



## Bajariyu

Recipe by Ms. Divya Thakker  
(Home-chef)

### Ingredients:

1. Hulled Pearl Millet- 100 grams
2. Water- 200 ml
3. Dense Buttermilk- 400 ml
4. Dry dates (chopped)- 1 bowl
5. Ghee- For taste
6. Salt- For taste

### Recipe:

- Soak hulled Millet in water for One hour
- Cook it in the same water for 5 to 10 minutes
- Add Buttermilk and salt in it
- When cooked, a dense sludge texture will be formed
- Add dry dates in it
- Garnish it with ghee and serve hot

## Kaangvo

Recipe by Ms. Divya Thakker  
(Home-chef)

### Ingredients:

1. Foxtail Millet- 1 Bowl
2. Milk- 1 Cup
3. Ghee- ½ Cup
4. Jaggery- ½ Cup

### Recipe:

- Soak Foxtail Millet for 7-8 hours in water
- Drain the excess water and spread the millet on a cotton cloth for drying
- After drying, Roast it properly and make its flour using a mixture grinder
- Mix milk and ghee in a pan and heat it, and mix it mixes properly.
- Pour milk and ghee mixture in Flour and mix it properly
- Let it settle down for 30 minutes
- Strain the mixture properly for even texture
- Roast this mixture in pan on medium heat till it become golden brown
- After roasting, take the mixture (Ghasiyo) in a bowl
- Take ghee in another pan and add jaggery in it and mix it properly
- Put this jaggery and ghee mixture in ghasiyo and make the laddu out of it





# Ragi Idli

Recipe by Ms. Jyoti Soni  
(Home-chef)

## Ingredients:

1. Ragi Flour: 2 Cups
2. Oats: ½ Cups
3. Semolina: 2 tsp.
4. Eno: 1 tsp.
5. Salt: For taste
6. Cut vegetables: French beans, Carrots, Corn
7. Paneer
8. Green chili paste
9. Salt: For taste
10. Curd: 3 tsp.

## Recipe:

- Mix Ragi, Oats, Semolina and Curd in water
- Let it settle for 1-2 Hours
- Sauté the vegetables and add salt, turmeric and chili powder
- Add green chilli paste and grate the paneer in vegetables
- Add the vegetable mixture in the soaked ragi
- Now prepare the steamed idli in the pressure cooker of this ragi mixture



## Ingredients:

1. 1 cup Kodo Millet
2. 1 Cup diced vegetables (Beans, Peas, Carrot, Capsicum, Maize)
3. Salt to taste
4. ½ tsp Red chili powder
5. ½ tsp Turmeric powder
6. ½ tsp cumin seeds
7. Oil for tempering



# Kodo Millet Pulao

Recipe by Ms. Jyoti Soni  
(Home-chef)

## Recipe:

- Wash kodo Millet and soak in water for two hours before cooking
- Put oil, and spices in a pressure cooker
- Add vegetables and soaked kodo Millet in cooker
- Add 4 Cups of water and mix everything well
- Cook the millet till the cooker whistles for 4 times
- After cooking let the release the vapors from the cooker and allow it to cool down
- Serve the pulao and garnish it with coriander leaves