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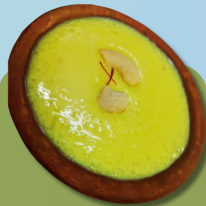
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Executive Summary

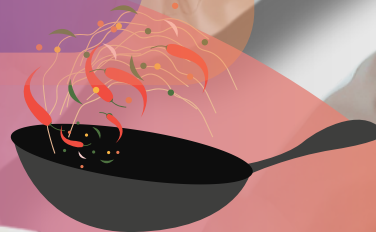
BSCC is a culinary school dedicated to providing a comprehensive education in Indian cuisine, offering a diverse range of traditional and contemporary dishes. Our curriculum is designed to equip students with the knowledge and skills necessary to master iconic Indian recipes, including Chicken Korma, Malai Chicken Tikka, Kori Gassi, Kadhai Paneer, Aloo Methi, Haldi Phirni, Paneer Makhani, Madua ki Roti, Cabbage Wrap, Mushroom Duplex, Veg Cutlet, Kathi Rolls, Lauki Halwa, Tandoori Chicken, Butter Chicken/Murg Makhani, Garlic Naan, Tandoori Paneer Tikka, Balochi Aloo, and Tandoori Gobhi. We believe in nurturing culinary talent and fostering a deep appreciation for Indian cuisine's rich heritage.



Delicacies of India

Malai Chicken Tikka

It is believed that chicken tikka masala was created by Ali Ahmed Aslam, a Pakistan-origin chef, in Glasgow, Scotland. Allegedly, he introduced Chicken Tikka Masala at his restaurant Shish Mahal, sparking a culinary revolution in the UK.



Kori Gassi



Kori gassi, or chicken gassi, or chicken kori rotti, is a signature dish of the Bunt community of Mangalore. This creamy, delicately spiced, and intensely flavoured dish with its coconut based red curry is utterly delicious, not to say addictive.

Chicken Korma



Origin of Murgh Korma in India can be traced back to the 16th century and to the Mughal incursions into the region. Kormas were often prepared in the Mughal court kitchens and it is said to have been served to Shah Jahan and his guests at the inauguration of the Taj Mahal.

A korma can be mildly spiced or fiery and may use lamb, goat meat, chicken, beef or game; some kormas combine meat and vegetables such as spinach and turnip.



Kadhai Paneer

Kadhai Paneer is a popular North Indian dish characterized by succulent cubes of paneer (Indian cottage cheese) cooked in a flavorful tomato-based gravy. It is infused with aromatic spices such as coriander, cumin, and garam masala, along with colorful bell peppers and onions, giving it a vibrant and aromatic flavor profile. This dish is typically served hot and pairs well with naan, roti, or rice, making it a favorite among vegetarians and paneer lovers alike.



Madua Ki Roti

Finger Millet/Madua is a grain has been part of Indian cuisine among many other grains majorly founds in the Uttrakhand region of India. Madua is a superfood & is very rich in calcium & is highly recommended in diet esp for children. Besides calcium it is rich in potassium, minerals and protein.



Haldi Phirni

The Kashmiri version (kong phirin) has saffron and semolina or rava in it, while Punjabi one is made with rice paste. Phirni in the north east is made with black rice giving it an inimitable flavor. Haldi (turmeric add on the flavor with a healthy flavour)



A Session by our Director

During the culinary practical session led by Director Ma'am, students were treated to a masterclass in seafood cookery featuring **Tuna Fish Cutlet** and **South Indian Fish Curry**. Ma'am began by demonstrating the meticulous preparation of fresh tuna fillets, emphasizing the importance of texture and flavor. The minced tuna was expertly seasoned with a blend of spices, shaped into patties, and coated in a crispy breadcrumb coating before being shallow-fried to golden perfection. Meanwhile, in a separate skillet, Ma'am expertly combined fragrant spices with creamy coconut milk to create a rich and aromatic base for the South Indian Fish Curry. Fresh fish fillets were gently poached in the flavorful sauce until tender and infused with the bold flavors of the spices. As students savored the finished dishes, Ma'am's passion for culinary excellence shone through, inspiring them to explore the artistry and creativity of Indian seafood cuisine.



Aloo Methi

Aloo methi, where "aloo" translates to potatoes and "methi" refers to fenugreek leaves, is a dish that transcends boundaries and regions. While its roots can be traced back to the North Indian state of Punjab, it has seamlessly made its way into the hearts and kitchens of homes across the globe.



“ I'm not a chef. But I'm passionate about food - the tradition of it, cooking it, and sharing it. ”

Zac Posen



Mushroom Duplex

Mushroom duplex is a stuffed mushroom recipe where mushrooms are filled with cheese, vegetables and spices. It is then coated with fine quality bread crumbs and deep fried in oil till crisp golden.



Paneer Makhani

Paneer Makhani: Makhani means 'buttery'. This dish originated in the 1950s at Moti Mahal restaurant in Delhi. Kundan Lal Jaggi invented the dish by mixing fresh butter into a tomato-based curry.



Cabbage Wrap

Cabbage Wrap: Also known as *Gotabki* is the Polish name of a dish popular in cuisines of Central Europe, made from boiled cabbage leaves wrapped around a filling of minced chicken, chopped onions. *Gotabki* are often served during festive occasions such as weddings.



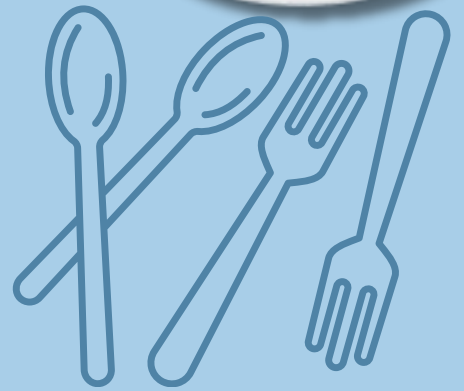
Veg Cutlet

Veg Cutlets, unlike potato tikkis, are a powerhouse of vitamins, minerals and nutrition. The soya granules are high on protein content, good source of omega-3 fatty acids. Soya granules help to increase bone density and aid digestion.



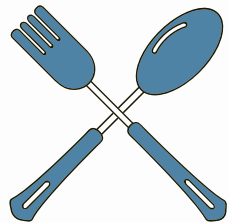
Spring Roll

Spring Roll: People would make this dish to commemorate the first day of spring. During the Ming Dynasty, cooking skills were more developed and elevated. The cooks during this time would roll these traditional pancakes into what they are today: spring rolls.



Kathi Roll

A *kathi roll* (sometimes spelt *kathi roll*) is a street-food dish originating from Kolkata, West Bengal. In its original form, it is a skewer-roasted kebab wrapped in a *paratha* bread, although over the years many variants have evolved all of which now go under the generic name of *kathi roll*. We have tried our veg version filled with the veg cutlets in place of kebabs.



Lauki Halwa

The history of *Lauki Halwa*, also known as *Doodhi Halwa* or *Ghiya ka Halwa*, may have originated during the Ottoman Empire. The Mughals may have popularized the method of slow-cooking grated bottle gourd with milk and ghee to make halwa.



Tandoori Paneer Tikka

The dish is said to date back to the Mughal dynasty (16th - 18th century). Paneer is often traced back to a similar period and region - the Mughal rulers were primarily in the North of India and had close relations with neighboring Persia (modern-day Iran) and other places along the Silk Route



Fun fact

"Gulab Jamun" is not even Indian.
Surprised? Here is more!

It came from the Persian (present day, Iran) cuisine and has originated from an Arabic dessert - Luqmat al-qaadhi that literally translates to 'The Judge's Bite'. This dessert got popularity during the Mughal era and was later called Gulab Jamun, and was renamed using Persian words gul (flower), ab (water), and jamun (Indian fruit with similar shape & size).

Balochi Aloo

Baloch cuisine is the food and cuisine of the Baloch tribe of the Balochistan region, a province of Pakistan. Marinated with spices and baked in an oven.



Tandoori Chicken

The dish is attributed to Kundan Lal Gujral, a Hindu from Punjab state who fled newly formed Pakistan after the 1947 partition of India and opened a restaurant in Delhi. Tandoori chicken quickly became popular throughout South Asia and the Middle East as well as in Western countries.



Murg Makhani

The curry was developed at the Moti Mahal restaurant in the Daryaganj neighbourhood of Old Delhi in the 1950s, after the Partition of India by Kundan Lal Jaggi and Kundan Lal Gujral, who were both Punjabi refugees from Peshawar. The curry was made "by chance" by mixing leftover tandoori chicken in a tomato gravy, rich in butter (makhan). In 1974, a recipe was published for "Murgh makhani" (Tandoori chicken cooked in butter and tomato sauce)



Tandoori Gobhi

Tandoori Cauliflower is a wonderful gluten-free and low-carb appetizer. Tossed with a spiced yogurt marinade and roasted in the oven (tandoor) served with Green Coriander An& mint sauce.



Garlic Naan

Naan: originating from over 2,500 years ago, naan, today identified as a leavened Indian flatbread, traces its history back to old Iran or Persia, where the word "naan" referred to bread baked on hot pebbles. Traditionally, it is cooked in a tandoor (or clay oven), but these days oven-baked naan bread is quite popular. An Indian restaurant menu is incomplete without garlic naan.



Guest Sessions

Mr. Rohit - IRCTC Tourism Monitor

The guest session by an IRCTC Tourism Monitor aims to enlighten students about career opportunities within the Indian Railway Catering and Tourism Corporation (IRCTC). Through interactive discussions, students learned about the roles and responsibilities of a Tourism Monitor, gained insights into the dynamic field of railway tourism. The session highlighted the significance of railway tourism in India and offered guidance on potential career growth within IRCTC. By providing firsthand knowledge and real-life examples, the session empowered students to explore rewarding career pathways in the vibrant tourism industry.



Mr. Nitin - L&D Executive, ITC Maurya, New Delhi

Mr. Nitin, Learning and Development Executive at ITC Maurya, New Delhi, conducted an enlightening session on the various types of services and serving styles in the hospitality industry. With his experience and expertise, Mr. Nitin provided invaluable insights into the nuances of service delivery, catering to diverse guest preferences and expectations. The session covered a wide range of topics, including table service, buffet service, room service, and specialty service styles such as à la carte and banquet service. Through engaging discussions and real-life examples, Mr. Nitin elucidated the importance of impeccable service standards in enhancing guest satisfaction and loyalty. His interactive approach and practical demonstrations enabled participants to grasp the intricacies of each service style and understand their application in different hospitality settings. Overall, Mr. Nitin's session proved to be instrumental in equipping attendees with the knowledge and skills needed to excel in the dynamic and competitive hospitality industry.

Theory, NIOS & Skills Education

Every trainee is expected to be familiar with culinary theory consisting of Nutrition, Nutrients, Menu planning, Types of Menu, Meals and courses of the day, Cereals & Pulses, Types of Blends of Spices, FSSAI etc. Trainees were taught the importance of personal hygiene in culinary, completion of their formal Education, group discussion in a professional manner etc. because soft skills are also as crucial to the course as the practical components.



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