



THE MAHARAJA TREAT

Need a chiller to swab off the vexatious heat this summer? Need something easy and economical? Try this luscious mocktail, coming all the way from the royal locals of Banaras.

The perfect thirst quencher : Raja Banaras ki Pasand

Expect the bizarre: a royal treat for your taste buds. Give your meal a kick-start with this special 'Pan drink'. This mocktail will pep up your spirits with its unique refreshing taste. The ingredients and aroma of the drink is highly dominated by Beetle leaves, Gulkand & Rose petals, to give an



everlasting aftertaste.

RECIPE

1. Add chopped Pan Leaves.
2. Introduce Gulkand.
3. Aniseed Water.
4. Add Lemon Juice.
5. Blend Chopped Pan Leaves, Gulkand, add aniseed water and Lemon juice.
6. Put crushed ice and top it up with Soda.

Appease thy famishment: Jungli Murg

Treat your appetite with the one of the signature recipes of Ranbanka Palace Jodhpur, crafted and nurtured by the Exec. Chef, Mr. Sayyad.

Recipe:

Ingredients Required Quantity

Chicken	1 kg
Mathaniya red chilly	150 gm
Desi ghee	350 gm
Onion	350 gm
Garlic	100 gm
Bay leaf	4 to 5 no.
Peppercorn	1/2 tea spoon
Salt to taste	

Method:

1. In a Degchi, take the Ghee. When it gets hot, add the Bayleaves & Peppercorn.
2. Then add the chopped Garlic, let it turn light brown, then add chopped onions & sauté it properly.
3. Add the Chicken Chunks to it as well as the chilly paste.
4. Stir it continuously, add salt to taste.
5. Serve with Cucumber & Roti.

