



*Learn to cook Indian dishes
the easy way*



What is Masala?

Masala is mix of Indian spices. Interestingly, masala can be dry such as Garam Masala. However; masala can also be in cooked form. Here our focus is the cooked masala, a base to create an Indian dish.

Masala is the most important base to create any Indian dish. It is important that you follow step by step instructions to get optimum results.

Masalas don't have to be super hot spicy. You have the control over how hot spicy it should be. Our techniques go beyond the traditional methods. We will you show you different techniques to prepare masalas for your dishes, yet ensuring that your dishes turn out delicious.

There are 100s of ways to make different masalas. Recipes and techniques can change by the region.

We will focus on most popular masalas which are created using our products.

Our products were created by an experienced Chef Nasim Insari. He has spent years in cooking Indian cuisine. Today he is sharing his experience and knowledge with all of you. His moto is rather simple. He believed we should life a healthy lifestyle by cooking super healthy dishes for us and for our families.





Use of Super Mix

One of most popular spice mixes. With Super Mix you can create several Indian dishes, and create different masalas.

Makhani Masala

Most people are familiar with “Butter Chicken”. This popular masala is created with Makhani masala, using our Super Mix.

The following instructions are based on 350gr of total material. We will use chicken for all the instructions and techniques. However, you can substitute chicken with any meat, seafood or vegetables of your choice.

Ingredients

- 1 teaspoon Super Mix
- 200gr Boneless chicken cut into small pieces
- 1 medium red tomato
- 100gr of tomato puree or tomato paste
- 1 green hot chili (optional)
- 1 teaspoon butter
- 100gr of evaporated milk
- Sugar – a pinch
- Oil for cooking (of your choice)
- Salt to taste

Preparation

Step 1: Add red tomato and green hot chili into a juicer blender. Make a paste out of it.

Step 2: Heat up oil in a cooking pan, add tomato puree you just created. Add 1 teaspoon of Super Mix, fry it for a minute.

Step 3: Now add chicken and fry it for a minute.

Step 4: Add tomato puree or paste, evaporated milk, 1 teaspoon butter, pinch of sugar, salt to taste

Step 5: Turn the fire down, and let it simmer for 4-5 minutes. Make sure the chicken is properly cooked. Enjoy.

Note: You can also add vegetables with meat if you wish. Such as mushrooms, zucchini, potatoes etc.





Vindaloo Masala

A very popular spice dish from Goa, India. This popular masala is created with mostly tomato puree, using our Super Mix.

The following instructions are based on 350gr of total material. We will use chicken for all the instructions and techniques. However, you can substitute chicken with any meat, seafood or vegetables of your choice.

Ingredients

- 1 teaspoon Super Mix
- 200gr Boneless chicken cut into small pieces
- 1 medium red tomato
- 100gr of tomato puree or tomato paste
- 2 green hot chili
- 2 dry red chili (Chili de arbol in Mexico)
- 1 teaspoon butter
- 1 teaspoon vinegar
- Half lime
- Sugar – a pinch
- Oil for cooking (of your choice)
- Salt to taste

Preparation

- Step 1: Add fresh red tomato, green hot chilis, dry red chilis into a juicer blender. Make a puree out of it.
- Step 2: Heat up oil in a cooking pan, add tomato puree you just created. Add 1 teaspoon of Super Mix, fry it for a minute.
- Step 3: Now add chicken and fry it for a minute.
- Step 4: Add tomato paste or puree, generally sold in a box, vinegar, squeeze in lime, 1 teaspoon butter, pinch of sugar, salt to taste
- Step 5: Turn the fire down, and let it simmer for 4-5 minutes. Make sure the chicken is properly cooked.

Note: You can also add vegetables with meat if you wish. Such as mushrooms, zucchini, potatoes etc.

Enjoy.





Traditional Masala

Simple is better. This masala is the staple of Indian dishes. Most dishes are prepared using this masala in home cooking. Simple to make, yet your dishes will come out super tasty. All you need is our “Super Mix”.

The following instructions are based on 350gr of total material. We will use chicken for all the instructions and techniques. However, you can substitute chicken with any meat, seafood or vegetables of your choice.

Ingredients

- 1 teaspoon Super Mix
- 200gr Boneless chicken cut into small pieces
- 1 medium red tomato - chopped
- 1 green hot chili (optional)
- Fresh cilantro (optional)
- Oil for cooking (of your choice)
- Salt to taste

Preparation

Step 1: Heat up oil in a cooking pan, add chopped tomatoes and green chili. Fry it for minute.

Step 2: Add 1 teaspoon of Super Mix, salt to taste and fry for a minute.

Step 3: Add chicken, and fry for minute, add ½ a cup of water and let it simmer on low heat.

Step 4: Garnish with fresh cilantro at the end. (optional).

Note: You can also add vegetables with meat if you wish. Such as mushrooms, zucchini, potatoes etc.

Enjoy.





Hara Masala

Hara means green. Green is good for us. Let us show you how to create green base, just add Super mix to it when cooking it.

The following instructions are based on 350gr of total material. We will use chicken for all the instructions and techniques. However, you can substitute chicken with any meat, seafood or vegetables of your choice.

Ingredients

- 2 teaspoons Super Mix
- 200gr Boneless chicken cut into small pieces
- 1 medium red tomato - chopped
- 100gr spinach
- 100gr cilantro
- 100gr zucchini
- 100gr broccoli
- 1 green hot chili (optional)
- Oil for cooking (of your choice)
- Salt to taste

Preparation

- Step 1: Chop up all the greens, including hot green chili and them to juicer blender and make puree it of it.
- Step 2: Heat up oil in a cooking pan, add chopped tomatoes and 2 teaspoons of Super Mix. Fry it for a minute.
- Step 3: Add chicken and fry for a minute
- Step 4: Add green puree that you just prepared. Add salt to taste and let it cook on medium fire.

Enjoy





Use of Achari Mix

Achari mix of spices originates in East Pakistan. It has a very unique taste to it. This is an excellent choice to create seafood dishes.

The following instructions are based on 350gr of total material. We will use chicken for all the instructions and techniques. However, you can substitute chicken with any meat, seafood or vegetables of your choice.

Ingredients

- 1 teaspoon Achari Mix
- 200gr Boneless chicken cut into small pieces
- 1 medium red tomato – sliced into big pieces
- 1 small green pepper (any color) sliced
- 1 green hot chili (optional)
- Fresh cilantro (optional)
- Oil for cooking (of your choice)
- Salt to taste

Preparation

- Step 1: Heat up oil in a cooking pan. Add chicken and fry for a minute
- Step 2: Add sliced tomatoes, hot green chili and green pepper, and add 1 teaspoon of Achari mix. Fry for a minute
- Step 3: Add ½ cup of water and let it cook
- Step 4: Garnish it with fresh onion

Enjoy





Achari for grilling

Achari mix is a great choice for grilling. Yes ... you can use it for any type of meat or seafood.

The following instructions are based on 400gr of chicken. However, you can substitute chicken with any meat or seafood or of your choice.

Ingredients

400gr chicken
2 teaspoons Achari mix
1 tablespoon vinegar (any kind)
1 fresh lime
1 tablespoon vegetable oil
Salt to taste

Preparation

Step 1: Wash your meat, and sprinkle 2 teaspoons of Achar mix and salt on to it.

Step 2: Now apply vinegar, lime and oil to the meat

Step 3: Mix it or massage the meat well.

Step 4: Marinate it for up to 3 or 4 hours before grilling it. Enjoy





Use of Curry Mix

Most people are familiar with “Curry Chicken”. This popular masala is created with our Curry Mix.

The following instructions are based on 350gr of total material. We will use chicken for all the instructions and techniques. However, you can substitute chicken with any meat, seafood or vegetables of your choice.

Ingredients

- 1 teaspoon Curry Mix
- 200gr Boneless chicken cut into small pieces
- 1 medium red tomato
- 1 green hot chili (optional)
- 1 teaspoon butter
- 100gr of evaporated milk
- Sugar – a pinch
- Oil for cooking (of your choice)
- Salt to taste

Preparation

Step 1: Add red tomato and green hot chili into a juicer blender. Make a paste out of it.

Step 2: Heat up oil in a cooking pan, add tomato puree you just created. Add 1 teaspoon of Curry Mix, fry it for a minute.

Step 3: Now add chicken and fry it for a minute.

Step 4: Add evaporated milk, 1 teaspoon butter, pinch of sugar, salt to taste

Step 5: Turn the fire down, and let it simmer for 4-5 minutes. Make sure the chicken is properly cooked. Enjoy.

Note: You can also add vegetables with meat if you wish. Such as mushrooms, zucchini, potatoes etc.





Use of Pakoras Mix

Pakoras are perhaps one of the most popular appetizers in the Sub-Continent. Our Pakoras mix makes it very easy for you enjoy this divine dish.

Traditionally pakoras can be prepared simply by mixing onion and fresh cilantro with our Pakoras mix. However, you can add other vegetables of your choice if like.

Ingredients

100gr Pakoras mix
50gr cilantro
100gr onion – sliced
Salt to taste

Preparation

Step 1: In bowl add Pakoras mix, cilantro, onion and salt. Mix everything

Step 2: Now add enough water to have pasty consistency. Let it sit for 10 minutes.

Step 3: Heat up 2 cups of oil in a pan. Drop small dumplings of material in hot oil, a teaspoon works well. Fry the dumplings until golden brown.

Enjoy





Use of Frying Masala

A creation of Chef Nasim Insari. A great way to create breaded and fried appetizers or dishes. We will use fish in our example. However, you can bread and fry many different things.

Ingredients

- ½ kg tilapia fish
- 2 eggs
- ½ cup of Frying masala
- Oil for frying

Preparation

- Step 1: Beat eggs in a bowl, dip fish into beaten egg, and now sprinkle Frying masala. Fish is ready for frying.
 - Step 2: Heat up oil as needed in a frying pan. Fry fish on medium heat, so it's all the way thru.
- Enjoy





Chutneys

Traditional Chutneys (Indian hot sauces) to go with your dishes and appetizer

Mint Chutney



Ingredients

- 100gr Fresh cilantro – leaves only
- 100gr Fresh mint – leaves only
- 4 Hot green chilis
- 2 Fresh Limes
- 1 Garlic clove
- ½ teaspoon black pepper
- 1 teaspoon salt

Preparation

Dump all the ingredients into a juicer blender, just little bit of water, enough to make paste like consistence. Once ready you can serve it as is. Or you can mix it with all natural yogurt.

Enjoy



Mango or papaya chutney



Ingredients

- 100gr Fresh mangos or papaya
- 4 Hot green chilis
- 2 Fresh Limes
- 1 Garlic clove
- ½ teaspoon black pepper
- 1 teaspoon salt

Preparation

Dump all the ingredients into a juicer blender, just little bit of water, enough to make paste like consistence.

Enjoy