



# BREAD DISHES





# BREAD DISHES

## Basic Homemade Bread

### Ingredients

2 1/2 cups (250 gms.) plain flour  
4 tbsp. oil  
1 tsp. salt  
1 tsp. dry or 2 tsp. fresh yeast  
3 tsp. sugar  
1/2 cup water  
1/2 cup milk water to knead

### Method

Warm 1/2 cup water and milk together. Add sugar and yeast.

Cover and keep aside for 15 minutes. When yeast is fully dissolved and frothy, it is ready to use.

Mix salt and flour in a large bowl. Add 1 tbsp. oil making a well in center.

Add yeast mixture to flour. Knead into a very very soft dough.

Knead for 5-7 minutes, till it is not sticky. Grease a large bowl, place dough in it, cover and keep aside for 1 1/2 hours.

Apply 1 tbsp. oil, punch dough for 3-4 minutes. Grease baking sheet or bread tin well.

Using remaining oil, shape dough in desire shapes. Keep aside covered, to rest for 1 hour.

Bake in preheated oven at 200C for 10-15 minutes or till golden. Just 1 or 2 minutes prior to removing, brush with a little milk.

Allow to cool a bit, before transferring to racks for cooling well. Cut into slices or as desired.



# BREAD DISHES

## Bread Sticks

### Ingredients

4 cups plain flour  
1 tsp fresh yeast  
1 tsp sugar  
1 tsp salt  
2 tbsp butter  
1 cup warm milk  
1/4 cup warm water  
1/4 tsp each white cumin & omam seeds

### Method

Warm milk, keep aside. Stir together yeast and sugar in a cup.

Pour a little milk in yeast, stir well, keep aside to froth till double.

Take a slightly warmed mixing bowl. Sieve in flour and salt. Make a well in center.

Sprinkle seeds onto flour. Mix butter into warmed milk. Pour this in center of flour. Pour yeast mixture too.

Mix and knead well till very smooth and elastic. Add warm water as required for kneading.

Cover and keep aside for 45 minutes, or till double. Lift dough and punch and knead for 3-4 minutes.

Shape into a thin log. Cut into 30-33 parts. Shape each part into a finger shape.

Grease a baking sheet well, place fingers on it. Brush with some oil or butter.

Keep aside for 20 minutes. Bake in preheated oven at 200C for 10 minutes.

Thereafter at 170C for 10-15 minutes. Remove and cool first in sheet then on racks till completely cooled.

Store in airtight jar. Serve with hot tea or coffee or even soup!



# BREAD DISHES

## Masala Buns

### Ingredients

3 potatoes, boiled, peeled, mashed  
1 large onion finely chopped  
1 tsp ginger grated  
1 tsp garlic grated  
1 tbsp coriander finely chopped  
4-5 green chillies finely chopped  
1 tsp lemon juice  
Salt to taste  
1 tbsp oil

### For the Stuffing:

Heat oil in a heavy pan. Add ginger, garlic, chillies, stir for a moment. Add onions, saute till tender and pinkish. Add potatoes, lemon juice, salt, coriander. Mix well and cook for 2-3 minutes. Cool well before stuffing.

### To proceed:

Prepare bread dough upto (including) the punching stage.

Take a golf ball sized lump of dough. Pat out thickly on palm.

Place a tbsp. of stuffing in center. Pull up sides and carefully enclose stuffing.

Shape into a round, and slightly flattened like a bun. Use a greased palm to do the same.

Place on baking sheet keeping ample space for rising. Cover and keep aside for 30 minutes.

Bake in preheated oven at 200C for 15 minutes or till golden.

Brush with milk a minute or two before removing from oven. Serve warm with butter and marmalade.



# BREAD DISHES

## Brown and White Triangulars

### Ingredients

6 slices brown bread  
6 slices white bread  
3 potatoes boiled, peeled and mashed  
3-4 green chillies  
4-5 pods garlic  
1 piece ginger  
1/2 tsp turmeric  
salt to taste  
2 tbs cheese grated  
1 tbs finely chopped coriander  
butter to apply

### Method

Crush together chillies and garlic.

Mix all ingredients except bread and butter.

Cut bread -- any uneven side of bread, so that one brown slices matches one white slices.

Apply butter on inner side of each slice.

Place some potato mixture on white slice.

Cover with brown slice.

Press into a preheated sandwich toaster.

Toast very light. Serve hot with ketchup.



# BREAD DISHES

## Bread Upma

### Ingredients

Bread - 1 loaf  
Onion(big) - 3 finely chopped  
Chillies - 3 finely chopped  
Tomato - 3 finely chopped  
Kadugu (mustard)  
Kadalai Parupu  
Ghee - for frying and roasting bread  
Sugar - to taste  
Salt - to taste

### Method

Cut bread slice into cubes.

Roast the bread cubes using ghee and keep aside.

Pour ghee in a tawa, add kadugu, kadalai parupu. Fry till golden brown.

Add finely chopped onions and fry till golden brown.

Add chillies and tomatoes.

Add salt to taste.

Fry till there is no water content in the mixture.

Add the bread cubes to the mixture.

Mix well till the mixture gets mixed with the bread cubes.

Add sugar and then mix well.

Garnish with coriander leaves and serve hot.

Tomato sauce will go well along with Bread Upma.



# BREAD DISHES

## Bread in Manchurian Style

### Ingredients

Bread slices - 5  
1/2 cup All purpose flour  
3-4 tsp Corn flour  
2 tsp Ginger finely chopped  
1 tsp Garlic finely chopped  
Spring onions - 1 bunch finely chopped  
Soya sauce - 2 spoons  
Ajinomotto - a pinch  
Chilli powder  
Salt  
Oil for frying  
Water

### Method

Cut the corners of the bread slices. Now cut the bread slices into small squares and keep them aside.

Make a batter out of the all purpose flour and corn flour.

The consistency of the batter should be neither thin nor thick (little thinner than semisolid consistency).

Add little ginger and garlic to this batter. Now add salt and chilly powder to the batter and mix it up well.

Heat oil in a kadai & dip the bread pieces in the batter and fry them in oil and keep them aside.

Take little oil in a pan put the remaining ginger-garlic and fry.

Now add spring onions and the fried bread pieces.

Sprinkle little ajinomotto, add the soya sauce and spread well. Serve Hot !!!



# BREAD DISHES

## Bread Bajji

### Ingredients

Basin (Gram Flour) - 2 cups

Rice Flour - 1/2 cup

Ajwain seeds - 1 Teaspoon

Jeera - 1 Teaspoon

Bread Slices - 5

Salt

Red Chilli Powder - 2 Teaspoons (depending on how spicy we want)

Baking soda - pinch

Oil to fry

### Method

First of all toast the bread slices for a minute in a bread toaster or on plain tawa just to make them little crisp

Cut the bread slice from corner to corner diagonally to make 2 triangular pieces. ( totally 10 pieces out of 5 slices). Keep them aside

Mix all other ingredients together with some water to make batter. Batter should not be too thin or too thick.

Heat oil. Apply some butter or ghee on each bread piece and dip it in batter and slide it into oil. Fry till golden brown.

Serve hot with Sauce or Chutney.



# BREAD DISHES

## Bread Pudding

### Ingredients

8 to 10 left over bread slices

3/4 cup sugar (powdered in grinder)

2 cups milk

1 egg

1/3 cup broken walnuts or tutti frutti (depending on what is available at home)

1 tsp. vanilla essence

butter for greasing dish.

### Method

Soak the bread slices in milk and mash till it is like pulp.

Add in the sugar, egg and essence and mix well.

Lastly add in the walnuts or tutti frutti and mix lightly.

Put into a covered greased dish and steam in pressure cooker for 20 mins.

When cool, run knife round inside of dish and invert on plate.

Makes a great snack for evening tea.



# BREAD DISHES

## Bread Pizza

### Ingredients

onions - 1  
chillies - 2  
tomatoes - 2  
coriander - 1 bunch  
carrot - 1 grated  
capsicum - 1  
semolina/rawa - 1 cup  
milk - 1/4 cup  
salt  
bread - 4 slices  
tomato chilli sauce  
tomato sauce  
cheese  
oil

### Method

Mix all the ingredients and make a paste.

Apply chilli sauce on each bread slice.

Put 2 spoons of mixed paste on bread slice & grate cheese on top.

Heat non stick tawa.put 1 spoon of oil.

Keep the bread slice.fry it and turn the other side of bread.

Fry it until cheese melts.



# BREAD DISHES

## Bread Pakoda

### Ingredients

Bread slices 8  
Boiled Potatoes 2  
Green Chillies 2  
Mustard Seeds 1/2 tsp  
Curry Leaves Few  
Turmeric Powder 1/2 tsp  
Gram Flour 5-6 tbsp  
Water  
Oil for frying  
Salt as per taste  
Red Chilli Powder as per taste  
Soda Bicarb one pinch

### For Filling

Heat one spoon of oil in a pan. Add mustard seeds and allow it to crackle... then add curry leaves and finely chopped green chillies. Add in his turmeric powder and stir. Now add boiled and mashed Potatoes and salt. Mix well and stir for 2-3 mins.

Now mix gram flour with water, salt, red chilli powder and soda make a fine batter.

Take the bread slices. Fill one slice of bread with potato filling and cover with other slice of the bread and cut this in to four equal squares.

Dip this properly in the gram flour batter and deep fry in oil till it is done.

Serve hot with Green Chutney or Tomato Sauce. You can also enjoy this with hot tea.



# BREAD DISHES

## Bread Dosa

### Ingredients

Bread slices - 3 or 4  
Dosa Batter - 1 cup  
Green Chillies - 2  
Onions - 1 finely chopped (optional)  
Coriander Leaves  
Oil - for dosa preparation

### Method

Mix onions and finely chopped green chillies and coriander leaves to the dosa batter.

Heat the tawa, when hot smear with oil.

Dip the bread slices in the dosa batter and place it on the tawa.

Smear some oil around the bread slice.

Cook till it is golden brown on both sides.

Serve hot with Sauce or Ketchup.



# BREAD DISHES

## Bread Potato Cutlet

### Ingredients

Bread with its edges cut - 4 or 5 slices  
Potato - cooked and mashed - 2 nos  
Salt - to taste  
Green chilli - cut into pieces - 4  
Grated cheese - 1 cup  
Coriander leaves - cut - a little  
Sooji (Maida) powder - 2 tablespoon  
Bread crumbs - as required

### Method

Soak bread slices, take it out and squeeze the water from that.

Mix the grated cheese, cut green chillies, required salt, cooked and mashed potatoes, the bread, and make a dough.

Make small balls and flatten them in the shape of your choice, (heart shaped, square, triangular or rectangular, circular etc) dip it in the sooji powder mix (made with water), and then in the bread crumbs and deep fry them in well heated oil.



# BREAD DISHES

## Bread Uthappam

### Ingredients

Bread 1 pkt

Sour butter milk 1 cup

Large onion 1

Large tomato 1

Green coriander leaves (chop them finely and keep aside)

Green chillies, black pepper powder, salt, ghee etc (keep aside)

### Method

Cut the brown side of the bread and soak them in butter milk

Add salt and give a soft grinding in the mixture to make a smooth dough (dropping consistency like dosa atta)

Heat the frying pan and put ghee

Spread the dough evenly to uthappam shape and sprinkle chopped onion, tomato, green coriander leaves, green chillies, pepper powder, pour little ghee

Press the masala evenly on the uthappam and allow to brown, turn to the other side and do the same

Serve hot with coconut chutney.



# BREAD DISHES

## Bread Tikkis

### Ingredients

Bread - 6 slices,  
(cut into 4 large pieces)  
Besan - 2 cups.  
Onion - 1 cut very finely.  
Chilli powder - 1/2 tea spoon  
(or desired by you)  
Garam masala - 1/4 teaspoon.  
Coriander leaves - 1 tablespoon  
(cut finely)  
Salt to taste.  
Oil to shallow fry.

### For Coriander Chutney

1 bunch coriander leaves.  
2 tablespoon coconut gratings  
2 pods garlic  
2 green chillies (if you want it to hot  
you can add one more)  
1/4 teaspoon jeera  
Juice of 1/2 lemon  
tiny piece of ginger  
salt to taste  
1/4 teaspoon sugar

### Method

Mix besan, cut onions, chilli powder, coriander leaves, garam masala and salt.

Add sufficient water to make thick batter like slightly watery than the idly batter.

Dip bread pieces one by one till nicely coated, and place them on the hot oil smeared tawa.

Add a spoonful of oil or more if you like it around the bread slices and cook on a low flame.

When it turns golden colour, turn and cook the other side also in the same manner.

You can shallow fry 4 pieces at a time if the tawa is large.

Eat hot with coriander chutney.

### For Coriander Chutney

Wash and drain the coriander leaves, and grind all the ingredients along with the coriander leaves...raw.



# BREAD DISHES

## Bread Chat

### Ingredients

4 slices bread  
2 medium potatoes  
1 cup bread crumbs  
green chillies  
coriander leaves  
salt to taste

### For Garnishing

green chutney  
sweet chutney  
sev  
onion and coriander leaves

### Method

Boil and mash the potatoes.

Mix the bread crumbs green chillies, coriander leaves and salt.

Make into a dough and divide into 4 portions. Spread each portion on each side of the bread and deep fry until golden brown.

Spread Tamarind Chutney and Green Chutney on each slice.

Cut into cubes.

Serve garnished with Onion, Coriander and Sev.



# BREAD DISHES

## Cheese Toast

### Ingredients

2 cups Maida  
Salt as per taste  
Grated Cheese  
1 tsp Pepper powder  
1 tsp Ginger & Chilli paste  
2 tsp little Besan  
Coriander leaves  
Water  
Bread

### Method

Mix all the above ingredients and make dough by adding water. Make sure the dough is not too thick.

Take one slice bread apply the above paste on one side.

Take a non-stick pan and put the paste side bread below and apply some oil or butter in the plain top side of bread.

You can cook the bread on both sides.

After it is cooked cut it into two pieces specially triangle shape and you can eat it with either Ketchup or Chutney.

Enjoy it !!



# BREAD DISHES

## Garlic Bread

### Ingredients

Bread, preferably hot dog rolls.  
Butter, (any spread will also do)  
Salt to taste  
Garlic paste  
Mixed Herbs (dried or fresh - if fresh, finely chopped)

### Method

Mix butter / spread, salt, garlic paste and mixed herbs and keep aside (if butter, you may have to melt it for a few seconds in the microwave)  
Cut the rolls along their length and spread this mixture.  
Arrange this on a baking tray and keep inside a hot oven for a few minutes till crispy.  
Believe me, that tastes real good.



# BREAD DISHES

## Bread Kofta

### Ingredients

Bread slice 8  
Milk  
Onion 1 (chopped)  
Potatoes 2 (boiled)  
Green Chillies 2-3  
Garam Masala powder - 1/2 tsp  
Coriander Leaves (finely chopped)  
Salt  
Oil for frying

### Method

Dip the bread slices in the milk and smash the slices very well.

Add the smashed potatoes, onions, Green chillies, coriander leaves and garam masala to the bread and mix it well.

Make small balls of the mixture.

Heat the oil in a kadai and fry the balls in the oil.

Serve hot with Coconut Chutney or Tomato Ketchup.



# BREAD DISHES

## Quick Bread Dhokla

### Ingredients

Plain Bread - 2 slices  
Green chutney 2 tbsp  
Plain Curd (yogurt or dahi) - 4tbs  
Salt to taste  
Pepper to taste  
Rai 2 tbsp  
Oil 3 tbsp  
Dry Coconut 2 tbsp  
Coriander Leaves - Finely Chopped

### Method

Take a bowl and mix the curd, pinch of salt and pepper. Meanwhile fry the mustard seeds (rai) in the oil and keep it aside.

Now take 2 slices of bread. On one spread the green chutney and on the other spread the curd prepared.

Now combine the 2 slices and cut them into small square shapes. On each cut piece spread little fried rai seeds, garnish further with dried coconut and coriander leaves.

This is an easy to prepare and very delicious to eat at any time of the day.



# BREAD DISHES

## Banana Nut Bread

### Ingredients

1/2 cup ghee (butter can also be used)  
3/4 cup granulated sugar  
1/4 cup brown sugar  
2 eggs  
1 1/2 cup flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
1/2 teaspoon baking soda  
3 ripe bananas mashed  
1/2 cup raisins (optional)  
1/2 cup chopped walnuts (optional)

### Method

Preheat oven to 375 degrees F. In microwave, Heat ghee (or butter) till slightly melted.

Add sugar and mix well. Beat eggs in separate bowl and add them to mixture, set aside.

In another bowl sift, flour, baking powder, baking soda and salt together.

Gradually stir in 1st mixture until completely mixed.

Add mashed bananas and then chopped nuts and raisins.

Blend well. Pour into well greased 9x5x3 inch loaf pan.

Bake at 375F for about 45-50 minutes, or until brown on top and done.

Remove from pan. Serve warm.



# BREAD DISHES

## Tomato Bread

### Ingredients

- 1 medium potato (cut in very small pieces)
- 1 large tomato (pureed)
- a few curry leaves
- 4 green chilies
- 1 cup water
- 5 - 6 bread slices
- 1 1/2 tsp oil
- salt to taste
- a pinch of turmeric
- few coriander leaves for garnish

### Method

Take a skillet and heat the oil, then add the cut potato, cut green chilies and the curry leaves.

Lower the gas and cover the skillet for a couple of minutes to let the potatoes cook.

After the potato is cooked add the pureed tomatoes and fry it for 5 min or till it dries a little bit, then add the water, salt and turmeric and let it boil.

When it starts boiling add the whole slices one by one, pushing it on side so as all slices get soaked nicely.

Now simmer for 5 - 7 min and when ready serve with chopped coriander on top.



# BREAD DISHES

## Quick Cheese Balls

### Ingredients

4 slices bread  
2 tbsp cheese spread or grated cheese  
1 small onion, chopped  
2 green chilies, chopped  
Few coriander leaves, chopped  
Salt to taste  
Oil for deep frying

### Method

Wet the bread with little water and squeeze out all the water.

Break the squeezed bread to small pieces in a plate.

Add grated cheese, chopped onion, green chilies, coriander leaves and salt to the bread.

Mix all the above well so that the mixture resembles a dough.

Roll out into equal balls.

Deep fry and serve hot with ketchup or chutney.

Makes 8 to 10 pieces.



# BREAD DISHES

## Chilled Pinwheel Sandwiches

### Ingredients

Soft uncut bread one loaf

1 tbsp green chutney

butter

2 tbsp cheese grated

1 cup finely chopped mixture of onions, tomatoes and cucumber

### Method

Cut the bread into long rectangles by cutting horizontally.

Hold each slice over boiling water for a few seconds to soften.

Press lightly with a rolling pin on a work surface.

Apply butter, then chutney on each slice.

Sprinkle the vegetable mixture all over sprinkle cheese over it.

Carefully roll from one end towards the other as tightly as possible, without breaking the bread. Secure with toothpicks if required to hold.

Chill rolls for an hour in the fridge, wrapped in a moist cloth.

Remove toothpicks, cut into 1/2 circles and serve with spicy tomato sauce and french fries.



# BREAD DISHES

## Grilled open Sandwiches

### Ingredients

6-7 slices sandwich bread  
1 small cucumber  
1 tomato sliced into thin rounds  
1 boiled potato sliced into thin rounds  
1 med capsicum sliced into thin rounds  
1 onion sliced into thin rounds  
2-3 salad leaves  
butter to apply on bread  
2-3 cubes amul cheese

### Mix together:

2 tbsp tomato ketchup  
1/2 tsp crush red chilli  
1/2 tsp finely chopped mint leaves  
1/2 tsp finely chopped garlic  
1/2 tsp finely chopped coriander

### Method

Apply some butter on both sides of bread slices. Arrange on an oven mesh-tray.

Apply some ketchup mixture on each. Leave sauce behind to top.

Arrange first salad leaves, then onion, potato, tomato capsicum and cucumber.

Top with thin slivers of cheese finally dot with ketchup mixture.

Preheat oven to 300 degree Celsius.

Grill the sandwiches till the bread get toasted and cheese melts well.

Cut into triangles with pizza cutter serve hot.



# BREAD DISHES

## Cabbage Sandwiches

### Ingredients

1 cup cabbage shredded fine  
1 carrot cut in thin juliennes  
2 garlic pods  
1/2 piece ginger  
1/2 tbsp butter  
salt to taste  
1/4 tsp pepper powder  
2 slices sandwich bread

### Method

Heat the butter in a skillet.

Add the cabbage and carrot.

Stir fry till tender.

Add salt, pepper, garlic and ginger stir and remove.

Cool the mixture.

Place a spoonful of the mixture on a slice of bread.

Place the other slice on top of it.

Grill in a pre-heated oven (sandwich toaster may also be used).

Remove when golden brown and sprinkle with fine grated cheese while still hot.

Serve with tomato ketchup or mexican sauce.



# BREAD DISHES

## Sweet Vermicelli Cream Sandwich

### Ingredients

6 large slices sandwich bread  
1/2 cup fine vermicelli, broken  
1 tbsp. ghee  
1 cup milk  
1/2 cup sugar powdered  
1 cup fresh cream  
1/4 tsp. cardamom powder  
2-3 drops vanilla essence  
butter for buttering bread slices  
For garnishing:  
1 tbsp. chopped almonds  
1 tbsp. chopped pistachios

### Method

Melt ghee in a deep saucepan.  
Add vermicelli, stir fry on low till aroma exudes.  
Add milk, allow to cook stirring and making sure there are no lumps.  
When all milk is absorbed, and vermicelli is cooked but firm, take off fire.  
Allow to cool completely, or even refrigerated for 10-15 minutes.  
Fluff up and loosen with a fork, leave aside till required.  
Beat cream essence, sugar, in a chilled bowl, till thick and peaks form on top.  
Add vermicelli, mix gently.  
Put dollops of mixture onto toasted bread slices  
Cut into triangles, serve.  
Serve crisp with hot milk, coffee or tea.



# BREAD DISHES

## Fresh Mango Sandwich

### Ingredients

4 slices fresh milk bread  
1 ripe alphonso mango, peeled  
butter to apply on bread

### Method

Slice mango into flat rounds, discard stone.

Chill slices till required.

Make crisp toasts of bread slices.

Apply butter on one side, while still hot.

Place butter side up.

Arrange mango slices on 2 of four toasts.

Two layers also may be put.

Top with remaining toast, buttered side down.

Press gently, cut into triangles with a very sharp knife.

Serve immediately.

**Note:** The above dish must be served immediately. The whole charm is in the crisp hot buttered toasts, with chilled mango! So make as and when required only.



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## Sweet Potato Herb Topping

### Ingredients

3 brown bread slices  
3 similar sized white bread slices  
2 medium sweet potatoes, boiled, peeled  
1/2 cup cabbage, finely shredded  
1 tsp. mixed herbs (basil, rosemary, oregano, etc.), crushed  
1 sprig fresh mint leaves chopped  
1/4 cup eggless mayonnaise  
1 tbsp. butter  
1/2 tsp. sugar  
salt to taste  
pepper to taste

### Method

Slice sweet potatoes into thin rounds, keep aside.  
Sprinkle sugar, a little salt, on cabbage, keep aside for 5 minutes.  
Mix mint leaves into mayonnaise.  
Butter both sides of all slices, grill till crisp and golden.  
Arrange sweet potato rounds on one side of brown bread slices.  
Sprinkle mixed herbs over them.  
Spread mayonnaise over the slices.  
Sprinkle salt, pepper, shredded cabbage over it.  
Place a slice of grilled white bread slice over it.  
Cut very carefully into 2 triangles.  
Serve hot and crisp with chilli garlic or tomato sauce.



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## Mixed Veggie Topping

### Ingredients

- 4 round slices of cucumber
- 4 slices boiled potatoes
- 4 slices carrot
- 2 slices oval or round bread (brown or white)
- 1 tsp. mint leaves chopped
- 1 tsp. tomato sauce
- 1/2 tsp. chilli sauce
- 1 pinch sugar
- 1 tbsp. butter
- 1 tbsp. cheese or paneer grated

### Method

Heat half butter in nonstick pan, add vegetables, stir fry till tender.

Add mint, chilli sauce, salt to taste, sugar.

Stir and cook till moisture evaporates.

Butter slices of bread with remaining butter, keep aside.

Arrange overlapping slices of carrot, zucchini and potatoes.

Use two slices of each vegetable over one bread.

Garnish with grated cheese and drops of tomato sauce.

Grill in oven or over tawa for 3-4 minutes till bread is crisp.

Serve hot.



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## Creamy Vegetable Topping

### Ingredients

6 slices fresh sandwich bread  
1 carrot grated  
1 potato grated  
1 cucumber grated  
1 tbsp. cabbage grated  
1 capsicum grated  
1 tbsp. butter  
1 tbsp. cheese grated (cream or processed)  
1 tbsp. corn flour  
1 cup milk  
1/2 tsp. black pepper  
salt to taste

### Method

Melt the butter. add all vegetables.

Stir fry for 3-4 minutes.

Dissolve corn flour in the milk. Add to the vegetables, stirring continuously.

Add the salt, pepper, cheese and cook, stirring continuously till thick and creamy.

Cool the mixture for 10 minutes.

Pile onto each slice and grill in a hot oven for 5-7 minutes till the bread gets crisp.

Eat hot with ketchup or chilli garlic sauce.



# BREAD DISHES

## Delighted Bread Cake

### Ingredients

6 ounces of flour (1 1/2 cups)  
4 ounces of butter (1 stick)  
3 ounces of sugar (3/4 cup)

### Method

Leave the butter out of the fridge to soften a little.

Cut pieces into the flour and rub the butter into the flour with your fingertips.

The result should be like fine breadcrumbs.

Then mix in the sugar.

Grease the bottom and sides of a baking pan (round or 8x8 square) with butter and sprinkle with flour.

Press the mixture very hard into the bottom of the baking pan (use lots of pressure, that's what makes the shortbread hold together), and bake at 350 F for half an hour.

Cut with a sharp knife into desired shapes while it is still warm and sprinkle the top with fine sugar.

Let it cool in the pan - if you take it out too soon, it falls apart.



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## Dahi Bread Sandwich

### Ingredients

4 slices of bread  
1 onion (finely cut)  
1 tomato (finely cut)  
2-3 green chillies (finely cut)  
250 gm plain dahi (curd)  
2 tbsp of vegetable oil  
1 tea spoon of small rai (optional)  
1 tbsp of grated coconut powder (optional)  
salt (according to taste)

### Method

Cut the bread slices diagonally (one bread slice into 2 triangles) and keep them aside.

Mix finely cut tomato, onion, chillies and salt in the plain curd. (Drench out water from the curd if necessary!)

Spread the above curd mixture wisely on the bread slices and make them like a sandwich by covering them with the other plain bread slice.

Heat oil in a flat pan. We can add small rai also in the hot oil. Now shallow fry the bread sandwich till light golden brown.

Serve hot and decorate with grated coconut powder on top of the dahi-bread sandwich!



# BREAD DISHES

## French Toast

### Ingredients

fresh cream (malai) - one cup  
sooji - 5 table spoons  
grated vegetables - two cups (cabbage, cauliflower, carrot)  
salt - to taste  
black pepper - to taste  
refined oil - for frying

### Method

Take fresh cream and add sooji to it and add all the grated vegetables, salt and pepper and mix properly.

Batter so formed should be of the consistency that it should spread evenly on the bread (Add water if need be) Now take the bread slice and spread the batter evenly.

Slightly grease non-stick tawa and keep the slice on it with the batter part upside.

Let it become golden brown in the mean time the batter will also set on the bread  
Now turn the slice upside down and let the batter also become golden brown.

Take it off the tawa and serve hot with sauce and pasta or only sauce.



# BREAD DISHES

## Honey Sweet Bread

### Ingredients

2 slices bread  
honey 1 tsp  
sugar syrup 2 tsps  
butter required  
grated almonds

### Method

Microwave 2 slices of buttered bread for 1 minute in high mode.

Allow standing time 2 minutes.

Pour sugar syrup & honey on the bread.

Serve honey sweet bread hot topped with grated almonds.

Its a childs delight.



# BREAD DISHES

## Bread Dahi Dhoklas

### Ingredients

4 bread slices (square sandwich type)  
2 cups plain yoghurt (curd)  
one teaspoon grated ginger  
2 green chilli cut into small pieces  
2/3 spring onions, chopped  
2 tbsp. green chutney (made with coriander leaves, garlic, cumin seeds and salt to taste)  
a few chopped coriander leaves  
1/2 tea spoon mustard seed  
1/4 tea spoon turmeric powder  
1 table spoon butter  
some coriander leaves to garnish  
salt to taste

### Method

Hang the yoghurt in a thin muslin cloth for about 6/7 hours so the water drips out. Mix salt, chilli, ginger and yoghurt.

Add the chopped spring onions and coriander leaves to the yoghurt and mix well. Spread the above paste evenly on 2 bread slices.

On the other two slices, spread the green chutney. Cover these breads with the other 2 slices. Cut each pair in 4 square pieces.

Heat a flat pan or a frying pan. Put one tsp ghee or butter on the heated pan. Sprinkle some mustard seeds. Wait till it starts cracking. Sprinkle some turmeric powder. Put the bread pieces till brown on one side. Apply some butter and sprinkle some turmeric powder on the top side of slices and turn over.

Upturn the slices and take it out when the second side is brown.

Garnish it with finely chopped coriander leaves.



# BREAD DISHES

## Bread Jamoon

### Ingredients

bread - 5 loaves  
sugar - 1 cup  
cardamom 2  
oil to fry

### Method

Remove the outer brown part from the bread and grind it into a paste which can be rolled into balls.

Make syrup out of the sugar.

Powder the cardamom and add to the syrup.

Make balls out of the grinded bread and deep fry it in the oil.

Put it into the sugar solution.

Tasty Bread Jamoons Ready.



# BREAD DISHES

## Sweet Bread Balls

### Ingredients

bread (any size) - one pack (remove the sides)  
sugar - 2 tbsp (more if u want it sugary)  
nuts (cashew) - 1/2 cup  
elaichi (if u wish) - a pinch of powder  
water

### Method

Make the bread into very small pieces.  
Add all the above ingredients into it except water.  
Add a little water just to make it a dough.  
Keep for 15-20 min.  
Heat oil in a vessel.  
Make small balls out of this dough & put in the vessel.  
Fry till it gets brownish. That's it.  
Here is a tasty dish. I bet none will guess it's bread.  
Try this out & let me know if u like it.  
Enjoy Cooking.



# BREAD DISHES

## Bread Tukde

### Ingredients

bread slices 5-6  
chillies green 2-3  
coriander  
tomato 1  
curry leaves 4-5  
butter 1tbspn  
curd 2 tbsp  
salt to taste

### Method

Cut the bread slices into square pieces. Keep aside

Take 1 tbsp of butter add mustard seeds when hot allow to splutter then add green chillies add curry leaves.

Add tomato pieces allow it to heat to 3-4 min then add salt & chilli powder to taste.

Then add the bread pieces mix it properly then add curd. Mix it well cover it for 1-2 min.

Snacks ready to serve.



# BREAD DISHES

## Bread Masala Toast

### Ingredients

bread - 1 loaf - or 12 slices)  
bengal gram - 200 gm  
grated coconut - 1 cup  
red chilly - 6 nos  
garlic - 6 pearls  
cloves - 2 nos  
elaichi - 3 nos  
pepper - 1 tsp  
oil - to fry  
anis seeds (sombu) - 1 tsp  
garlic - small piece  
onion - 1 cup  
salt - to taste

### Method

Soak the bengal gram for about 2 hours

Grind the soaked bengal gram, coconut, red chillies, onion garlic, anis seeds, pepper, cloves, ginger and the required salt with a little water into a masala.

Roast the bread with oil or ghee and smear the masala on both sides and serve.



# BREAD DISHES

## Instant Bread Sweet

### Ingredients

sweet bread - 10 slices  
sugar - 2 cups  
cardamom - 3 to 4  
ghee - for frying

### Method

Remove the brown edge of the bread slices.

Cut the slices into 2 triangular halves.

Heat ghee in a frying pan.

Drop these bread pieces into the hot ghee & deep fry them until they turn golden brown.

Place the fried bread pieces on a tissue to remove excess ghee & keep them aside.

For The Sugar Syrup: Dissolve 2 cups of sugar in 2 cups of water. Boil the syrup and keep on stirring. (Add a tsp. of milk to it. The dirt that may be present in the sugar floats on the syrup. Remove the dirt using a spoon.) Remove it from the flame when the syrup is done.

Drop the fried bread pieces into the hot syrup and soak them for a few minutes, until they become tender.

Sprinkle cardamom powder on the sweets.

Garnish with raisins, cashew and pista.



# BREAD DISHES

## Stuffed Bread Sticks

### Ingredients

8 thin bread slices  
1 medium carrot (grated fine)  
1/2 cup grated mozzarella cheese  
2-3 chopped hot pepper  
1 tsp grated ginger  
1 tbsp oil  
salt to taste  
1 tbsp all purpose flour

### Method

Cut the bread slices into two.

Make a thick paste of all purpose flour and keep it aside.

Mix carrot, ginger, hot pepper, cheese and salt.

Place a spoonful or more inside each bread half and roll it.

Seal the edge with the all-purpose flour.

Brush with oil and bake at 300 degrees till golden brown.



# BREAD DISHES

## Garlic Bread

### Ingredients

bread, preferably hot dog rolls.  
butter, (any spread will also do)  
salt to taste  
garlic paste  
mixed herbs (dried or fresh - if fresh, finely chopped)

### Method

Mix butter/spread, salt, garlic paste and mixed herbs and keep aside (if butter, you may have to melt it for a few seconds in the microwave)

Cut the rolls along their length and spread this mixture.

Arrange this on a baking tray and keep inside a hot oven for a few minutes till crispy. Believe me, that tastes real good.



# BREAD DISHES

## Tomato Toast

### Ingredients

bread (6 slices or the desired quantity)  
tomatoes - 2  
onion chopped - 1  
garlic-ginger pate - 1/2 tsp  
clove, cinnamon, elaichi - 1 each  
pepper powder - 1 tsp  
salt to taste  
coriander (optional) 1/4 cup  
chilli powder (optional) - 1/2 tsp  
cheese spread ( if desired)  
oil to fry

### Method

Grind all the ingredients except the bread in the mixer to a fine paste

Cut the bread slices into 4.

Dip into the paste and fry on a heated chappathi/dosa tawa adding oil.

Turn over and fry till done.

Take care and fry over medium heat.

Remove from fire.

Spread some cheese spread or butter over it and serve with hot tea or coffee or cold juice and you'll be the star of the day!!!



# BREAD DISHES

## Shahi Milk Toast

### Ingredients

milk - 400 ml  
bread - 8 slice  
sugar - to taste  
saffron  
cardamom - 8 pieces  
cashew - 10 pieces  
badam - 10 pieces  
pista - 10 pieces  
ghee/butter

### Method

Cut each slice of bread into 4 pieces.

Deep fry bread pieces in ghee/butter till they are light brown in color.

Add the other items in milk and boil it for 15-20 minutes.

Pour milk in serving bowls and put the bread slices in them just before serving.



# BREAD DISHES

## Stuffed Buns

### Ingredients

5-6 buns (not the sweet ones)  
1 small cucumber chopped  
1 onion chopped  
3/4th cup shredded cabbage  
5-6 boiled potatoes  
1 cup white sauce  
tomato & chilli sauce

### Method

Scoop the buns. Apply butter. Place potato slice.  
Spread 1 tablespoon white sauce. Make a layer of cabbage and cucumber.  
Sprinkle salt & pepper. Cover with white sauce & grated cheese.  
Bake in pre-heated oven at 100 degree for 15-20 minutes.  
Serve with both sauces.

### White Sauce:

Heat 1 tablespoon butter. Fry 1 tablespoon maida. Fry till light brown. Add 1 cup milk. Keep stirring constantly till thick. Add salt & pepper to taste.

**Tip:** goes well with Wafers/ French Fries.



# BREAD DISHES

## Bread Halwa

### Ingredients

white bread 10 slices  
milk 2 cups  
ghee 5 tsp spoons  
butter 3 tsp spoons  
sugar 2 cups or as much as needed  
fried cashewnuts 2 tsp spoons

### Method

Cut the bread slices into small pieces and fry in 2 tsp spoons of ghee, till slight brown.

Add milk, sugar to the fried bread pieces and continue heating.

Add 3 more tsp spoons of ghee and keep stirring, till the ghee sucks out.

Add butter at last, and add fried cashewnuts. Serve hot. If ghee is not sufficient add some more.



# BREAD DISHES

## Bread Crispys

### Ingredients

all purpose flour 100g (1cup)  
bread 4 slices(each cut into 4 square pieces)  
onions one (finely chopped)  
coriander leaves 1/4 bunch (finely chopped)  
green pepper 2/3 finely chopped  
salt to taste  
water 1/2 cup  
vegetable oil for frying

### Method

Mix all ingredients except bread to get a light batter.  
Dip the bread pieces in it and deep fry in oil.  
Serve with tomato ketchup.  
Tastes great.



# BREAD DISHES

## Malai Toast

### Ingredients

2 tbsp cream  
1 sp chopped capsicum  
1 sp " onions  
1 sp " tomatoes (deseeded)  
1 sp " green chillies  
salt (to taste)  
chat masala  
cooking oil  
4 bread slices

### Method

Mix ingredients. 1-6.

Cut the slices into halves and brush them with oil on one side.

Put the prepared mixture on the other side of slices.

Roast the slices (from the oil coated side) in a non-stick pan.

Garnish with chat masala.

Serve hot with tomato ketchup.



# BREAD DISHES

## Bread Pulao

### Ingredients

8 pieces of bread slices  
potato (1 big one)  
tomato (1 big one)  
curry leaves  
mustard (for seasoning)  
hing (for seasoning - prevents stomach upsets)  
salt  
pepper  
ghee (2 tbsp)  
a little butter  
lemon- freshly squeezed) - 1  
coriander (for garnish)c

### Method

Cut the bread slices into small squares (4 by 4 should be good) and keep aside.  
Boil the potato.

Cut the potato and the tomato into small pieces.

Heat some ghee in a kadai and add seasoning- mustard seeds, hing and curry leaves.

Add potato. Fry it for sometime.

Add some lemon juice, salt, little pepper and some butter.

After u fry this for sometime, add the tomato. Fry it again for sometime.

Add the bread slices and mix the whole thing very well.

Allow it to cook for sometime.

Garnish it with coriander.



# BREAD DISHES

## Tasty Toast

### Ingredients

4 eggs  
300 ml / 1/2 pint / 1 1/4 cups milk  
2 fresh green chillies, finely chopped  
2 tbsp chopped fresh coriander (cilantro)  
75g / 3oz / 3/4 cup cheddar or mozzarella cheese, grated  
1/2 tsp salt  
1/4 tsp freshly ground black pepper  
4 slices bread  
corn oil for frying

### Method

Break the eggs into a medium bowl and whisk together. Slowly add the milk and whisk again. Add the chillies, coriander (cilantro), cheese, salt and pepper.

Cut the bread slices in half diagonally, and soak them, one at a time, in the egg mixture.

Heat the oil in a medium frying pan (skillet) and fry the bread slices over a medium heat, turning them once or twice, until they are golden brown.

Drain off any excess oil as you remove the toasts from the pan and serve immediately.

These crunchy toasts make an ideal snack. They are especially delicious served with grilled (broiled) tomatoes and baked beans. Have fun cooking.