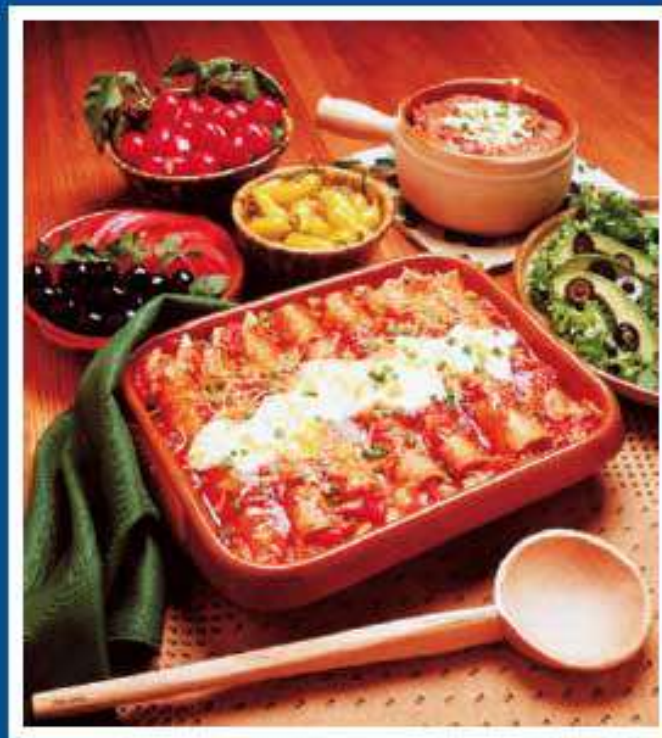


RAMNI
RALHAN'S



PERFECT COOKERY



Online Booking at www.ramniralhan.com

VEGETARIAN COURSES

SNACKS

1. Herbed Footlong
2. Vegetable Baskets
3. Quiche
4. Panzerotti
5. Crispy Vegetables
6. Peanut Rolls
7. Baby Corn Fritters
8. Twin Mushrooms
9. Paneer Dumplings
10. Cheesy Fingers with Tartar Sauce



STARTERS

1. Jalapenos & Cheese Rolls
2. Stuffed Potato Shells
3. Cocktail Paneer Fingers
4. Til-Mil Paneer
5. Nutty spinach Slices
6. Spicy Bean Buns
7. Spinach & Cheese Toasties

LOW FAT SNACKS

1. Cocktail Sticks
2. Grilled Curd Cheese Fingers
3. Sesame Potatoe Fingers
4. Vegetable Stick with Cheese Dip
5. Sesame Semolina Pancakes
6. Chilli Cheese Toast
7. Grilled Tofu with Honey Chilly Sauce



KABABS / BARBEQUE SNACKS

1. Tandoori Aloo
2. Paneer Tikka
3. Tandoori Corns/Pineapple
4. Stuffed Tandoori Mushrooms/tomatoes
5. Shammi Kabab
6. Hariyali Kabab
7. Seekh Kabab
8. Dahi Kabab
9. Nargisi Kabab
10. Kalmi Kabab

UNFRIED SNACKS

1. Submarine
2. Chimichangs
3. Vegetarian Steaks with Hot Garlic Sauce
4. Barbeque Vegetables with Cheese Dip
5. Grilled Paneer With Honey Sauce
6. Mexican Wrap
7. Calzone



TEA TIME SNACKS

1. Sesame corn toast with Cheese Dip
2. Cheesy Pockets
3. Corn Semolina Nuggets
4. Fried Wontons with Garlic Sauce
5. Spicy Honey Chilly Potatoes
6. Crunchy Spinach with Honey Garlic Sauce

BREAKFAST—CONTINENTAL

1. Vegetable Cutlets
2. Grilled Sandwich
3. Grilled Baked Bean Toast
4. Stuffed Croissants
5. Pizza Pockets
6. Pinwheel Sandwiches
7. Pancake Rolls



SANDWICHES

1. Grilled Cheesy Fingers
2. Club Sandwiches
3. Pyramid Sandwiches
4. Corn and Mushroom Toast
5. Cream Curd Surprise
6. Swiss Circles
7. Rainbow Sandwich
8. Cream Curd Surprise

SOUPS (Veg./Non Veg. Option)

1. Cream of Tomato Soup
2. Broccoli Soup / Spinach Soup
3. Minestrone Soup
4. Hot & Sour Soup
5. Monchow Soup
6. Sweet Corn Soup
7. Chicken Shorba / Veg. Shorba



SIZZLERS

1. Vegetable Sizzler
2. Chilly Paneer and Mushroom Sizzler
3. Macaroni and Baby Corn Sizzler
4. Capsicum and Tomato Sizzler
5. Salt and Pepper (Crispy Veg.) Sizzler
6. Stuffed Cabbage Rolls Sizzler

CHINESE (Veg./Non Veg. Option)

1. Fried Rice
2. Momos
3. Sweet and Sour
4. Hakka / Chilli Garlic Noodles
5. American Chopsuey
6. Chilly Paneer/ Chilly Chicken
7. Sesame Toasts
8. Garlic Paneer / Garlic Chicken
9. Manchurian
10. Spring Rolls
11. Almond Vegetables
12. Crispy Honey Chilli Potatoes



AUTHENTIC CHINESE DISHES

1. Stir Fry Vegetables in Lemon and Coriander Sauce
2. Crackling Spinach
3. Spinach and Bean Curd in Szechuan Sauce
4. Assorted Vegetables in Black Bean Sauce
5. Baby Corn and Black Mushrooms in Hot Garlic Sauce.
6. Sizzling Soup

MEXICAN (Veg./Non Veg. Option)

1. Fajitas
2. Burritos
3. Mexican Rice
4. Taco / Nachos
5. Quesadillas
6. Chimichangs
7. Enchiladas
8. Salsa Dip
9. Sour Cream
10. Chilli Bean Soup



THAI FOOD (Veg./Non Veg. Option)

1. Tomyum Soup
2. Spicy Coconut Cream Soup
3. Spring Roll Thai Style
4. Phad Thai Noodles
5. Assorted Vegetables in Green / Red Curry
6. Peanut Sauce / Chilli Garlic Sauce
7. Massaman Curried Rice
8. Golden Pouches
9. Vegetable Satay
10. Raw Papaya Salad



LEBANESE DISHES

1. Doner Kabab
2. Falafal in Pita Bread Pockets
3. Saffron Rice with Savoury Vegetable / Chicken Balls
4. Fattoush Salad
5. Sheesh Taouk
6. Humus
7. Shawrma
8. Arabian Pickle



ITALIAN FOOD (Veg./Non Veg. Option)

1. Pasta Salad with Fresh Basil
2. Mushroom Pasta
3. Baked Macroni Salad
4. Spaghetti with Cheese Balls
5. Italian Pizza
6. Baked Spinach
7. Bean and Pasta Soup
8. Tiramisu
9. Baked Tomatoes and Mushroom Lasagne
10. Risotto
11. Crostini / Bruschetta

CONTINENTAL

1. Baked Spinach Souffle
2. Assorted Veg. Au gratin
3. Baked Veg. in Mariuara Sauce
4. Shepherd's Pie
5. Spicy Baked Pan Cake Rolls
6. Cannelloni
7. Snow Ball Pudding



SALADS

1. Hawaiian Salad
2. Cheese & Macaroni Salad
3. Fruits with Orange Cream Dressing
4. Potato Salad Loaf
5. Sunshine Salad
6. Russian Salad
7. Coleslaw Salad
8. Mexican Bean and Corn Salad
9. Ceaser Salad
10. Slimmer Salad



PIZZAS n' PASTA

1. Margarita classic
2. Exotic Pizza
3. Fanatic Italian
4. Calzone
5. Super Pepperoni

PASTAS

1. Tomato and Basil
2. Penne Spinacio
3. Pasta Piri Piri
4. Pasta in Alfredo Sauce
5. Sphegeti Bolognese



SALAD II

1. Pasta in Thousand Island Dressing
2. Summer Fruit in Honey Ginger Dressing
3. Spicy Potato Salad
4. Bean and Corn Salad]
5. Brocoli & Bean Salad]
6. Kimchi Salad
7. Chatpata Channa salad

MUGHLAI – VEGETARIAN

1. Malai Kofta
2. Shahi Paneer
3. Shahi Palak
4. Dal Makhani
5. Paneer ki Kheer
6. Navratan Korma
7. Mughlai Gobhi
8. Dum Aloo
9. Shahi Tukra
10. Aloo Chaat Masala



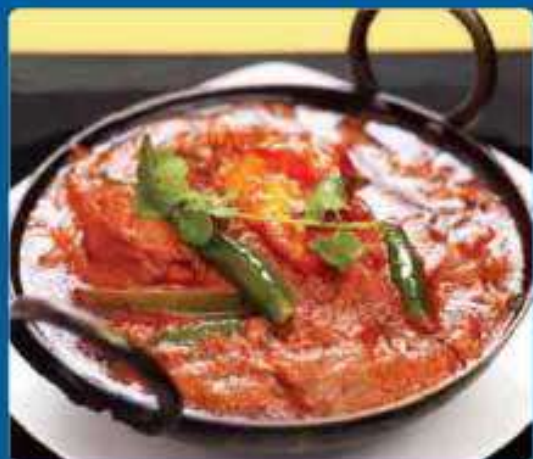
TAWA-KADHAI MASALA

1. Spicy Bheyn
2. Cashew Nut Mushroom Masala
3. Achari Aloo
4. Khatte Meethe Baingan
5. Mawa Khumbh Matar
6. Crispy Bhindi
7. Gobhi Kastoori
8. Chana Masala
9. Kadai Baby Corn/Paneer
10. Balti Aloo



MUGHLAI II – VEGETARIAN

1. Handi Dal Tadka
2. Paneer Korma
3. Firmi (Dessert)
4. Kadhai Paneer
5. Shahi Palak Kofta
6. Jalfrezi
7. Navratan Pulao
8. Kundani Aloo
9. Balti Makki Palak
10. Nawabi Kofta



PANEER DISHES

1. Handi Paneer
2. Kaju Paneer Masala
3. Kadhai Paneer
4. Stuffed Paneer
5. Paneer Amritsari
6. Lachha Paneer
7. Pudina Paneer

PUNJABI DISHES

1. Saag
2. Makki ki Roti
3. Chole
4. Bhature
5. Gajar ka Halwa
6. Kheer
7. Rajma
8. Kadhi
9. Rice
10. Stuffed Parantha



SOUTH INDIAN DISHES

1. Dosa
2. Sambhar
3. Vada
4. Idli
5. Rasam
6. Uttapam
7. Nariyal Ki Chatni
8. Chane ki Dal Ki Chatni
9. Upma
10. Lemon Rice



GUJARATI

1. Khandavi
2. Dhokla
3. Sandwich Dhokla
4. Daal Parantha
5. Gujarati Kadhi
6. Shrikhand
7. Gatte ki Sabzi



BASIC COOKING

1. Moong ki Dal
2. Chana Masala
3. Moong Sabut
4. Rajma
5. Matar Rice
6. Matar Paneer
7. Gobhi Aloo
8. Bharta
9. Chapati / Parantha
10. Kheer (made from rice)
11. Kadhi
12. Bhindi Masala

BIRYANI

1. Vegetable Biryani
2. Chicken Biryani
3. Spicy Potato Rice / Egg Rice
4. Hyderabad Rice
5. Rice Zarda
6. Methi Palak Rice
7. Dum Biryani



CHANDNI CHOWNK SE....

1. Gol Gappe
2. Bharwan Tikki
3. Papdi Chaat / Kulle
4. Samosa / Paneer Samosa
5. Fruit Chaat / Aloo Chaat
6. Dahi Bhalla
7. Pao Bhaji
8. Jalebi

MICROWAVE DISHES

1. Kadai Paneer
2. Chocolate Cake
3. Baked Vegetables
4. Baked Spicy Potatoes
5. Biryani (Veg./ Chicken)
6. Mushroom Matar
7. Paneer Masala
8. Tandoori vegetables
9. Grilled toast
10. Dal / Sukhi Sabzi



ROTIES

1. Naan / Stuffed Naan
2. Missi Roti
3. Bhatore
4. Chole
5. Imli / Hari Chutney
6. Rumali Roti
7. Luchhi / Amritsari Kulcha
8. Pudina Parantha
9. Lacha Parantha
10. Palak-Methi Puri

BAKING (WITH AND WITHOUT EGG)

1. Orange Cake
2. Muffins / Choco Chip Muffins
3. Eggless Curd Cake
4. Marble Cake
5. Black Forest Cake
6. Fruit and Walnut Cake
7. Chocolate Glazed Icing
8. Brownies
9. Swiss Rolls
10. Pineapple Pastry
11. Pineapple Upside Down Cake
12. Chocolate Crunchies



BAKING II (WITH AND WITHOUT EGG)

1. Whole Wheat Cake
2. Lemon Cup Cake
3. Chocolate Rich Cake
4. Truffle Icing
5. Coffee Cake
6. Banana-Walnut Cake
7. Glazed Mocha Fudge Cake



HOT PUDDINGS-THE GRAND FINALE

1. Pineapple Banana and Fig Flambé
2. Chinese Toffee Apple
3. Pineapple Supreme
4. Queen of Puddings
5. Apple Strudel
6. Mocha-Choco Desert



PUDDINGS (WITH AND WITHOUT EGG)

1. Black Current Magic
2. Chocolate Mousse
3. Lemon Cheese Cake
4. Tiramisu
5. Kiwi Surprise / Strawberry
6. Mango Souffle
7. Sponge Cake (Chocolate / Plain)
8. Velvet Pudding with Hot Chocolate Sauce
9. Orange and Lemon Pudding
10. Trifle Pudding
11. Strawberry Gateau

CHEESECAKES, PIES AND SOUFFLÉS (WITH AND WITHOUT EGG)

1. Blueberry Cheesecake
2. Strawberry Cheesecake
3. Striped Chocolate Cheesecake
4. Coffee Caramel Mouse
5. Chocolate Soufflé
6. Chiffon Lemon Soufflé
7. Rum Chiffon Pie
8. Apple Pie
9. Mocha Choco Pie



DIPS AND FONDUES

1. Chocolate Fondue
2. Cheese Garlic Fondue
3. Chocolate-Coffee Fondue
4. Strawberry Fondue
5. Cheesy Dip
6. Chilly Tomato Dip
7. Bell Pepper Dip
8. Tangy Dip



ICE-CREAMS (VEG.)

1. Choco Chip Ice-cream
2. Strawberry Sauce
3. Cassatta Ice-cream
4. Mango Ice-cream
5. Butter Scotch Ice-cream
6. Kesar Pista Ice-cream
7. Black Currant Ice-cream
8. Kulfi with Falooda
9. Hot Chocolate Sauce



CHOCOLATE DESSERTS

1. Zebra Torte
2. Glazed Mocha Fudge
3. Chocolate Temptation
4. Wild Strawberry Passion
5. Chocolate Mousse Cake
6. Striped Chocolate Cheese Cake
7. Choco Crispy Bite
8. Caramel Choconut Pie
9. Chocolate Fudge Squares
10. Choco Mud Cake.

INDIAN SWEETS

1. Moong Dal Halwa
2. Khoya Malpuda
3. Gajer ka Halwa
4. Sandesh
5. Gulab Jamun
6. Burfi Plain / Chocolate
7. Coconut Burfi
8. Panjiri
9. Kaju ki Burfi

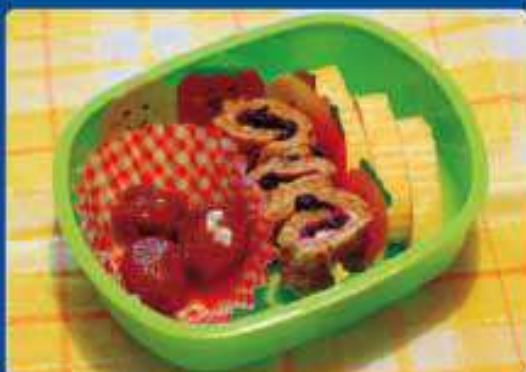


PRESERVATION

1. Mango Pickle
2. Green Chilly Pickle
3. Jimmikand and Matar Pickle
4. Gobhi Gajar Shalgham Pickle
5. Lemon Pickle
6. Mix Fruit Jam
7. Tamoto Sauce
8. Badam ka Sharbat
9. Pineapple Squash
10. Mango Squash

KIDS PARTY

1. Pita Pockets with Cheese Bite
2. Choco Mallow (Drink)
3. Noughts and Crosses Pizza
4. Walnut Choco Truffles
5. Tricolor Sandwiches
6. Bean and Cheese Buns
7. Sweet Heart Noughts
8. Fudge Fingers
9. Chat Pati Frankies
10. Jelly Boats
11. Funny Faces



SCHOOL TIFFIN

1. Jam Pinwheels
2. Pizza Sandwich
3. Che-Mato-Pasta
4. Cherry Potato Bake
5. Chat-Pata Roati Roll
6. Camapeas
7. Cheese Beans Buns

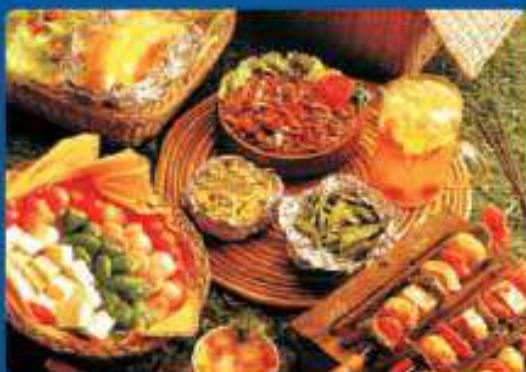
COCKTAILS

1. Vodka Cocktail
2. Bloody Mary
3. Margarita
4. Cold Whisky Flying
5. Virgin Mary
6. Rum Cola
7. Gin Fizz
8. Orange Blossom



THANDA-THANDA COOL-COOL

1. Chocolate Fudge
2. Fruity Milk Shake
3. Strawberry Ice-cream with Soda
4. Cold Coffee with Ice Cream
5. Coffee-Mocha Shake
6. Jal Jeera / Panna
7. Oramato (Mint, Tomato)
8. Tutti-Fruity
9. Strawberry Flip
10. Iced Espresso



MOCKTAILS

1. Orange Blossom
2. Tomato Apple Drink
3. Fruit Punch
4. Pineapple Special
5. Cinderella
6. Pick Me Up
7. Summer Drink
8. Virgin Mary
9. Blue Lagoon
10. Pinacolada
11. Grape Gumbo



MIX COURSE

1. Mughlai 2 Dishes
2. Chinese 2 Dishes
3. Continental 1 Dish
4. Cake 1 Dish
5. Puddings 1 Dish
6. Soups 2 Dishes
7. Snacks 2 Dishes

NON-VEGETARIAN COURSES

SNACKS

1. Chicken in Honey / Lemon Sauce
2. Mince Steak With Mushroom Sauce
3. Chicken in the Basket
4. Drums of Heaven
5. Kentucky Fried Chicken
6. Chicken Burritos
7. Chicken Cutlets
8. Chicken Lollipop
9. Stir Fried Chicken
10. Kaychees



MUGHLAI BAR-BE-QUE

1. Hariyali Chicken
2. Reshmi Kebabs
3. Tangri Kebabs
4. Afghani Murg Tikkas
5. Chicken Kathi Rolls
6. Seekh Rolls
7. Chicken Tikkas
8. Tandoori Chicken



PARTY NON- VEG. SNACKS

1. Stuffed Chicken Pinwheels
2. Italian Olive Bites
3. Chicken Tostadas
4. Sesame Fish
5. Hussani Kabab
6. Teriyaki Chicken Skewers



FISH DISHES

1. Fish Fingers with Tatar Sauce
2. Fish and Chips
3. Fish Cutlets with Boiled Vegetables
4. Fish in Garlic Sauce
5. Amritsari Fish Tikka
6. Fish-in-Barbeque-Sauce
7. Fish Curry

CHINESE CHICKEN DISHES

1. Chicken Hong Kong
2. Golden Fried Chicken
3. Spicy Honey Chicken
4. Spiced Shredded Chicken in Oyster Sauce
5. Szechewan Chicken
6. Paper Fried Chicken
7. Lychee Chicken

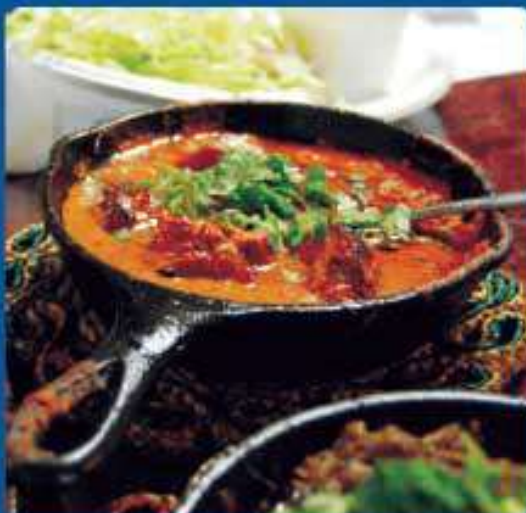


THAI FOOD – NON VEG.

1. Stir Fried Chicken in Sweet and Sour Sauce
2. Thai Style Stuffed Baked Chicken
3. Fish Cakes
4. Chicken in Red Curry with Mushrooms
5. Chicken Satay
6. Drunkard's Noodles

SIZZLERS

1. Stuffed Chicken Sizzler
2. Fish Sizzler
3. Supreme Continental Chicken Sizzler
4. Mongolian Chicken Sizzler
5. Chicken Minced Steak with Mushroom Sauce
6. Mughlai Tandoori Sizzler



MUGHLAI NON VEG. DISHES

1. Kadhai Meat
2. Nargisi Kofta / Kebab
3. Mutton / Chicken Biryani
4. Firnee
5. Roghan Josh
6. Hussani Curry
7. Saag Meat
8. Butter Chicken
9. Murg Musallam
10. Shahi Tukda (dessert)
11. Curry Masala
12. Grilled Eggs

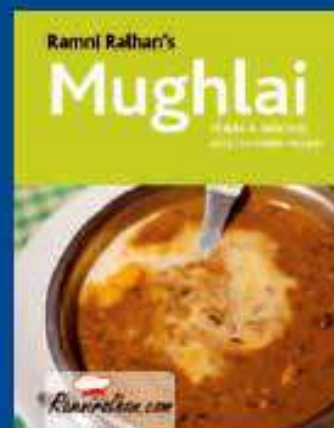
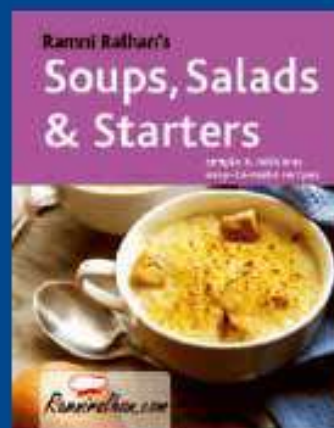
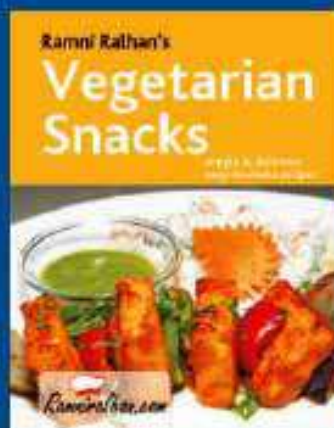
The **PERFECT COOKERY** courses are the medium through which the aspirants of good cooking skills can achieve their objectives.

- The courses are conducted in such a manner that even a beginner may achieve perfection.
- The number of students is limited to ten so that personal attention is paid to each candidate to gain confidence and first hand experience.
- The practice oriented classes are held in a studio kitchen with latest cooking appliances.
- The duration of courses extends between 1-3 days, depending on the variety of dishes covered.
- The course fee varies between Rs. 700 to 2000 and on completing any ten major courses the student gets a certificate and 10% discount on all courses, thereafter.
- Missed classes and repeat recipe demonstration are also made available.



The courses are conducted by **Mrs. Ramni Ralhan**, an eminent personality in the field of cooking expertise. She has the rich experience of more than 27 years in skill of imparting practical cookery knowledge. She has received many awards and honours from the State Government and reputed associations. She has been a regular invite on TV cookery shows for various TV channels like 9X, ETV, CNEB, etc. Mrs. Ralhan has been adjudged as a remarkable teacher.

RAMNI RALHAN'S NEW BOOKS



* Available in all good **books stores** across India.

* For **home delivery** of books contact at the numbers below.

RAMNI
RALHAN'S
**PERFECT
COOKERY**

Online Booking at www.ramniralhan.com

₹ 20.00

New Delhi: M - 28, Main Market, Greater Kailash - I, New Delhi - 48
Ph : 29231713, 41631755, 9312507387, 9810332606, 29230963
email: perfectcookery@yahoo.co.in, ramniralhan@gmail.com