



## **Alludu Vindu Bhojanam** **MENU CARD**

**Presented by Kirthiga Badhri, Erode**

# Alludu Vindu Bhojanam

## MENU CARD

**Pineapple Pachadi**  
**Rosepetals Pachadi**  
**Capsicum Besan Slice**  
**Vendakkai Masala Fry**  
**Potato Wedgets**  
**Maddur Vadai**  
**Vettilai Chilly(Pan leaf)**  
**Vetiver Rasam**  
**Raw Mango Sambar**  
**Corn Pulao**  
**Mango Payasam**

**Tender Coconut Halwa**  
**(with coconut milk dip)**  
**Fruit Salad**  
**Vegetable Salad**  
**Vanilla Icecream**  
**Garlic Pickle**  
**Rice appalam**  
**Masala Papad**  
**Onion Raitha**  
**Plain Rice**  
**Curd**

## Pineapple Pachadi

Curd 6 tbsp

Pineapple 1 cup

Mustard seeds 1/4 tsp

Ginger 1/2 tsp

Coconut paste 2 tbsp

Curry Leaves 5-6

Green and Red chillies 2 each

Salt as required





## Rosepetals Pachadi

Paneer Rose Petals 4cup

KhusKhus 1 tbsp

Honey 1 cup

Sugar 1/2 cup

Badam 10

Cashews 10





# Capsicum Besan Slice

Capscium 2

Onion 2

Tomato 1

Besan Flour 2 tbsp

Cumin powder 1/4tsp

Red chilli powder 1/4 tsp

Turmeric powder 1/4 tsp

Hing powder 2 pinch

Salt as required

Oil



## Vendakkai Masala Fry

Ladiesfinger 2 cup

Besan flour 1/2 cup

Chilli powder 1/4 tsp

Lemon juice 1/4 tsp

Salt as required

Oil for frying





## Potato Wedgets

Potato 2

Onion 1

Garlic 6-7 cloves

Kasuri Methi 1/2 tsp

Lemon juice 1/4 tsp

Salt as required

Oil for frying





## Maddur Vadai

Rice flour 1/2 cup

Maida 1/4 cup

White rava 1/4 cup

Onion 1/2 cup

Green chillies 1 finely chopped

Curry leaves 10 chopped

Coriander leaves 3 tbsp

Hing 1 pinch

Oil for heating 1 tbsp

Water as required

Salt as required

Oil for frying



## Vetrilai Chilly(Pan)

Vetrilai leaf 10

Cornflour 1/2 cup

Maida 2 tsp

Riceflour 1tsp

Chilly powder 1/4 tsp

Salt as required

Oil for frying





## Vetiver Rasam

Vetiver handful(1 cup approx)

Water for soaking

Cumin seeds 1 tsp

Lemon 2 tsp

Green chillies 2 chopped

Curry leaves 1tsp

Coriander leaves 1 tsp

Ginger small gooseberry size

Coconut milk 2 cup

Salt as required

Water 1 cup for rasam  
consistency





## Raw Mango Sambar

Unripened mango(Kilimooku mango) 1 medium size

Cumin seeds 1/2 tsp

Coriander seeds 1 tbsp

Chana dal 1 tbsp

Urad dal 2 tbsp

Redchillies 3

Tamarind 1 gooseberry size

Jaggery 1 tbsp

Curry & Coriander leaves 10

Salt as required, Water

Oil



## Corn Pulao

Sweet corn 1cup

Biryani rice 1 cup

Ghee 2 tbsp

Bay leaf 1 small

Cardomon 2

Cinnamon 1inch

Cloves 3

Cumin seed 1/2 tsp

Turmeric powder 1 pinch

Red chilli powder 1/2 tsp

Garam masala 1/2 tsp

Lemon juice 1/2 tsp

Salt as required





## Mango Payasam

Ripened mango 3 cup

Milk 2 cup

Milk powder 1 cup

Cardamon powder 1/4 tsp

Sugar 1/2 cup

Saffron few strands

Hot milk 1/4 cup

Cashews 10

Raisins 10

Badam 10

Ghee 1 tsp





# **Tender Coconut Halwa with Coconut Milk dip**

**For halwa:**

**Tender coconut water 4 cup**

**Tender coconut pieces 2 tbsp**

**Sugar 2 cup**

**Water 4 cup**

**Ghee 1 tsp**

**Agar Agar 1 cup (Kadal Paasi)**

**For coconut milk dip:**

**Coconut milk 2 cup**

**Sugar 1/2 cup**

**Cardamon 2 pinch**



## Fruit Salad

Ripened Mango 1

Pomogranate 1

Honey 2 tbsp

Cardamon powder 2 pinch

Sugar 1 tsp





## Vegetable Salad

Sweet corn 2 cup

Tomato 1 chopped

Onion 1/2 chopped

Capsicum 1 tsp chopped

Cabbage 1 tsp chopped

Chilli powder 1/4 tsp

Cumin powder 1/4 tsp

Coriander powder 1/4 tsp

Lemon juice 1/2 tsp

Ghee 1 tsp

Salt as required





## Vanilla Icecream

Milk 2 cup

Milk powder 1 cup

Fresh cream 1/2 cup

Powdered sugar 1/2 cup

Vanilla essence 1tsp



## Garlic Pickle

Garlic 2 cup

Chilli powder 1 tbsp

Cumin powder 1/2 tsp

Mustard seeds 1/4 tsp

Curry leaves 10

Salt as required

Sesame oil 2 tbsp





## Rice appalam

Rice 2 cup

Hing 1-2 pinch

Green chilli 2

Lemon juice 1 tsp

Rock salt as required

Water

Oil 4 tbsp



## Masala Papad

Pepper Papad

Onion 1 medium size

Tomato 1 small size

Coriander leaves 2 tsp

Chilli powder 1/4 tsp

Cumin powder 1/4 tsp

Coconut oil 1 tsp

Salt as required





## Onion Raitha

Onion 2

Green chilly 2

Coriander leaves 10

Curry leaves 10

Jeera powder 2 pinch

Salt as required

Black salt 1 pinch



## Plain Rice

Raw rice 1 cup

Water 4 cup







**Thank you**

**PRESENTED BY**

**KIRTHIGA BADHRI**