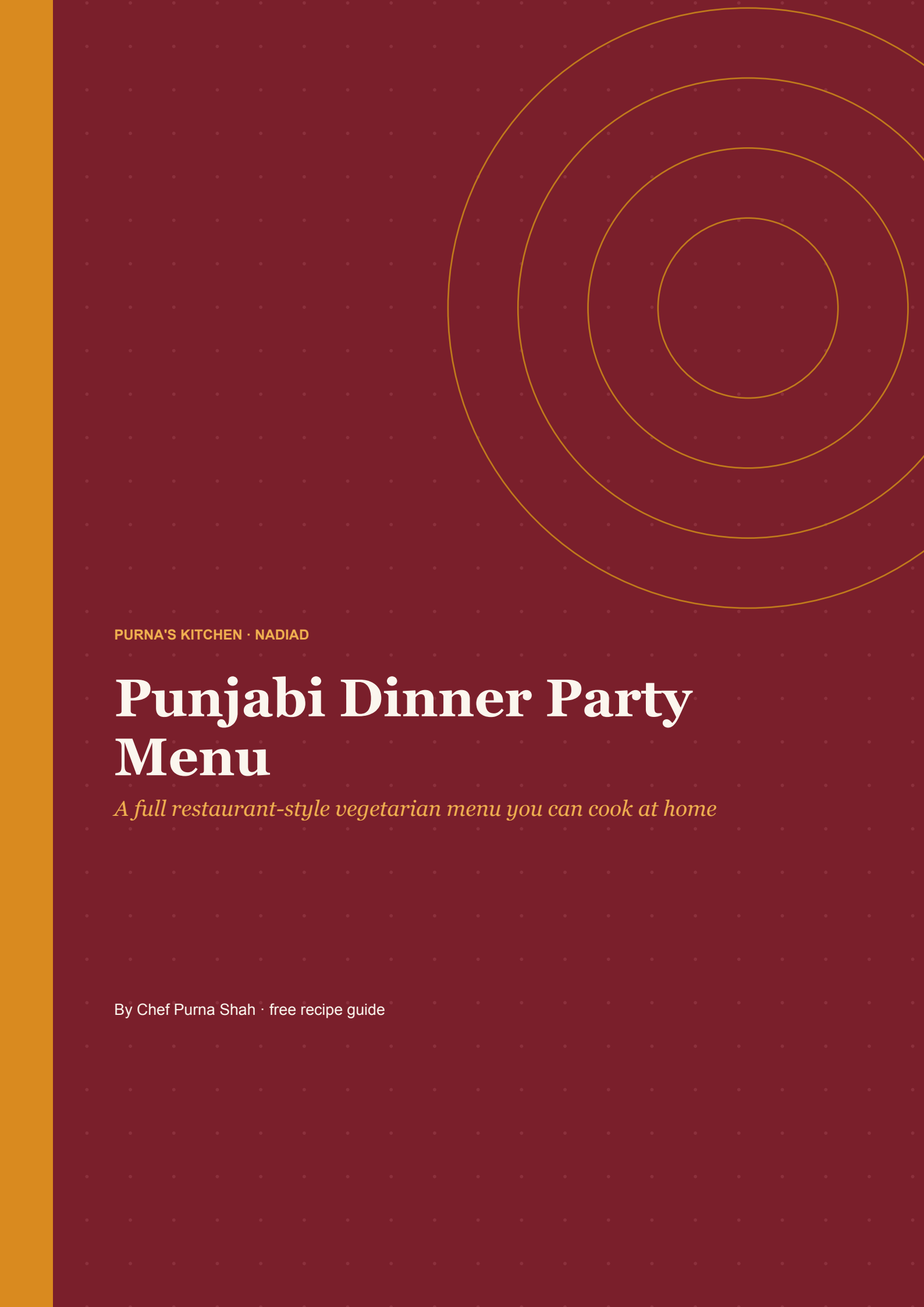




PURNA'S KITCHEN · NADIAD

Punjabi Dinner Party Menu

A full restaurant-style vegetarian menu you can cook at home

By Chef Purna Shah · free recipe guide

Welcome

Dal makhani, paneer mains, dum aloo, chole, rajma, rice, breads and lassi: twelve recipes that build into one complete Punjabi dinner.

Every recipe lists exact quantities, step-by-step method and the small tips that make it work. All recipes are vegetarian; all baking is eggless. Cup and spoon measures are standard Indian kitchen measures (1 cup = 240 ml).

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1. Restaurant-Style Dal Makhani · 105 min
2. Makhani Gravy Base · 45 min
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8. Dal Fry with Tadka · 35 min
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10. Laccha Paratha · 50 min
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Restaurant-Style Dal Makhani



Creamy, rich whole black lentils and kidney beans simmered low and slow with butter and cream.

Ingredients

- 3/4 cup whole urad (black gram), soaked overnight
- 1/4 cup rajma, soaked overnight
- 3 tbsp butter
- 1 tsp cumin seeds
- 1 onion, finely chopped
- 1 tbsp ginger-garlic paste
- 3 tomatoes, pureed
- 1 tsp Kashmiri red chilli powder
- 1 tsp garam masala
- 1 tsp kasuri methi, crushed
- 1 tsp salt, or to taste
- 1/4 cup fresh cream
- 1 tsp sugar (optional)
- Butter and cream to finish

Method

- 1.** Pressure cook the soaked urad and rajma with salt and enough water for 8 to 10 whistles until very soft.
- 2.** Heat butter, add cumin and onion; cook until golden. Add ginger-garlic paste and sauté for a minute.
- 3.** Add tomato puree, chilli powder and the sugar, if using; cook until the oil separates.
- 4.** Add the cooked dal with its liquid. Mash a few spoonfuls against the pan to thicken.
- 5.** Simmer on low heat for 30 to 40 minutes, stirring often, adding hot water if needed.
- 6.** Stir in garam masala, kasuri methi and cream. Finish with a swirl of butter.

Chef's tips

- Time is the main ingredient. Longer simmering gives the creamy texture.
- Use hot water, never cold, when thinning the dal.

Full recipe online: purnaskitchen.com/recipes/restaurant-style-dal-makhani.html

Makhani Gravy Base



Makhani gravy is the buttery tomato sauce behind paneer butter masala, veg makhnwala and butter-style curries. This recipe makes a base you can cook in a batch and use through the week: ripe tomatoes, cashews, ginger and whole spices are simmered until soft, then blended very smooth and finished with butter and cream. The result is mildly tangy, lightly sweet and velvety, never sharp. Because the base is neutral, you can fold in paneer, mixed vegetables, boiled sweet corn or fried koftas and have a restaurant-style curry in 10 minutes.

Ingredients

- 1 kg ripe red tomatoes, quartered
- 2 tbsp cashews
- 1 inch ginger, sliced
- 4 garlic cloves
- 2 green cardamoms
- 1 small cinnamon stick
- 2 cloves
- 1 bay leaf
- 2 dried Kashmiri red chillies
- 2 tbsp butter, plus more to finish
- 1 tbsp oil
- 1 tsp Kashmiri red chilli powder
- 1 to 2 tsp sugar
- 1/2 cup fresh cream
- 1 tsp kasuri methi, crushed
- 1 tsp salt, or to taste

Method

- 1.** Heat oil and 1 tbsp butter in a heavy pot. Add bay leaf, cardamom, cinnamon, cloves and dried chillies and cook for 30 seconds.
- 2.** Add ginger, garlic, cashews and tomatoes with 1/2 cup water and salt. Cover and cook on medium heat for 15 to 18 minutes, until the tomatoes are completely soft.
- 3.** Cool slightly, remove the bay leaf and cinnamon, and blend to a very smooth puree.
- 4.** Strain the puree through a fine sieve, pressing well with a ladle, to remove skins and seeds.
- 5.** Heat the remaining butter in a pan, add the puree and chilli powder. Simmer on low heat for 8 to 10 minutes, stirring often, until thickened and the butter shows at the edges.
- 6.** Add sugar to balance the tomato sourness. Stir in the crushed kasuri methi and simmer for 2 minutes. If using the base the same day, stir in the cream now and simmer 1 more minute; if storing, leave the cream out and add it when you reheat.
- 7.** Cool completely before storing. To use, simmer 1 cup of base with 200 g paneer or vegetables for 5 to 7 minutes.

Chef's tips

- Use ripe, deep red tomatoes; pale ones give a sour gravy.
- Strain the puree for a restaurant-smooth finish.
- Add cream only at the end, off high heat, to avoid splitting.
- Taste and balance with a little sugar, not more chilli, if too tangy.

Serve with: Use for paneer butter masala, veg makhnwala or dal makhani style gravies, and serve with naan, laccha paratha or jeera rice.

Storage: Refrigerate the base without cream for up to 3 days, or freeze in portions for up to 1 month. Add cream when reheating.

Full recipe online: purnaskitchen.com/recipes/makhani-gravy-base.html

Kadhai Paneer



Kadhai paneer takes its name from the heavy iron kadhai it is traditionally cooked in. Its character comes from a freshly crushed masala of coriander seeds and dried red chillies, which gives the dish a bold, slightly smoky flavour that is quite different from creamy paneer gravies. Capsicum and onion are added in thick chunks so they stay crisp, and the gravy is kept thick and semi-dry rather than saucy. It is a classic restaurant choice and an easy one to make at home, delicious with naan, rotis or even paratha.

Ingredients

- 250 g paneer, cut into cubes
- 1 each green, red and yellow capsicum, cut into squares
- 2 onions, 1 chopped and 1 cut into petals
- 3 tomatoes, finely chopped or pureed
- 3 tbsp oil
- 1 tsp cumin seeds
- 1 tbsp ginger-garlic paste
- 1/2 tsp turmeric
- 1 tsp Kashmiri red chilli powder
- 1 tsp kasuri methi, crushed
- 1/2 tsp garam masala
- Salt to taste
- 2 tbsp cream (optional)
- For the kadhai masala: 1 tbsp coriander seeds
- 3 dried red chillies
- 1/2 tsp black peppercorns
- 1/2 tsp fennel seeds

Method

1. Dry roast the kadhai masala ingredients for 1 to 2 minutes on low heat until fragrant. Cool and coarsely crush in a mortar.
2. Heat 1 tbsp oil and lightly sauté the capsicum and onion petals on high heat for 2 minutes. Keep them crisp; set aside.
3. In the same pan, add 2 tbsp oil and cumin seeds. When they crackle, add the chopped onion and cook until golden, about 6 minutes.
4. Add ginger-garlic paste and cook for 1 minute, then add the tomatoes, turmeric, chilli powder and salt. Cook on medium heat until the oil separates, about 8 minutes.
5. Add the crushed kadhai masala and a splash of water; cook for 2 minutes.
6. Add the paneer and sautéed capsicum and onion. Toss gently on medium heat for 3 to 4 minutes.
7. Finish with kasuri methi, garam masala and cream, if using. Mix and switch off.

Chef's tips

- Freshly crush the masala just before cooking for the best aroma.
- Sauté capsicum on high heat for a short time so it stays crunchy and bright.
- Soak paneer in warm water for 10 minutes before using to keep it soft.
- Keep the gravy thick; too much water makes it taste like a regular curry.

Serve with: Serve with tandoori roti, naan or laccha paratha, with sliced onions and lemon.

Storage: Refrigerate for up to 1 day. Reheat gently with a splash of water; capsicum softens on storage.

Full recipe online: purnaskitchen.com/recipes/kadhai-paneer.html

Paneer Pasanda



Paneer pasanda is a Mughlai-style dish where triangles of paneer are sandwiched with a spiced nut and raisin filling, lightly pan fried, and served in a smooth, mildly sweet gravy. It is a dish of contrasts: soft paneer, crunchy nuts, a silky sauce flavoured with cardamom and a touch of cream. It takes more effort than an everyday curry, which is why it is saved for celebrations and dinner parties. The stuffing can be made ahead, and the gravy is simple. Plate it just before serving so the paneer stays intact.

Ingredients

- 250 g paneer block, cut into 8 thin triangles
- 2 tbsp chopped cashews and almonds
- 1 tbsp raisins, chopped
- 1 green chilli, chopped
- 1/4 tsp salt for the stuffing
- Oil for shallow frying
- For the gravy: 2 onions, chopped
- 12 cashews
- 1 tbsp oil and 1 tbsp ghee
- 1 bay leaf
- 2 green cardamoms
- 1 tbsp ginger-garlic paste
- 2 tomatoes, chopped
- 1/2 cup curd, whisked
- 1/2 tsp Kashmiri red chilli powder
- 1 tsp coriander powder
- 1/2 tsp garam masala
- 1/4 cup cream
- 1 tsp sugar
- Salt to taste

Method

1. For the stuffing, mix the nuts, raisins, green chilli and salt with 1 tbsp crumbled paneer scraps. Slit each paneer triangle halfway and press in a little stuffing.
2. Shallow fry the stuffed paneer in a little oil on medium heat for 1 minute each side until pale golden. Set aside.
3. Boil onions and cashews with 1 cup water for 8 minutes; cool and grind to a smooth paste. Grind the chopped tomatoes separately.
4. Heat oil and ghee, add bay leaf and cardamom. Add ginger-garlic paste and sauté for 1 minute.
5. Add the onion-cashew paste and cook on low heat for 5 minutes. Add the tomato puree, chilli powder and coriander powder and cook until the oil starts to separate.
6. Turn off the heat, wait a minute, and stir in the whisked curd. Return to low heat and cook for 3 minutes.
7. Add 1 cup warm water, salt, sugar and garam masala and simmer for 8 minutes. Stir in the cream.
8. Gently place the paneer in the gravy and warm it for 2 minutes, without stirring much.

Chef's tips

- Cut the paneer slabs thin and even so they hold the stuffing.
- Fry the paneer only briefly; over-frying makes it rubbery.
- Add the paneer to the gravy just before serving so it stays soft.
- Strain the gravy if you prefer a very smooth finish.

Serve with: Serve with butter naan, rumali roti or jeera rice, topped with a swirl of cream.

Storage: Best eaten fresh. If storing, refrigerate gravy and paneer separately for 1 day and combine when reheating.

Full recipe online: purnaskitchen.com/recipes/paneer-pasanda.html

Shahi Dum Aloo



Shahi dum aloo is a creamy, mildly spiced potato curry from the Mughlai-Punjabi repertoire, usually served at weddings, festivals and Sunday lunches. Small potatoes are boiled, pricked and fried until golden so they soak up the gravy instead of turning mushy. The gravy is built on boiled onion and cashew paste, whisked curd and a few whole spices, then simmered gently on low heat (dum) until the oil floats on top. It sits happily as the main sabzi in a North Indian thali with naan or jeera rice, and the flavour improves if it rests for 15 minutes before serving.

Ingredients

- 500 g baby potatoes
- Oil for shallow frying, plus 3 tbsp
- 2 onions, roughly chopped
- 15 cashews
- 2 tbsp melon seeds (optional)
- 1 tbsp ginger-garlic paste
- 3 tomatoes, pureed
- 1/2 cup thick curd, whisked smooth
- 1 tsp Kashmiri red chilli powder
- 1/2 tsp turmeric
- 1 tsp coriander powder
- 1 tsp garam masala
- 1 bay leaf
- 2 green cardamoms
- 1 small cinnamon stick
- 3 cloves
- 1/2 cup fresh cream
- 1 tsp kasuri methi, crushed
- Salt to taste
- Coriander leaves to garnish

Method

- 1.** Boil the potatoes in salted water until just tender, about 10 minutes; peel, then prick all over with a fork.
- 2.** Boil the onions, cashews and melon seeds in 1 cup water for 8 minutes; cool and grind to a smooth paste.
- 3.** Shallow fry the potatoes in oil on medium heat until golden and slightly crisp, 6 to 8 minutes. Set aside.
- 4.** Heat 3 tbsp oil, add bay leaf, cardamom, cinnamon and cloves. Cook 30 seconds until fragrant, then add ginger-garlic paste and sauté for a minute.
- 5.** Add the tomato puree, chilli powder, turmeric and coriander powder; cook on medium heat until the oil separates, about 8 minutes.
- 6.** Lower the heat, add the onion-cashew paste and cook for 5 minutes, stirring. Switch off the flame, wait a minute, then stir in the whisked curd and return to low heat.
- 7.** Add 1 cup warm water, salt and the fried potatoes. Cover and simmer on the lowest heat for 10 to 12 minutes until the gravy turns silky.
- 8.** Stir in cream, garam masala and crushed kasuri methi; rest covered for 5 minutes. Garnish with coriander.

Chef's tips

- Prick the potatoes well; the holes let the gravy seep in.
- Cool the pan slightly before adding curd and keep stirring, or the curd can split.
- Do not brown the onion paste; this gravy should stay pale cream to light orange.
- If the gravy thickens on standing, loosen with a splash of hot water.

Serve with: Serve hot with butter naan, laccha paratha or jeera rice, with sliced onions and lemon on the side.

Storage: Refrigerate in a closed container for up to 2 days. Reheat gently on low heat with a splash of water.

Full recipe online: purnaskitchen.com/recipes/shahi-dum-aloo.html

Pindi Chole



Pindi chole is a dark, tangy, dry-spiced chickpea dish from Rawalpindi. Tea gives it its deep colour, and anardana and amchur give the sourness. Serve it with bhature or kulcha.

Ingredients

- 1 cup kabuli chana, soaked overnight
- 2 tea bags (tied in muslin)
- 1 tsp salt for boiling
- 2 tbsp oil
- 2 onions, finely chopped
- 1 tbsp ginger-garlic paste
- 2 tomatoes, pureed
- 1 tbsp pindi chole masala
- 1 tsp coriander powder
- 1/2 tsp amchur (dry mango powder)
- 1 tsp red chilli powder
- 1/2 tsp turmeric
- 1 tsp anardana (dried pomegranate seeds), crushed
- Salt to taste
- Ginger julienne and green chillies to garnish
- 1 lemon, for squeezing

Method

- 1.** Pressure cook the soaked chana with 3 cups water, the tea bags and salt for 6 to 7 whistles until soft. Discard the tea bags; keep the liquid.
- 2.** Heat oil, cook onions until deep brown.
- 3.** Add ginger-garlic paste, then tomato puree and all dry spices; cook until oil separates.
- 4.** Add chana with 1 cup of its liquid. Mash a few chana to thicken.
- 5.** Simmer 15 to 20 minutes. Garnish with ginger, green chillies and a squeeze of lemon.

Chef's tips

- The tea bags give the signature dark colour.
- The masala should be dry-ish and tangy, not a loose gravy.

Full recipe online: purnaskitchen.com/recipes/pindi-chole.html

Punjabi Rajma Masala



Rajma masala is the heart of the North Indian home kitchen, a thick, earthy kidney bean curry that is almost always eaten with rice as rajma chawal. The beans are soaked overnight and pressure cooked until they crush easily between two fingers, then simmered in an onion-tomato masala scented with ginger, garlic and garam masala. The key to the creamy gravy is mashing a few beans into it and letting everything simmer long enough to marry. Cooked this way, the dish is hearty, mildly spicy and wonderfully forgiving, and it tastes better the next day.

Ingredients

- 1 cup rajma (red kidney beans), soaked overnight
- 1 tsp salt for boiling
- 2 tbsp oil or ghee
- 1 tsp cumin seeds
- 1 bay leaf
- 2 onions, finely chopped
- 1 tbsp ginger-garlic paste
- 2 green chillies, slit
- 3 tomatoes, pureed
- 1 tsp Kashmiri red chilli powder
- 1 tsp coriander powder
- 1/2 tsp turmeric
- 1 tsp garam masala
- 1/2 tsp amchur (optional)
- 1 tsp kasuri methi, crushed
- Salt to taste
- Fresh coriander to garnish

Method

- 1.** Drain the soaked rajma and pressure cook with 3 cups water and 1 tsp salt for 6 to 7 whistles on medium heat, until the beans mash easily. Keep the cooking liquid.
- 2.** Heat oil in a pan; add cumin seeds and bay leaf and let them sizzle for 20 seconds.
- 3.** Add the onions and cook on medium heat until golden brown, about 8 minutes. Add ginger-garlic paste and green chillies; cook for 1 minute.
- 4.** Add the tomato puree, chilli powder, coriander powder and turmeric. Cook until the oil separates from the masala, about 8 to 10 minutes.
- 5.** Add the cooked rajma with 1 1/2 cups of its liquid and salt. Mash a few beans against the side of the pan to thicken the gravy.
- 6.** Cover and simmer on low heat for 15 to 20 minutes, stirring occasionally, until the gravy is thick and creamy.
- 7.** Stir in garam masala, amchur and kasuri methi; simmer for 2 minutes. Garnish with coriander.

Chef's tips

- Soak rajma for at least 8 hours; under-soaked beans stay hard even after whistles.
- If a few beans are still firm after the whistles, pressure cook them for 2 to 3 more whistles before making the masala; the gravy will not soften them further.
- Simmering for the full 15 to 20 minutes is what gives the thick, creamy gravy.
- Add hot water, not cold, if the curry becomes too thick.

Serve with: Serve with steamed basmati rice, sliced onions, a lemon wedge and a bowl of plain curd or boondi raita.

Storage: Refrigerate for up to 3 days in a closed container. Reheat with a splash of water; it thickens as it cools.

Full recipe online: purnaskitchen.com/recipes/punjabi-rajma-masala.html

Dal Fry with Tadka



Dal fry is the everyday dal of Punjabi restaurants and homes: yellow lentils cooked until soft, then simmered with a light onion-tomato masala and finished with a smoky ghee tadka poured on top. The dal itself is simple, but the two-stage flavouring is what makes it special, with a base masala for body and a final tempering of garlic, cumin and dried red chilli for aroma. It is quick enough for a weeknight and pairs equally well with plain rice, jeera rice or hot phulkas. Use toor dal alone or mix it with a little moong or masoor for a creamier texture.

Ingredients

- 3/4 cup toor dal
- 1/4 cup moong dal
- 1/2 tsp turmeric
- 1 tsp salt, plus more to taste
- 3 cups water
- For the masala: 1 tbsp ghee
- 1 onion, finely chopped
- 1 tsp ginger-garlic paste
- 2 green chillies, chopped
- 2 tomatoes, chopped
- 1 tsp coriander powder
- 1/2 tsp red chilli powder
- For the tadka: 2 tbsp ghee
- 1 tsp cumin seeds
- 4 garlic cloves, finely chopped
- 2 dried red chillies
- 1/4 tsp hing
- 1/2 tsp Kashmiri red chilli powder
- Chopped coriander and lemon juice to finish

Method

1. Wash the dals and pressure cook with water, turmeric and 1 tsp salt for 4 to 5 whistles, until completely soft. Whisk lightly to a thick, pourable consistency.
2. In a pan, heat 1 tbsp ghee and cook the onion on medium heat until light golden, about 5 minutes.
3. Add ginger-garlic paste and green chillies and sauté for 1 minute. Add tomatoes, coriander powder and chilli powder; cook until the tomatoes turn mushy, about 5 minutes.
4. Pour in the cooked dal and 1/2 cup hot water if needed. Simmer for 8 to 10 minutes on low heat, adjusting salt.
5. For the tadka, heat 2 tbsp ghee in a small pan. Add cumin; when it crackles, add garlic and red chillies and fry until the garlic is golden, about 1 minute.
6. Turn off the flame, add hing and Kashmiri chilli powder, then immediately pour the tadka over the dal. Cover for 2 minutes.
7. Finish with coriander and a squeeze of lemon.

Chef's tips

- Add the chilli powder to the tadka off the heat, or it burns and turns bitter.
- Fry the garlic only until golden; dark garlic tastes acrid.
- If the dal thickens, loosen with hot water rather than cold.
- Whisking the cooked dal gives a creamy texture without any mixer.

Serve with: Serve with steamed rice or jeera rice, papad, pickle and sliced onions with lemon.

Storage: Refrigerate for up to 2 days. Reheat with a splash of water and add a fresh spoon of ghee on top.

Full recipe online: purnaskitchen.com/recipes/dal-fry-tadka.html

Jeera Rice



Jeera rice is plain basmati rice lifted by a ghee and cumin tempering, and it is the default side for dal, rajma, paneer curries and most North Indian thalis. The recipe is simple, but the result depends on technique: washing the rice until the water runs clear, soaking it briefly, and cooking it with the right amount of water so each grain stays separate. A few whole spices and a little lemon juice add fragrance without overpowering the main dish. Once you have the method down, this rice takes barely half an hour and looks far more special than it is.

Ingredients

- 1 cup basmati rice
- 2 tbsp ghee
- 1 1/2 tsp cumin seeds
- 1 bay leaf
- 2 cloves
- 1 small cinnamon stick
- 1 green cardamom
- 1 3/4 cups water
- 1 tsp salt
- 1 tsp lemon juice
- Chopped coriander to garnish

Method

- 1.** Wash the rice in several changes of water until it runs nearly clear. Soak in fresh water for 20 minutes, then drain well.
- 2.** Heat ghee in a heavy pot on medium heat. Add cumin seeds, bay leaf, cloves, cinnamon and cardamom; let them sizzle for about 30 seconds until fragrant.
- 3.** Add the drained rice and gently sauté for 1 minute, stirring carefully so the grains do not break.
- 4.** Pour in the water and add salt and lemon juice. Bring to a boil on high heat.
- 5.** Reduce to the lowest flame, cover tightly and cook for 12 to 15 minutes, until the water is absorbed and the grains are tender.
- 6.** Turn off the heat and rest, covered, for 5 minutes. Fluff with a fork and garnish with coriander.

Chef's tips

- Do not stir the rice once it is boiling; it breaks the grains and makes it sticky.
- The ratio of 1 cup rice to 1 3/4 cups water suits soaked basmati; use 2 cups for unsoaked.
- Cook cumin until it is fragrant and just browning, not burnt.
- Use a tight lid; a folded kitchen towel under it traps steam.

Serve with: Serve with dal fry, rajma masala, kadhahi paneer or any dry or gravy sabzi, plus a bowl of curd.

Storage: Refrigerate in a closed container for up to 1 day. Sprinkle with a little water and microwave covered until hot.

Full recipe online: purnaskitchen.com/recipes/jeera-rice.html

Laccha Paratha



Laccha paratha is a layered flatbread from Punjab, named for the lachhe or rings of thin layers that spiral through it. The dough is a soft whole wheat dough rolled thin, brushed with ghee, pleated like a hand fan and coiled into a spiral before being rolled out again. On a hot tawa the layers puff and separate, giving a crisp exterior and a tender, flaky interior. It is a good accompaniment to rich gravies such as shahi paneer, dal makhani and rajma, and is just as good with plain curd and pickle for a simple meal.

Ingredients

- 2 cups whole wheat flour (atta), plus extra for dusting
- 1/2 tsp salt
- 1 tsp sugar
- 1 tbsp oil or ghee for the dough
- About 3/4 cup water, as needed
- 3 to 4 tbsp melted ghee for layering and cooking
- 2 tbsp dry flour for sprinkling

Method

1. Mix the atta, salt and sugar. Add oil and rub in. Add water gradually and knead to a soft, smooth dough, about 8 minutes. Cover and rest for 20 minutes.
2. Divide into 6 equal balls. Roll one ball into a thin circle, about 15 cm wide.
3. Brush generously with ghee and sprinkle a little dry flour over it.
4. Pleat the circle like a paper fan, folding about 1 cm at a time, to form a long strip. Gently stretch the strip slightly.
5. Roll the strip into a coil like a snail, tucking the end underneath. Rest the coils for 10 minutes covered.
6. Press each coil flat and roll out into a 16 to 18 cm round, using light dusting flour. Do not press hard or the layers will merge.
7. Heat a tawa on medium-high. Cook the paratha for 30 to 40 seconds until small bubbles appear, flip and brush with ghee.
8. Flip again, brush ghee on the other side and cook until golden brown spots appear. Remove and crush lightly with both hands to open up the layers.

Chef's tips

- Keep the dough soft but not sticky; stiff dough tears when pleating.
- Dry flour between the layers helps them stay separate and flaky.
- Roll gently, using light pressure, so the layers do not fuse.
- Crush the hot paratha between your palms; this is what reveals the layers.

Serve with: Serve with paneer curries, dal makhani, rajma, raita, or just curd and pickle.

Storage: Best eaten fresh. Cooled parathas can be wrapped in foil and kept for 1 day; reheat on a tawa with a drop of ghee.

Full recipe online: purnaskitchen.com/recipes/laccha-paratha.html

Garlic Naan on Tawa



Garlic naan is the restaurant favourite that most home cooks assume they cannot make without a tandoor. In fact, a well-made dough and a very hot tawa get you remarkably close. This version uses maida, curd and a little yeast for softness and a gentle rise, giving a tender, chewy naan with blistered spots. Brush it with garlic butter and coriander while it is still hot. It pairs beautifully with paneer curries, dal makhani and chole, and it is worth making a full batch because the naans disappear quickly.

Ingredients

- 2 cups maida (all-purpose flour), plus extra for dusting
- 1 tsp instant dry yeast
- 1 tsp sugar
- 1/2 tsp baking powder
- 1/2 tsp salt
- 1/4 cup thick curd
- 2 tbsp oil
- About 1/3 cup warm milk, as needed
- For the topping: 3 tbsp butter, melted
- 4 garlic cloves, finely chopped
- 2 tbsp chopped coriander
- 1 tsp kalonji or white sesame seeds

Method

1. Mix yeast and sugar in 2 tbsp warm milk and leave for 10 minutes until foamy.
2. Combine maida, baking powder and salt. Add the yeast mixture, curd, oil and enough warm milk to make a soft, slightly sticky dough.
3. Knead for 8 to 10 minutes until smooth and elastic. Cover with a damp cloth and rest in a warm place for 1 to 1 1/2 hours, until doubled.
4. Divide into 6 balls. Roll each into a teardrop or oval, about 5 mm thick, sprinkling kalonji and chopped garlic on top and pressing lightly.
5. Heat a tawa on high until very hot. Sprinkle a few drops of water on the naan's top side and place it, water side down, on the tawa.
6. Cook for 30 to 40 seconds until bubbles appear, then flip the tawa upside down over a direct flame for 15 to 20 seconds, or flip the naan and cook until brown spots appear.
7. Brush with garlic butter and coriander and serve hot, wrapped in a cloth to keep soft.

Chef's tips

- A very hot tawa is the secret to the puffed, charred spots.
- Do not add too much flour while rolling; the dough should stay slightly tacky.
- Cover finished naans in a cloth so they stay soft.
- If the dough does not rise, the yeast may be old or the milk too hot; use lukewarm milk only.

Serve with: Serve with shahi paneer, dal makhani, kadhai paneer, chole or any rich gravy.

Storage: Best fresh. Wrap cooled naans in foil and keep for 1 day; reheat on a tawa with a little butter.

Full recipe online: purnaskitchen.com/recipes/garlic-naan-on-tawa.html

Punjabi Sweet Lassi



Sweet lassi is Punjab's most beloved cooler, a thick, frothy curd drink served in tall steel glasses with a layer of malai floating on top. It needs only a handful of ingredients, so the quality of the curd matters: it should be fresh and mildly sour, not watery. Blended with sugar and a little cardamom, it turns smooth and creamy in under a minute. It is the ideal partner to a heavy meal of paratha, chole or rajma, and a welcome refresher on hot afternoons. Serve it very cold, garnished with nuts.

Ingredients

- 2 cups thick fresh curd, chilled
- 1/2 cup cold milk or water
- 4 tbsp sugar, or to taste
- 1/4 tsp cardamom powder
- 6 to 8 ice cubes
- 2 tbsp malai or fresh cream (optional)
- 1 tbsp chopped pistachios and almonds
- A few saffron strands, soaked in 1 tsp milk (optional)

Method

1. Place the chilled curd, sugar and cardamom powder in a blender jar.
2. Add the cold milk or water and the ice cubes.
3. Blend for 40 to 60 seconds until completely smooth, thick and frothy.
4. Taste and add more sugar if needed; blend briefly again.
5. Pour into tall glasses, top with a spoon of malai and the chopped nuts.
6. Drizzle the saffron milk on top if using and serve immediately.

Chef's tips

- Use thick curd that is mildly sour; very sour curd makes the lassi sharp.
- Chill the curd beforehand so the lassi stays thick even with ice.
- Blend sugar well so no grains remain, or use powdered sugar.
- Add ice cubes only just before blending to avoid dilution.

Serve with: Serve ice cold alongside stuffed parathas, chole bhature, rajma chawal or as a refreshing afternoon drink.

Storage: Best served fresh. If needed, refrigerate for a few hours and whisk or shake again before serving.

Full recipe online: purnaskitchen.com/recipes/punjabi-sweet-lassi.html

Learn it hands-on

Want to cook these dishes with Chef Purna? Join the Punjabi Cooking Class at Purna's Kitchen in Nadiad. Call or WhatsApp to check batch dates, fees and seats.

Phone / WhatsApp: +91 90339 11817

Address: Harivilla, Opp. Gandhi Park, College Road, Vaniya Vad, Nadiad, Gujarat 387003

Website: purnaskitchen.com/classes/punjabi-cooking-class-nadiad.html

YouTube: youtube.com/@purnashah8829 Instagram: [@purnaskitchen_](https://instagram.com/purnaskitchen_)

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