



The Spice Girls (A Taste of India)

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Golden Mule

1-2 ounces vodka (or your preferred alcohol!)
½ ounce lime juice
½ teaspoon ground turmeric
Ginger beer
Lime wheels or candied ginger for garnish

For the rim (this is for 6 or more glasses):

4 ounces sugar
1 tsp turmeric

Mix sugar and turmeric and place on a small plate. Rub a lime wedge around the rim of the glass and roll into the turmeric sugar until well coated. Put some ice in the glass.

Place alcohol, lime juice and turmeric into a cocktail shaker with ice. Shake until cold, then pour into the glass. Add ginger beer, garnish with a lime wedge, and serve.

Samosa Pinwheels

To Boil The Potatoes

- 1 Cup Water
- 3 Large Potatoes Use Russet or Gold.

To Make Samosa Filling

- 1 Tablespoon Avocado Oil
- 1 Teaspoon Cumin Seeds
- ½ Teaspoon Fennel Seeds
- Pinch Asafetida
- 4-5 Cloves Garlic
- ½ Inch Ginger
- 1-2 Thai Green Chilies
- ¾ Cup Peas
- 1 Teaspoon Kashmiri Red Chili Powder
- ½ Teaspoon Turmeric
- 1 Teaspoon Coriander Powder
- 1 Teaspoon Garam Masala
- ½ Teaspoon Chaat Masala
- 1 Teaspoon Salt
- 1 Tablespoon Lime Juice
- 1 Tablespoon Cilantro Finely Chopped

Puff Pastry

- 1 Pack Thawed Puff Pastry (17.3oz)
- 3 Tablespoon All Purpose Flour
- 2 Tablespoon Water

Prep the Ingredients

- Start with boiling the potatoes. Let the cooked potatoes cool. Peel and dice them.
- Soak the frozen peas in hot water for 10 minutes and drain the water before adding the peas to the samosa filling.
- Add 4 small cloves of garlic, half inch ginger, and 1-2 Thai green chilies in a mortar pastel, and pound until minced.

Make The Samosa Filling

- Add avocado oil to a 10-inch frying pan. Keep the flame on medium. Once the oil is hot, add cumin seeds, fennel seeds, and asafetida. Wait for the cumin and fennel seeds to splutter.
- Next, add the freshly minced garlic, ginger, and green chilies. Saute for 30 seconds. Don't let it brown.
- Now add the boiled cubed potatoes and peas. Add red chili powder, turmeric, coriander powder, garam masala, salt, and chaat masala. Mix it well.
- Mash the potatoes and peas, with a potato masher. And then using a wooden spoon mix it all. Make sure there are no chunks of potatoes.
- Once done, squeeze the juice of half the lime and add freshly finely chopped cilantro. Mix it well. And let it cool to room temperature.

Make the Samosa Pinwheels

- Make sure the puff pastry is cold when you are working with it.
- Dust the surface with all-purpose flour. Place the thawed puff pastry sheet and gently open it. Discard the paper. This way the thawed puff pastry won't stick to the surface.
- Make a slurry of 2 tablespoons of all-purpose flour with 4 tablespoons of water. Apply this slurry at the end of the puff pastry where you will finish rolling the puff pastry after adding the filling.
- Transfer half of the prepared samosa filling, onto the puff pastry sheet. Spread it in a thin layer over the puff pastry sheet using your hands.
- Now roll the puff pastry sheet into a log. Make sure to seal the end where you finish rolling properly.
- Place the prepared log in the freezer, and let it chill while you work on the second puff pastry sheet.
- Place both the prepared samosa puff pastry logs in the freezer for about 30 minutes. Meanwhile preheat the oven at 400F.
- Take them out of the freezer. Cut the pinwheels about ½ inch thick using a serrated knife. Discard the ends of the puff pastry as they won't have any filling in them.

- Repeat the same with the second puff pastry roll.
- This recipe should yield you 25 samosa pinwheels.
- Layer a baking sheet with parchment paper. My baking sheet is quite big, so I could bake them all at once. But you can bake these in 2 batches. If you are going to bake the samosa pinwheels in batches, make sure to keep the second batch in the freezer, while you bake the 1st batch.
- Bake them at 400F for about 20 minutes or until golden brown and crispy. Serve them with cilantro mint chutney and masala chai.

Thaw the puff pastry overnight in the refrigerator, or leave it outside at room temperature for 30-40 minutes.

Puff pastry sheets bake well when it is cold, so work fast. I like to chill the puff pastry roll after adding the filling, so I can cut the pinwheels uniformly, and they bake perfectly. You can skip garlic in the recipe if you don't wish to add in the samosa filling.

If you are waiting for guests to arrive, cut the pinwheels and keep them refrigerated. Once you anticipate their arrival, bake them at 400F for 20 minutes or until golden brown and crispy.

Freeze the leftover puff pastry samosa pinwheels. Reheat them at 350F for 10 minutes in the **oven**, or at 300F for 5-7 minutes in the air fryer.

Green Chutney

- 4 Cups Tightly Packed Cilantro Along with stalks. Just cut the ends of the cilantro stalk, as they have a lot of dirt in them.
- 1 Cup Tightly Packed Mint Leaves
- 10-12 Curry Leaves Optional
- 3-5 Green Chilies Add according to the spice level you like. I use 3 green chilies
- 1+ ½ inch Ginger
- ¼ Cup Sev
- 1 Tsp Salt
- 1 Tbsp Sugar/Jaggery
- 2+½ Tbsp Lime / Lemon Juice
- ½ Cup Ice- Cold Water

Take a bunch of cilantro, and cut the rear end of the stalks. Place it in a strainer and wash thoroughly. Separate the mint leaves from its stalk. Wash and rinse it thoroughly. Prepare the rest of the ingredients. Add all the ingredients in a blender and grind them into a smooth sauce.

Store some in the refrigerator in an air tight container to use it during the week and freeze the rest of the chutney for later use.

Raita

1 cucumber long variety, peeled and grated - approx $\frac{3}{4}$ - 1 cup
1 cup yogurt
1 teaspoon sugar
1 green chili slit vertically using long chili
1 teaspoon sugar adjust to taste
 $\frac{1}{2}$ teaspoon roasted cumin seeds powder
 $\frac{1}{4}$ teaspoon red chili powder optional
 $\frac{1}{4}$ teaspoon black salt kala namak, rock salt, pink salt
 $\frac{1}{4}$ teaspoon chaat masala
salt to taste
pinch black pepper
2 tablespoon cilantro leaves

Option 1 (without Tadka)

$\frac{1}{4}$ teaspoon roasted cumin seeds powder
 $\frac{1}{4}$ teaspoon chaat masala
1-2 tablespoon Pomegranate pearls

Option 2 (with tadka)

1 teaspoon oil
 $\frac{1}{4}$ teaspoon mustard seeds rai
 $\frac{1}{2}$ teaspoon cumin seeds zeera
5-6 curry leaves

Basic Cucumber Raita

In a mixing bowl add the yogurt and whisk until smooth.

Stir in the spices (salt, black salt, cumin seeds powder, chaat masala, black pepper powder), sugar and green chilies. Mix well.

Add in the grated cucumber. You can squeeze off the water if needed. I like to add the cucumber as is as the water helps thin out the yogurt consistency.

Finally add the chopped cilantro, mix and basic cucumber raita is ready!

You can now serve this either as is mentioned in option 1 or option 2

Option 1

You can serve the basic cucumber raita as is garnished with some cumin seeds powder, chaat masala, chilli powder and pomegranate pearls. Cucumber Raita is ready!!

Option 2 – with Tadka (tempering)

To make the tempering – In a pan heat oil and add the mustard seeds. Once they splutter add the cumin seeds and curry leaves and switch off the heat. Let the tempering cool a bit and add it to the basic cucumber raita.

Notes:

To make this vegan, just replace yogurt with vegan yogurt of choice.
You can also add a few mint leaves to the raita.

Kachumber Salad

1 medium tomato chopped
1 cup mini (persian) cucumber chopped
1 small red onion peeled and chopped
¼ cup carrots shredded
¼ cup cilantro finely chopped
2-3 dry mint leaves crushed or use fresh mint
1 green chili finely chopped, optional
½ teaspoon roasted cumin powder
¼ teaspoon chaat masala optional
¼ teaspoon red chilli powder or ¼ teaspoon black pepper powder
1 tablespoon lemon juice adjust to taste
¼ teaspoon salt adjust to taste

Wash, dry, and chop the veggies. You can either dice or julienne them.

In a large mixing bowl, add all the chopped veggies (cucumber, tomatoes, onions, carrots), followed by cilantro and spices (salt, red chili powder, cumin powder, chaat masala)

Crush some dry mint and sprinkle it along with green chili (both of these are optional)

Finally, squeeze in the lemon juice and mix. Taste and adjust spices as needed.

Notes:

Use fresh ripe and firm veggies for this kachumber salad for a nice crunch.

To reduce pungent onion flavor, soak it in ice-cold water for 10-15 mins, drain, and then use it.

You can peel the cucumber skin or leave it on based on your preference.

You can use other veggies like carrots, beets, cabbage, radish, bell pepper, or even avocado.

Add nuts or seeds for added texture, crunch, and nutrition. Roasted peanuts, pumpkin seeds, and sunflower seeds are some great options. You can vary the spices to your liking and availability. This salad tastes delicious with salt, lemon, and black pepper. You can replace lemon juice with white vinegar. Skip the green chili and red chili if you don't prefer the heat. If you love garlic flavor in your salad, add a garlic clove minced or ¼ to ½ teaspoon of garlic powder.

To make this salad ahead of time, chop all the veggies and herbs and keep it ready. Add spices, salt, and lemon juice just before serving.

Plain Pulao Rice Recipe

- 1 cup Basmati Rice
- 2 cups Water
- 2 tsp Salt
- ½ tsp Sugar
- 1 tsp Lemon Juice optional

For Tempering Spices

- 4 tbsp Ghee
- 1 tsp Shahi Jeera | Black Cumin Seeds
- 1 inch Cinnamon Stick
- 4 pods Cardamom
- 3 Cloves
- 1 Bay Leaf

For Steeping Saffron

- ¼ tsp Saffron
- 3 tbsp Warm Milk

Nuts

- ¼ cup Cashews

Instructions

- Wash and soak rice for 30 mins. Strain in a colander and set aside.
- Heat ghee in a pot, add nuts and raisins, and fry till golden. Strain and set aside.
- Put saffron in a bowl, add warm milk and let sit 5 minutes
- In the same pot with the nuts and raisins, add whole spices and mix well. Add in water and rice. Add salt and sugar and mix well. Bring it to a boil, and boil for 5 mins on high heat till most of the water is absorbed. Now cover the pan with a lid and put it on lowest heat possible and cook for 5 more mins.
- Now open the pan, add saffron milk and cover it again and cook for 5 more minutes on very low heat. Now remove the pan from heat and add the cashews. Set aside for 5 mins. Fluff up the rice and serve.

Naan

- 1 tsp instant / rapid rise yeast
- 1/2 cup warm tap water (~40°C/105°F in temperature)
- 1 tbsp white sugar
- 2 tbsp milk, full fat (low fat ok too)
- 1 1/2 tbsp whisked egg, at room temp (around 1/2 an egg)
- 1/2 tsp salt, cooking / kosher
- 1 3/4 cups bread flour, or all-purpose/plain
- 30g / 2 tbsp ghee or unsalted butter, melted

1. **Bloom yeast:** Mix yeast with warm water and sugar in a small bowl. Cover with cling wrap, leave for 10 minutes until foamy.
2. **Egg and milk:** Whisk milk and egg together.
3. **Flour:** Sift flour and salt into a separate bowl.
4. **Add wet ingredients:** Make a well in the flour, add yeast, butter and egg mixture. Mix together with a spatula. Once the flour is mostly incorporated, switch to your hands and bring it together into a ball. No kneading is required.
5. **Proof 1:** Cover the bowl with cling-wrap, then leave in a warm place for 1 - 1.5 hrs until it doubles in size.
6. **Cut into 6 pieces:** Place the dough on a lightly floured surface. Cut into 6 equal pieces, then shape into balls into spheres with a smooth surface by stretching the surface and tucking it under
7. **Proof 2:** Place balls on a lightly-floured tray or plate. Sprinkle lightly with flour, cover loosely with a lightweight tea towel. Put in a warm place to rise for 15 minutes until it increases in size by about 50%.
8. **Roll out:** Place a round on a lightly-floured work surface, flatten with your hand. Roll out into 3 - 4mm / 0.12 - 0.16" thick rounds (about 16cm / 6.5" wide).
9. **Heat skillet:** Rub a cast iron skillet with a very light coat of oil using 1/2 tsp oil on a paper towel (unless already well seasoned). Set over high heat until you see wisps of smoke.
10. **Cook naan:** Place a naan dough in the skillet and cook for 1 to 1 1/2 minutes until the underside is deep golden / slightly charred – the surface should get bubbly. Flip, then cook the other side for 1 minute until the bubbles become deep golden brown.
11. **Cook remaining naan:** Remove, set aside, and repeat with remaining naan, taking care to regulate the heat of the skillet so it doesn't get too hot.
12. **Finishing:** Brush freshly cooked naan with melted butter or ghee and coriander. Serve hot!

Sham Shavera Butter Chicken

There are two components to this recipe. The chicken tikka recipe where you marinate and grill the chicken, and the gravy recipe. The cooked chicken is incorporated into the gravy.

Chicken Tikka

1 pound boneless chicken
1 tsp salt
½ - 2 tsp Kashmiri red chili powder
¼ tsp turmeric
¾ tsp roasted cumin powder
2 tsp coriander powder
1 to 1¼ tsp garam masala
1 tsp chaat masala (skip or use 1/3 teaspoon dried mango powder)
½ tsp black pepper
1 tbsp dried fenugreek leaves (kasuri methi)
1 tbsp lemon juice (skip if your yogurt is sour)
1½ tbsp ginger garlic paste
1 tbsp oil (mustard oil preferred)
½ cup Greek yogurt
1-2 tbsp butter for brushing

- Mix all the ingredients except the chicken in a bowl
- Clean the chicken thighs and pat dry and remove any excess moisture
- Add the chicken in the bowl and coat with the marinade
- Cover the bowl and marinate for at least 8 hours and up to 48 hours
- Once the chicken has been marinated, grill it
- Cut into one quarter to half inch squares

Gravy:

2 tsp oil
½ tsp caraway seeds
2 cloves
1 black cardamom
3-4 green cardamom
1 inch cinnamon stick
3-4 cloves garlic, chopped
1 inch ginger, chopped
1 medium onion, sliced
1 tsp turmeric powder
4-5 medium tomatoes, halved
½ tbsp red chili powder (deggi mirch)

½ tbsp green cardamom powder
1 cup water
Salt to taste
2 tbsp butter
¼ cup chopped cashews
1 tbsp dried fenugreek leaves (kasoori methi)
1 tsp honey
2 tsps fresh cream

For the gravy, heat the oil in a deep non-stick pan. Add the caraway seeds, cloves, black cardamom, green cardamoms, cinnamon, garlic, ginger, onion and half the turmeric powder and saute for five to seven minutes.

Add the tomatoes, red chili powder, remaining turmeric powder, green cardamom powder, water, and salt to taste. Cook for 5 minutes.

Add the butter, cashews, fenugreek, and honey, and mix well. Let the gravy simmer for 10-15 minutes on medium heat. Set aside to cool.

Grind and strain the gravy into a bowl and discard the residue. Put the gravy back on the heat. Add some water to adjust the consistency. Add fresh cream and mix.

Add the chicken to the gravy and let it cook on low for 20 minutes until chicken and gravy are incorporated.

Coconut Chips

10 ounces unsweetened coconut flakes (I bought a 7 oz bag at Sprouts)
1/3 cup maple syrup
1 tbsp vanilla extract
1 tsp sea salt - or to taste

Preheat the oven to 300°F and line a baking sheet with parchment paper. In a large bowl, gently stir together the coconut, maple syrup, vanilla, and sea salt. Spread the coconut mixture in an even layer on the parchment lined baking sheet. Bake for 15-20 minutes, stirring halfway through the cooking time.

When the cooking time is up, turn the oven off. Stir the coconut chips again with the oven door open while you stir to let out some of the heat so the coconut chips don't overcook. Shut the oven door after stirring and allow the coconut chips to cool down with the oven for 2 hours or even overnight. Store in an airtight container.

Mango Kulfi

This recipe fills 12 standard muffin tins plus a little extra

10 almonds coarsely powdered
10 pistachios coarsely powdered
1 cup mango puree: either canned or fresh (I used canned organic unsweetened Kesar mango)
1 cup whole milk or evaporated milk (evaporated makes kulfi creamier)
7 oz condensed milk, adjust to taste
1/4 teaspoon salt
1/2 teaspoon cardamom powder
1 cup heavy cream

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1 slice white bread, optional – supposedly keeps ice crystals from forming in the kulfi. I noticed that ice crystals did form (I made this two days ahead), probably due to the water content in the mango puree, so would try adding bread when I make this again.

Using a blender, grind the nuts until they are coarsely powdered. Remove. Blend the next 5 ingredients (milk, condensed milk, mango puree, cardamom powder, salt) until smooth and creamy. Blend in the bread if using.

Whip the cream in a large bowl. Add the contents from the blender and the nuts, and stir until combined. Pour into molds (popsicle molds are traditional) – I used muffin tins. Cover with aluminum foil if needed and refrigerate for 6-8 hours or until frozen. Paper cups also work well.

For serving, if using popsicle molds, just dip the molds in water for 10 seconds and the kulfi should slide out easily. For muffin tins, use baking cups or wait a few minutes after taking out the muffin tin, then run a blunt knife around the inside of the cups to release and lift. Silicone muffin pans work really well for this!

Notes:

With fresh mango puree, use about 1 can of condensed milk. Adjust based on the sweetness of mango. For sweetened canned mango puree use half a can of condensed milk. Use Alphonso or Kesar mango pulp that is easily available in most Indian grocery stores.

To make Fresh Mango puree - Use a ripe, pulpy, and juicy variety of mangoes like Alphonso, Kesar, or Ataulfo. Avoid fibrous kind. Scoop out the pulp, discard the seed and skin. Puree the pulp, pass it through a sieve and use this smooth puree for this recipe.