



Chutney & Masala Recipe Book

SMART GRINDER

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Sweet Chutney

Ingredients

Dates (Khajoor)	10nos.
Black Raisins (Kali Kishmish)	15nos.
Tamarind (Imalee)	1tbsp.
Jaggery (Gud)	½ tbsp.
Cumin Seeds (Jeera)	½ tbsp.
Red Chilli Powder (Lal Mirchi powder)	½ tbsp.
Black salt (Kala Namak)	½ tbsp.
Salt	½ tbsp.
Water	as per requirement

Method

- Put all the ingredients in a bowl and soak it in water for 10 minutes.
- Put all soaked ingredients in the Wet Grinder Jar and grind it to get a fine paste.
- Take out the chutney in a bowl and garnish it with coriander stem.

Tip - Sweet Chutney can be used for Vada Pav, Sev Poori, Samosa & Pani Puri.



Raw Mango Chutney

Ingredients

Raw Mango (chopped)	3 tbsp.
Fresh Coconut (chopped)	1 tbsp.
Coriander (chopped)	1 tbsp.
Green Chilli (chopped)	1 tbsp.
Salt	as per requirement
Water	as per requirement

Method

- Chop all vegetable roughly.
- Put all chopped vegetables & ingredients in the Wet Grinder Jar and grind it to get a fine paste.
- Take out the chutney in a bowl and garnish with one piece of raw mango.

Tip - Raw Mango Chutney can be clubbed with Paratha, Chapati & Puri.



Coconut Chutney

Ingredients

Fresh coconut (grated)	1 cup
Roasted Chana Dal	¼ cup
Green Chilli	1 no.
Ginger (chopped)	½ inch
Garlic (chopped)	1 or 2 cloves
Salt	as per requirement

For tempering (Tadka):

Curry leaves	5 nos.
Mustard seeds	½ tsp.
Oil	1 tbsp.
Whole Red Chilli	1 no.
Hing (Asafoetida)	as per requirement

Method

- Roughly cut all the vegetables and put all the ingredients in the wet grinder jar with required amount of water. Grind it to make a fine paste.
- Take out the chutney in a bowl.
- To add tempering (tadka) to the chutney, take a small pan and add oil. When the oil is hot, add Hing, mustard seeds, curry leaves and whole red chilli. Quickly mix and add it to the Coconut chutney.

Tip - Coconut Chutney can be used for Idly, Dosa, Upma, Pongal & Khichdi



Mango Pachadi

Ingredients

Raw mango(chopped)	5 tbsp.
Green Chilli	1 no.
Oil	1tbsp.
Dry Red Chilli	1no.
Mustard Seeds	½ tsp.
Jaggery	1 tsp.
Salt	As per taste
Water	as per requirement

Method

- Peel, slice and chop the mango and discard the seed. Split the green chilli into half.
- Pour water, chopped mango, green chilli and Jaggery in the Wet Grinder Jar and grind it to a fine paste.
- Take out mango mixture (pachadi) in a bowl and give tempering(tadka) with oil, mustard seeds and dry red chillies.

Tip - Mango Pachadi can be used with Paratha & Chapati.



Dry Fig (Anjeer) Chutney

Ingredients

Oil	1 tbsp.
Onion (Chopped)	1 tbsp.
Garlic Clove (peeled)	2 to 3 nos.
Dry Fig (Anjeer) chopped	40 gms.
Sugar	½ tsp.
Green Chilli	1 no.
Vinegar	½ tsp.

Method

- Heat oil in a small frying pan.
- Fry onion and garlic in oil until golden brown. Keep it aside.
- Put the remaining ingredients into the Wet Grinder Jar with fried onions and garlic, grind it to get a fine paste.
- Garnish with a piece of Anjeer and cilantro (dhaniya). Store in an airtight container.

Tip - Fig Chutney can be used with Paratha & Chapati



Tomato Chutney

Ingredients

Tomatoes (chopped)	5 tbsp.
Sliced Onion	2 tbsp.
Whole Red chillies	3 nos.
Turmeric powder	½ tsp.
Garlic	1 tsp.
Ginger (chopped)	½ tsp.
Salt	as per requirement
Oil	2 tbsp.

Method

- Heat oil in small pan, add onion, garlic, ginger and whole red chilli. Sauté until golden brown.
- Add tomato and salt in the pan and cover the pan with a lid. Cook until the tomato looks soft and pulpy.
- Mash the tomato and add turmeric powder and red chili powder. Allow it to cool and then pour the mixture in Wet Grinder Jar and grind it to get a fine paste.

Tip - Tomato Chutney can be used for all kinds of snacks



Chilli Onion Chutney

Ingredients

Big onion (chopped)	2 nos. (medium size)
Red chillies (whole)	4 nos.
Garlic (crushed)	3 halved
Tamarind	1 tsp.
Salt	as per requirement

For Tadka:

Oil	2 tsp.
Mustard Seeds	1tsp.

Method

- In a bowl soak red chillies in water.
- Put the soaked red chillies, garlic and water in Wet Grinder Jar and grind to get a fine paste.
- Then grind the chopped onions and tamarind to make a fine paste.
- Add tadka of oil and Mustard seeds and mix chili paste with onion tamarind paste as per your taste.
- Garnish with slice of onion or red chilli.

Tip - Chilli Onion Chutney can be used with Idli, Dosa & Chapati.



Basil Chutney

Ingredients

Basil Leaves	150 gm
Coriander Leaves	100 gm
Onion (chopped)	100 gm
Apple (peeled & chopped)	250 gm
Green Chilli (chopped)	2nos.
Ginger (peeled & chopped)	50 gm
Tamarind Paste	2 tsp.
Salt	1tsp.

Method

- Put all the ingredients in the Wet Grinder Jar and add little bit of water and grind it to a fine paste.
- Garnish it with Basil leaf and serve cold.

Tip - Basil Chutney it can use for to make basil pasta or sandwich



Black Currant Chutney

Ingredients

Dried Black Currants(Chopped)	100 gm
Raisins (Chopped)	50 gm
Cardamom Powder	5 gm
Cinnamon Powder	20 gm
Ginger Powder	5 gm
Fennel Powder (Sanuf)	20 gm
Salt	as per requirement

Method

- Roughly chop the black currant and raisins.
- Put the chopped black currant and raisins in the Wet Grinder Jar. Grind it to get a fine paste.
- Add cardamom powder, cinnamon powder and fennel powder to the paste according to consistency and taste. Garnish it with raisins and black currant.

Tip - Black Current Chutney can be added for sandwich



Green Chutney

Ingredients

Coriander (chopped)	5 tbsp.
Green Chilli (chopped)	2 pcs.
Pudina leaves	1 tbsp.
Jeera	1 tsp
Salt	½ tsp.
Black Salt	1/2 tsp.

Method

- Take all the vegetables and chop them roughly.
- Add the chopped vegetables and rest of the ingredients with required amount of water in the Wet Grinding Jar. Grind it to get a fine paste.
- One can also give tadka to it with the help of oil, mustard seeds, hing and curry leaves.

Tip - Green Chutney can be used for chat items & all kind of snacks.



Fresh Sambar Masala


Ingredients

Channa Dal	2 tsp.
Urad Dal	2 tsp.
Cumin Seeds	¼ tsp.
Mustard Seeds	¼ tsp.
Black Pepper	¼ tsp.
Dry Red Chilli	2 nos.
Coriander Seeds	5 tsp.
Fresh Coconut	2 tsp.

Method

- Place a Fry pan on medium heat and add half teaspoon of oil. Add Channa dal, Urad dal, Cumin seeds, Mustard seeds, Black pepper and sauté until golden brown.
- Let it cool down.
- Add the mixture along with rest of the ingredients with some amount of water to the Wet Grinding Jar. Grind to get fine paste.

Tip - For preservation of Sambar masala keep it in an air tight & in freezer.



Masala paste (wet)


Ingredients

Garlic (crushed)	1 tsp.
Ginger (crushed)	½ tsp.
Onion (chopped)	4 tbsp.
Garam Masala	½ tsp.
Cumin Powder	½ tsp.
Chilli powder	½ tsp.
Coriander powder	½ tsp.
Ground coconut	2 tbsp.
Oil	2 tbsp.

Method

- Place a frying pan on medium heat and add half teaspoon of oil.
- Now add onion and sauté until golden brown. Add fresh coconut and all the masala powders and cook thoroughly.
- Add all the ingredients and mixtures and water (if required) in the Wet Grinding Jar and grind it to get a fine paste.

Tip - You can use masala paste for various vegetable Curry's and Sabzis.



Indian curry paste

Ingredients

Tomato (chopped)	6 tbsp.
Onion (chopped)	4 tbsp.
Ginger (chopped)	½ tsp.
Garlic (crushed)	1 clove
Green Chilli (chopped)	2 tsp.
Bay leaf	1 no.
Cloves	2 tsp.
Black Cardamom	2 nos.
Cinnamon Stick	½ inch.
Cumin Seeds	½ tsp.
Turmeric Powder	½ tsp.

Method

- Put all vegetables, onion, ginger, chili, garlic in the Wet Grinding Jar and grind it to get a fine paste.
- Add dry spices to the paste.
- In a frying pan, add ghee as per requirement, when hot, add chopped tomato and add all the grinded masala and sauté until cooked well.

Tip - With the help of the Indian curry paste, one can make various kinds of Veg / Non-Veg curries.



Pumpkin chutney

Ingredients

Pumpkin (cooked)	5 tbsp.
Chilli	2 no.
Jeera	½ tsp.
Salt	½ tsp.
Black Salt	½ tsp.
Tamarind	½ tsp.
Jaggery	5 tsp.

Method

- Chop and cook Pumpkin in boiling water.
- Add the cooked Pumpkin in Wet Grinder Jar along with all the ingredients and required amount of water. Grind it to get a fine paste.

Tip - Serve with Chapati, Paratha and Roti.



Orange Chutney

Ingredients

Peeled orange	8 Slices
Green Chilli	1 no.
Black Salt	½ tsp.
Salt	½ teaspoon
Coriander(chopped)	1 tbsp.
Cashew Nut	4 nos.

Method

- Peel and deseed the orange.
- Add orange and ingredients into Wet Grinding Jar and grind it into a fine paste. Garnish the chutney with green chilli.

Tip - Serve with Paratha, Chapati and Roti.



Biryani Masala (veg / non-veg)

Ingredients

Bay Leaf	1no.
Saunf	1/½ tsp
Star Anise	2 nos.
Green Cardamom	6 nos.
Black Cardamom	2 nos.
Pepper corn	1 tsp.
Cinnamon stick	5nos. Medium Size
Cloves	1 tbsp.
Coriander Seeds	4 tbsp.
Shahi Jeera	2 tbsp.
Nutmeg grated	½ tsp
Dagad Phool	3medium sized pcs.

Method

- Clean all the spices.
- Roast the spices 1 to 2 minutes in the oven or on the tawa.
- In the Dry Grinding Jar, add all the spices and grind to get a fine powder.
- Store the Biryani Masala powder in an air tight container.

Tip - Use freshly grinded masala for better flavor.



Chai Masala

Ingredients

Dry Ginger powder	4 tbsp.
Whole nutmeg (Jaiphal)	2-3 nos.
Green cardamom (Elaichi)	2 tbsp.

Method

- Put Nutmeg and Cardamom in Dry Grinding Jar and grind it into a fine powder.
- Take out the powder in a bowl and mix it with dry ginger powder.
- Store in an air tight container.

Tip - Use 1small teaspoon of masala power to make tea.



Garam Masala

Ingredients

Black Pepper	1 tbsp.
Clove	1 tbsp.
Cinnamon	½ tbsp.
Jeera	1 tsp.
Javitri	1 no.
Black cardamom	1 tsp.
Bay leaf	3 nos.
Nutmeg	½ tsp.
Hing	½ tsp.

Method

- In a fry pan roast all the Garam masalas one by one and keep it for cooling.
- Put all the roasted masalas in Dry Grinding Jar and grind it into a fine powder.
- Take out the masala powder from jar and keep it in an air tight container.

Tip - Add little bit of garam masala in Veg dishes and Non-veg dishes for better taste.



Milk Masala

Ingredients

Cashewnut	10 nos.
Almonds	10 nos.
Pista	10 nos.
Cardamom	5 nos.
Nutmeg	½ tsp.
Saffron	½ tsp.

Method

- In a frypan roast Cashew nuts, Almonds and Pista. Then, keep it for cooling.
- Put all roasted ingredients in the Dry Grinding Jar and grind it to get a fine powder. Add Saffron separately.
- Keep masala in an air tight container.

Tip - Add chopped dry fruits to the masala milk to enhance the taste.

Master Kitchen Masala/ Kitchen King Masala Powder

Ingredients

Cumin seeds	1 tbsp.
Sahijeera	½ tbsp.
Dry red chillis	8 nos.
Turmeric	1 pc.
Coriander seeds	1 tbsp.
Dry ginger	2 pcs.
Black Peppercorns	½ tbsp.
Cloves	8 nos.
Whole Yellow Mustard seeds	½ tbsp.
Green Cardamom	8 nos.
Black Cardamom	3 nos.
Methi Dhania	2 tsp.
Chana dal	2 tbsp.
Sauf	1 tbsp.

Cinnamon powder	4 sticks 1" each
Star Anise	1 pc.
Nutmeg	1 small piece
Javitri	2 small pcs.
KhusKhus	1 tbsp.
Rock salt	½ tbsp.

Method

- Roast all the garam masalas separately on a tawa.
- Put all the ingredients in Dry Grinding Jar and grind to get a fine powder.
- Store the powder in an air tight container.

Tip - Add ½ tsp of master kitchen masala in all veg and non-veg recipes and relishit's exotic taste.

Curry Masala

Ingredients

Coriander seeds	½ cup or less
Cumin seeds	2 tbsp
Fennel seeds (sauf)	3 tbsp
Pepper corn	1 tsp
Mustard seeds	1 tbsp
Dry red chillies	5 nos.
Methi seeds	¼ tsp.
Curry leaves	15 to 20 nos.
Ground Ginger	1 tsp.
Cinnamon	stick 2 nos. Medium size
Clove	10 nos.

Method

- Roast all ingredients separately. Except dry ginger powder.
- Put all ingredients in dry grind jar and grind it fine powder. Then, cool it thoroughly.
- Keep it in air tight container.

Tip - for 1kg chicken curry add 2 tsp masala.



Chicken Tikka Masala

Ingredients

Black peppercorns	1/2 tbsp.
Cumin seeds	1 tbsp.
Coriander seeds	1 tbsp.
Poppy seeds	1/2 tbsp.
Cinnamon stick	2 inches
Cloves	6-7 nos.
Green Cardamom	5-6 nos.
Black cardamom	3 nos.
Dry red chili	5-6 nos.
Mace	1/4 tsp.
Nutmeg	1/4 tsp.

Method

- Roast all the ingredients on a tawa until the aroma of the spices come up.
- Put all the ingredients in the Dry Grinding Jar and grind it to get a fine powder.
- Store it in an air tight container.

Tip - You can make chicken tikka curry with the help of chicken tikka masala.



Pav Bhaji Masala

Ingredients

Small Black cardamoms	2 nos.
coriander seeds	4 tbsp.
Cumin	2 tbsp.
Black pepper corn	2 tbsp.
Sennel seeds	3/4 tbsp.
Red dry chilies	5 nos.
Cinnamon	2 small pieces
Cloves	6 nos.
Amchoor powder	1 tbsp.

Method

- Roast all the ingredients separately except for Amchoor Powder.
- Let the roasted ingredients cool down for some time.
- Put all roasted masala in Dry Grinding Jar and grind it to get a fine powder.
- Keep the powder masala for cooling.
- Store in an air tight container.

Tip - with the help of pavbhaji masala you can make veg patis or veg roll.

Madras Curry Powder

Ingredients

cumin seeds	6 tbsp.
mustard seeds	1 tbsp.
fennel seed	1 tbsp.
ground cinnamon	4 tbsp.
peppercorns	8 tbsp.
ground nutmeg	1 tbsp.
whole cloves	1 tbsp.
ground cardamom	2 tbsp.
turmeric	2 tbsp.
ground ginger	2 tbsp.
Cayenne	1 tbsp.

Method

- Roast all the ingredients on the tawa or oven and let it cool down for a while.
- Put all the roasted ingredients in the Dry Grinding Jar and grind it to get a fine powder.
- Store the powder in an air tight container.

Tip - With the help of Madras Curry Powder you can make vegetable cutlet and patties.

Korma masala

Ingredients

Coriander seeds	1 cup – small cup or less
Green cardamom	9 nos.
Cinnamon stick	2 nos. small size
Cloves	1 tbsp.
Shahijeera	1 tbsp.
Bay leaf	1 no.
Star anise	1 no. (small)
Saunf	1 1/2 tbsp.
Poppy seeds	3/4 cup
Dry coconut	1/4 cup
Pepper corn	1/2 tbsp.
Red chillies (can increase a bit)	10 pcs (as per Requirement)
Optional, but needed if making Non-Veg korma	

Black cardamom	1 small piece
Mace	2 to 3 strands
Nutmeg	1 small piece

Method

- Take all dry spices and roast them on the tawa except dry coconut. Let the roasted spices cool down for sometime.
- Put it in the Dry Grinding Jar and grind it to get a fine powder.
- Keep it in an air tight container.

Tip - with the help of korma masala you can make variety of vegetables.



Sandwich Masala

Ingredients

Cumin Seeds	1/2 cup
Cloves	15 nos.
Cinnamon	2 nos small pieces
Whole Black Pepper	2 tbsp
Fennel Seeds	1.5 tbsp
Black Salt	1.5 tbsp
Amchoor Powder	1 tbsp

Method

- Roast all ingredients on tawa except by salt and amchoor powder.
- Put all the ingredients in the Dry Grinding Jar and grind it to get a fine powder.
- Allow the grinded masala powder to cool down for 5 mins.
- Store it in dry air tight container.

Tip - You can add sandwich masala in a franky, green salad, cucumber and raita.



Channa Masala

Ingredients

Coriander Seeds	1 tbsp
Cumin seeds	1 tbsp
Pomegranate seeds	1 tbsp
Black Cardamom	2 nos.
Green cardamom	4 nos.
Black peppercorn	8-10 nos.
Cinnamon stick	1" 3 sticks
Nutmeg	1/2 no.
Star anise	1 no. (optional)
Cloves	4-5 nos.
Dry red chillies	4 nos.
Bay leaves	2 nos.

Black salt	1/2 tsp
Ginger powder	1/2 tsp

Method

- Roast all whole spices together except black salt and ginger powder. Then, keep it for cooling.
- Put all ingredients in the Dry Grinding Jar and grind it to get a fine powder.
- Store it in an air tight container.

Tip - Channa masala helps to makes different dishes and can also make peas masala.



Dabeli masala

Ingredients

Cumin Seeds	1 tsp
Fennel Seeds	1/2 tsp
Black Peppers	1/2 tsp
Coriander Seeds	1 tsp
Clove	5 nos.
Dry Red Chilies	5 nos. [Stem removed]
Mace (Javitri)	4 blades
Nutmeg Powder (Jaiphal)	1/4 tsp
Whole Star Anise	1 no.
Bay Leaves	2 no.
Black Cardamom	1 no.
Green Cardamom	4 nos.
Ginger Powder	1/2 tsp

Method

- Take all whole spices and clean accordingly. Then, roast them thoroughly.
- Put all the ingredients in the Dry Grinding Jar and grind it to get a fine powder.
- Keep it in dry airtight container.

Tip - with the help of dabeli masala can makes various vegetable dishes.



Pani Puri masala

Ingredients

Cumin seed	11/2 tbsp.
Coriander seeds	11/2 tbsp
Red chili pwd	1 ½ tbsp.
Dry mango pwd	3 tbsp
Salt	as per taste
Black salt	1 teaspoon
Hing	a pinch

Method

- Roast cumin, coriander seeds and keep it aside for cooling.
- Now add that ingredients in dry mixer and grind it fine powder.
- Now add that ingredients in dry mixer and grind it fine powder.
- Keep pani puri masala in air tight container.

Tip - you can sprinkle pani puri masala to other chat items also.

Rajma Masala

Ingredients

Red chili	5 to 6 nos.
Coriander seeds	4 teaspoons
Turmeric powder	½ teaspoon
Hing	½ teaspoon
Garam masala	½ teaspoon
Cumin seeds	1 teaspoon
Kasuri methi	1 teaspoon

Method

- Roast all whole garam masala.
- Then, cool thoroughly and add in the dry grinder jar and grind it fine powder.
- Now, add powder masala in it and mix it properly. At last add hing into it.
- Keep Rajma masala in air tight container.

Tip - With the help of rajma masala u can make rajma dry masala also and dry vegetables.



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