

Mother's Day : Forgot to get a Gift? Try these delicious recipes instead

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Forgot to get an amazing gift for mum on Mother's Day? Don't worry, we've got you covered.

Treat your mom with an all-day special menu, especially prepared by you. The best part, these recipes don't take more than 30 minutes to prepare.

So, go on, put on your chef's cap and get set to cook amazing snacks and desserts for your beloved mom.

Here are some delicious recipes to pamper your mother.

Hot Cheese Potato

Ingredients:

Potatoes: 6 medium-sized
Roasted garlic: 1 tbsp
Onion (roasted & chopped): 50 gm
Butter (melted): 3 tbsp
Cheddar cheese (grated): 200 gm
Cream cheese (softened): 50 gm
Chili flakes: 1 tsp
Red bell pepper (diced): 1
Fresh mixed herbs: 3 tbsp
Chives (chopped): 3 tbsp
Salt and pepper: To taste





Method:

- Preheat oven to 200 degree celcius.
- Pierce each potato a few times with the fork.
- Lightly brush each potato with melted butter and sprinkle lightly with salt.
- Bake the potatoes directly on the rack of the oven for 1 hour, or until tender and cooked through.
- Remove from the oven and allow to cool on a rack for 15 minutes.

Make the stuffing

- Transfer the grated cheese, soft cheese, roasted onion, mixed herbs and garlic to a bowl.
- Mix in the chili flakes, diced red pepper and season to taste with salt and black pepper.
- Set the stuffing aside.

Final preparation

- Preheat oven to 200 degree celcius.
- When the potatoes are cool enough to handle, use a knife to slice each into two part. You should be left with two shallow ends.
- Using a small spoon, scoop out the flesh of each skin leaving a 1/4-inch border all the way around.
- Lightly brush the inside of each potato skin with remaining melted butter and season lightly with salt and pepper.
- Spread evenly over each potato and sprinkle and bake until the cheese is melted, bubbling and beginning to brown, about 3 minutes.
- Remove potato to a platter, sprinkle with chives.
- Serve immediately.

(The recipe is by Barbeque Nation Hospitality Ltd)

Apple Kheer



Ingredients:

Red apple: 1 medium
Green apple: 1 medium
Saffron: Few threads
Milk: 5 cups
Sugar: 1/2 cup
Green cardamom powder: 1/2 tsp
Almonds (sliced): 10
Pistachios (slices): 10

Method:

- Bring milk to a boil in a thick bottom pan and simmer till it thickens. Spoon some milk in small bowl and soak the saffron.
- Thickly grate apples without peeling.
- Heat a pan, add the grated apples and cook on medium heat. Add sugar and stew till sugar melts and continue to cook till it gets dry. Add reduced milk and cook.
- As the mixture thickens, add the remaining milk and cook till the kheer thickens some more.
- Add green cardamom powder, almonds and pistachios and continue to cook till the kheer thickens to the desired consistency.
- Add the soaked saffron, cool the mixture in a refrigerator.
- Serve chilled.

(The recipe is by Barbeque Nation Hospitality Ltd)