

MILLET

IDLI

INSTANT MIX



Cooking Directions:



Step 1 :

Mix 150g of millet idli mix with 270ml of water



Step 2 :

Adjust the water for idli batter consistency and stir gently



Step 3 :

No soaking required



Step 4 :

Cook in an idli maker for 15 minutes and serve it with chutney and sambar



MULTI MILLET

PONGAL

INSTANT MIX

Cooking Directions:



Step 1 :

Add 150g of multi millet pongal mix with 750ml of water in a pressure cooker. Add 100ml extra water if you prefer more liquid consistency. Adjust the salt to taste.



Step 2 :

Pressure cook on a medium flame for 5 whistles. Open the cooker after the pressure releases.



Step 3 :

Add a spoon of ghee on top of pongal and serve hot with chutney or sambar.

MULTI MILLET

BIRYANI

INSTANT MIX

Cooking Directions:



Step 1 :

Heat 1 tablespoon of ghee & 1 tablespoon of oil in pressure cooker.



Step 2 :

Add 1 chopped big onion, 1 sliced tomato and saute for a minute.
Add 1 teaspoon of ginger-garlic paste and mix well.



Step 3 :

Add fresh mint leaves, coriander leaves and 75g of chopped mixed vegetables or 75g of meat, fry for 10mins.
Add 350ml of water, bring to boil.



Step 4 :

Add 150g of millet biryani mix and adjust salt to taste.
Pressure cook on a medium flame for 3 whistles.



Step 5 :

Open the cooker after the pressure releases.
Add a spoon of ghee on top of biryani and serve hot.