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BREAD DISHERS



Index

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Basic Homemade Bread	3
Bread Sticks	4
Masala Buns	5
Brown and White Triangulars	6
Bread Upma	7
Bread in Manchurian Style	8
Bread Bajji	9
Bread Pudding	10
Bread Pizza	11
Bread Pakoda	12
Bread Dosa	13
Bread Potato Cutlet	14
Bread Uthappam	15
Bread Tikkis	16
Bread Chat	17
Cheese Toast	18
Garlic Bread	19
Bread Kofta	20
Quick Bread Dhokla	21
Banana Nut Bread	22
Tomato Bread	23
Quick Cheese Balls	24
Chilled Pinwheel Sandwiches	25
Grilled Open Sandwiches	26
Cabbage Sandwiches	27
Sweet Vermicelli Cream Sandwich	28
Fresh Mango Sandwich	29
Sweet Potato Herb Topping	30
Mixed Veggie Topping	31
Creamy Vegetable Topping	32



BREAD DISHES

Basic Homemade Bread

Ingredients

2 1/2 cups (250 gms.) plain flour
4 tbsp. oil
1 tsp. salt
1 tsp. dry or 2 tsp. fresh yeast
3 tsp. sugar
1/2 cup water
1/2 cup milk water to knead

Method

Warm 1/2 cup water and milk together. Add sugar and yeast.

Cover and keep aside for 15 minutes. When yeast is fully dissolved and frothy, it is ready to use.

Mix salt and flour in a large bowl. Add 1 tbsp. oil making a well in center.

Add yeast mixture to flour. Knead into a very very soft dough.

Knead for 5-7 minutes, till it is not sticky. Grease a large bowl, place dough in it, cover and keep aside for 1 1/2 hours.

Apply 1 tbsp. oil, punch dough for 3-4 minutes. Grease baking sheet or bread tin well.

Using remaining oil, shape dough in desire shapes. Keep aside covered, to rest for 1 hour.

Bake in preheated oven at 200C for 10-15 minutes or till golden. Just 1 or 2 minutes prior to removing, brush with a little milk.

Allow to cool a bit, before transferring to racks for cooling well. Cut into slices or as desired.



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BREAD DISHES

Bread Sticks

Ingredients

4 cups plain flour
1 tsp fresh yeast
1 tsp sugar
1 tsp salt
2 tbsp butter
1 cup warm milk
1/4 cup warm water
1/4 tsp each white cumin & omam seeds

Method

Warm milk, keep aside. Stir together yeast and sugar in a cup.

Pour a little milk in yeast, stir well, keep aside to froth till double.

Take a slightly warmed mixing bowl. Sieve in flour and salt. Make a well in center.

Sprinkle seeds onto flour. Mix butter into warmed milk. Pour this in center of flour. Pour yeast mixture too.

Mix and knead well till very smooth and elastic. Add warm water as required for kneading.

Cover and keep aside for 45 minutes, or till double. Lift dough and punch and knead for 3-4 minutes.

Shape into a thin log. Cut into 30-33 parts. Shape each part into a finger shape.

Grease a baking sheet well, place fingers on it. Brush with some oil or butter.

Keep aside for 20 minutes. Bake in preheated oven at 200C for 10 minutes.

Thereafter at 170C for 10-15 minutes. Remove and cool first in sheet then on racks till completely cooled.

Store in airtight jar. Serve with hot tea or coffee or even soup!



BREAD DISHES

Masala Buns

Ingredients

3 potatoes, boiled, peeled, mashed
1 large onion finely chopped
1 tsp ginger grated
1 tsp garlic grated
1 tbsp coriander finely chopped
4-5 green chillies finely chopped
1 tsp lemon juice
Salt to taste
1 tbsp oil

For the Stuffing:

Heat oil in a heavy pan. Add ginger, garlic, chillies, stir for a moment. Add onions, saute till tender and pinkish. Add potatoes, lemon juice, salt, coriander. Mix well and cook for 2-3 minutes. Cool well before stuffing.

To proceed:

Prepare bread dough upto (including) the punching stage.

Take a golf ball sized lump of dough. Pat out thickly on palm.

Place a tbsp. of stuffing in center. Pull up sides and carefully enclose stuffing.

Shape into a round, and slightly flattened like a bun. Use a greased palm to do the same.

Place on baking sheet keeping ample space for rising. Cover and keep aside for 30 minutes.

Bake in preheated oven at 200C for 15 minutes or till golden.

Brush with milk a minute or two before removing from oven. Serve warm with butter and marmalade.



BREAD DISHES

Brown and White Triangulars

Ingredients

6 slices brown bread
6 slices white bread
3 potatoes boiled, peeled and mashed
3-4 green chillies
4-5 pods garlic
1 piece ginger
1/2 tsp turmeric
salt to taste
2 tbs cheese grated
1 tbs finely chopped coriander
butter to apply

Method

Crush together chillies and garlic.

Mix all ingredients except bread and butter.

Cut bread -- any uneven side of bread, so that one brown slices matches one white slices.

Apply butter on inner side of each slice.

Place some potato mixture on white slice.

Cover with brown slice.

Press into a preheated sandwich toaster.

Toast very light. Serve hot with ketchup.



BREAD DISHES

Bread Upma

Ingredients

Bread - 1 loaf
Onion(big) - 3 finely chopped
Chillies - 3 finely chopped
Tomato - 3 finely chopped
Kadugu (mustard)
Kadalai Parupu
Ghee - for frying and roasting bread
Sugar - to taste
Salt - to taste

Method

Cut bread slice into cubes.

Roast the bread cubes using ghee and keep aside.

Pour ghee in a tawa, add kadugu, kadalai parupu. Fry till golden brown.

Add finely chopped onions and fry till golden brown.

Add chillies and tomatoes.

Add salt to taste.

Fry till there is no water content in the mixture.

Add the bread cubes to the mixture.

Mix well till the mixture gets mixed with the bread cubes.

Add sugar and then mix well.

Garnish with coriander leaves and serve hot.

Tomato sauce will go well along with Bread Upma.



BREAD DISHES

Bread in Manchurian Style

Ingredients

Bread slices - 5
1/2 cup All purpose flour
3-4 tsp Corn flour
2 tsp Ginger finely chopped
1 tsp Garlic finely chopped
Spring onions - 1 bunch finely chopped
Soya sauce - 2 spoons
Ajinomotto - a pinch
Chilli powder
Salt
Oil for frying
Water

Method

Cut the corners of the bread slices. Now cut the bread slices into small squares and keep them aside.

Make a batter out of the all purpose flour and corn flour.

The consistency of the batter should be neither thin nor thick (little thinner than semisolid consistency).

Add little ginger and garlic to this batter. Now add salt and chilly powder to the batter and mix it up well.

Heat oil in a kadai & dip the bread pieces in the batter and fry them in oil and keep them aside.

Take little oil in a pan put the remaining ginger-garlic and fry.

Now add spring onions and the fried bread pieces.

Sprinkle little ajinomotto, add the soya sauce and spread well. Serve Hot !!!



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BREAD DISHES

Bread Bajji

Ingredients

Basin (Gram Flour) - 2 cups

Rice Flour - 1/2 cup

Ajwain seeds - 1 Teaspoon

Jeera - 1 Teaspoon

Bread Slices - 5

Salt

Red Chilli Powder - 2 Teaspoons (depending on how spicy we want)

Baking soda - pinch

Oil to fry

Method

First of all toast the bread slices for a minute in a bread toaster or on plain tawa just to make them little crisp

Cut the bread slice from corner to corner diagonally to make 2 triangular pieces. (totally 10 pieces out of 5 slices). Keep them aside

Mix all other ingredients together with some water to make batter. Batter should not be too thin or too thick.

Heat oil. Apply some butter or ghee on each bread piece and dip it in batter and slide it into oil. Fry till golden brown.

Serve hot with Sauce or Chutney.



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BREAD DISHES

Bread Pudding

Ingredients

8 to 10 left over bread slices
3/4 cup sugar (powdered in grinder)
2 cups milk
1 egg
1/3 cup broken walnuts or tutti frutti (depending on what is available at home)
1 tsp. vanilla essence
butter for greasing dish.

Method

Soak the bread slices in milk and mash till it is like pulp.

Add in the sugar, egg and essence and mix well.

Lastly add in the walnuts or tutti frutti and mix lightly.

Put into a covered greased dish and steam in pressure cooker for 20 mins.

When cool, run knife round inside of dish and invert on plate.

Makes a great snack for evening tea.



BREAD DISHES

Bread Pizza

Ingredients

onions - 1
chillies - 2
tomatoes - 2
coriander - 1 bunch
carrot - 1 grated
capsicum - 1
semolina/rawa - 1 cup
milk - 1/4 cup
salt
bread - 4 slices
tomato chilli sauce
tomato sauce
cheese
oil

Method

Mix all the ingredients and make a paste.

Apply chilli sauce on each bread slice.

Put 2 spoons of mixed paste on bread slice & grate cheese on top.

Heat non stick tawa.put 1 spoon of oil.

Keep the bread slice.fry it and turn the other side of bread.

Fry it until cheese melts.



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BREAD DISHES

Bread Pakoda

Ingredients

Bread slices 8
Boiled Potatoes 2
Green Chillies 2
Mustard Seeds 1/2 tsp
Curry Leaves Few
Turmeric Powder 1/2 tsp
Gram Flour 5-6 tbsp
Water
Oil for frying
Salt as per taste
Red Chilli Powder as per taste
Soda Bicarb one pinch

For Filling

Heat one spoon of oil in a pan. Add mustard seeds and allow it to crackle... then add curry leaves and finely chopped green chillies. Add in his turmeric powder and stir. Now add boiled and mashed Potatoes and salt. Mix well and stir for 2-3 mins.

Now mix gram flour with water, salt, red chilli powder and soda make a fine batter.

Take the bread slices. Fill one slice of bread with potato filling and cover with other slice of the bread and cut this in to four equal squares.

Dip this properly in the gram flour batter and deep fry in oil till it is done.

Serve hot with Green Chutney or Tomato Sauce. You can also enjoy this with hot tea.



BREAD DISHES

Bread Dosa

Ingredients

Bread slices - 3 or 4
Dosa Batter - 1 cup
Green Chillies - 2
Onions - 1 finely chopped (optional)
Coriander Leaves
Oil - for dosa preparation

Method

Mix onions and finely chopped green chillies and coriander leaves to the dosa batter.

Heat the tawa, when hot smear with oil.

Dip the bread slices in the dosa batter and place it on the tawa.

Smear some oil around the bread slice.

Cook till it is golden brown on both sides.

Serve hot with Sauce or Ketchup.



BREAD DISHES

Bread Potato Cutlet

Ingredients

Bread with its edges cut - 4 or 5 slices
Potato - cooked and mashed - 2 nos
Salt - to taste
Green chilli - cut into pieces - 4
Grated cheese - 1 cup
Coriander leaves - cut - a little
Sooji (Maida) powder - 2 tablespoon
Bread crumbs - as required

Method

Soak bread slices, take it out and squeeze the water from that.

Mix the grated cheese, cut green chillies, required salt, cooked and mashed potatoes, the bread, and make a dough.

Make small balls and flatten them in the shape of your choice, (heart shaped, square, triangular or rectangular, circular etc) dip it in the sooji powder mix (made with water), and then in the bread crumbs and deep fry them in well heated oil.



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BREAD DISHES

Bread Uthappam

Ingredients

Bread 1 pkt

Sour butter milk 1 cup

Large onion 1

Large tomato 1

Green coriander leaves (chop them finely and keep aside)

Green chillies, black pepper powder, salt, ghee etc (keep aside)

Method

Cut the brown side of the bread and soak them in butter milk

Add salt and give a soft grinding in the mixture to make a smooth dough (dropping consistency like dosa atta)

Heat the frying pan and put ghee

Spread the dough evenly to uthappam shape and sprinkle chopped onion, tomato, green coriander leaves, green chillies, pepper powder, pour little ghee

Press the masala evenly on the uthappam and allow to brown, turn to the other side and do the same

Serve hot with coconut chutney.



BREAD DISHES

Bread Tikkis

Ingredients

Bread - 6 slices,
(cut into 4 large pieces)
Besan - 2 cups.
Onion - 1 cut very finely.
Chilli powder - 1/2 tea spoon
(or desired by you)
Garam masala - 1/4 teaspoon.
Coriander leaves - 1 tablespoon
(cut finely)
Salt to taste.
Oil to shallow fry.

For Coriander Chutney

1 bunch coriander leaves.
2 tablespoon coconut gratings
2 pods garlic
2 green chillies (if you want it to hot
you can add one more)
1/4 teaspoon jeera
Juice of 1/2 lemon
tiny piece of ginger
salt to taste
1/4 teaspoon sugar

Method

Mix besan, cut onions, chilli powder, coriander leaves, garam masala and salt.

Add sufficient water to make thick batter like slightly watery than the idly batter.

Dip bread pieces one by one till nicely coated, and place them on the hot oil smeared tawa.

Add a spoonful of oil or more if you like it around the bread slices and cook on a low flame.

When it turns golden colour, turn and cook the other side also in the same manner.

You can shallow fry 4 pieces at a time if the tawa is large.

Eat hot with coriander chutney.

For Coriander Chutney

Wash and drain the coriander leaves, and grind all the ingredients along with the coriander leaves...raw.



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BREAD DISHES

Bread Chat

Ingredients

4 slices bread
2 medium potatoes
1 cup bread crumbs
green chillies
coriander leaves
salt to taste

For Garnishing

green chutney
sweet chutney
sev
onion and coriander leaves

Method

Boil and mash the potatoes.

Mix the bread crumbs green chillies, coriander leaves and salt.

Make into a dough and divide into 4 portions. Spread each portion on each side of the bread and deep fry until golden brown.

Spread Tamarind Chutney and Green Chutney on each slice.

Cut into cubes.

Serve garnished with Onion, Coriander and Sev.



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BREAD DISHES

Cheese Toast

Ingredients

2 cups Maida
Salt as per taste
Grated Cheese
1 tsp Pepper powder
1 tsp Ginger & Chilli paste
2 tsp little Besan
Coriander leaves
Water
Bread

Method

Mix all the above ingredients and make dough by adding water. Make sure the dough is not too thick.

Take one slice bread apply the above paste on one side.

Take a non-stick pan and put the paste side bread below and apply some oil or butter in the plain top side of bread.

You can cook the bread on both side.

After it is cooked cut it into two pieces specially triangle shape and you can eat it with either Ketchup or Chutney.

Enjoy it !!



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BREAD DISHES

Garlic Bread

Ingredients

Bread, preferably hot dog rolls.

Butter, (any spread will also do)

Salt to taste

Garlic paste

Mixed Herbs (dried or fresh - if fresh, finely chopped)

Method

Mix butter / spread, salt, garlic paste and mixed herbs and keep aside (if butter, you may have to melt it for a few seconds in the microwave)

Cut the rolls along their length and spread this mixture.

Arrange this on a baking tray and keep inside a hot oven for a few minutes till crispy. Believe me, that tastes real good.



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BREAD DISHES

Bread Kofta

Ingredients

Bread slice 8
Milk
Onion 1 (chopped)
Potatoes 2 (boiled)
Green Chillies 2-3
Garam Masala powder - 1/2 tsp
Coriander Leaves (finely chopped)
Salt
Oil for frying

Method

Dip the bread slices in the milk and smash the slices very well.

Add the smashed potatoes, onions, Green chillies, coriander leaves and garam masala to the bread and mix it well.

Make small balls of the mixture.

Heat the oil in a kadai and fry the balls in the oil.

Serve hot with Coconut Chutney or Tomato Ketchup.



BREAD DISHES

Quick Bread Dhokla

Ingredients

Plain Bread - 2 slices
Green chutney 2 tbsp
Plain Curd (yogurt or dahi) - 4tbs
Salt to taste
Pepper to taste
Rai 2 tbsp
Oil 3 tbsp
Dry Coconut 2 tbsp
Coriander Leaves - Finely Chopped

Method

Take a bowl and mix the curd, pinch of salt and pepper. Meanwhile fry the mustard seeds (rai) in the oil and keep it aside.

Now take 2 slices of bread. On one spread the green chutney and on the other spread the curd prepared.

Now combine the 2 slices and cut them into small square shapes. On each cut piece spread little fried rai seeds, garnish further with dried coconut and coriander leaves.

This is an easy to prepare and very delicious to eat at any time of the day.



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BREAD DISHES

Banana Nut Bread

Ingredients

- 1/2 cup ghee (butter can also be used)
- 3/4 cup granulated sugar
- 1/4 cup brown sugar
- 2 eggs
- 1 1/2 cup flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 3 ripe bananas mashed
- 1/2 cup raisins (optional)
- 1/2 cup chopped walnuts (optional)

Method

Preheat oven to 375 degrees F. In microwave, Heat ghee (or butter) till slightly melted.

Add sugar and mix well. Beat eggs in separate bowl and add them to mixture, set aside.

In another bowl sift, flour, baking powder, baking soda and salt together.

Gradually stir in 1st mixture until completely mixed.

Add mashed bananas and then chopped nuts and raisins.

Blend well. Pour into well greased 9x5x3 inch loaf pan.

Bake at 375F for about 45-50 minutes, or until brown on top and done.

Remove from pan. Serve warm.



BREAD DISHES

Tomato Bread

Ingredients

- 1 medium potato (cut in very small pieces)
- 1 large tomato (pureed)
- a few curry leaves
- 4 green chilies
- 1 cup water
- 5 - 6 bread slices
- 1 1/2 tsp oil
- salt to taste
- a pinch of turmeric
- few coriander leaves for garnish

Method

Take a skillet and heat the oil, then add the cut potato, cut green chilies and the curry leaves.

Lower the gas and cover the skillet for a couple of minutes to let the potatoes cook.

After the potato is cooked add the pureed tomatoes and fry it for 5 min or till it dries a little bit, then add the water, salt and turmeric and let it boil.

When it starts boiling add the whole slices one by one, pushing it on side so as all slices get soaked nicely.

Now simmer for 5 - 7 min and when ready serve with chopped coriander on top.



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BREAD DISHES

Quick Cheese Balls

Ingredients

4 slices bread
2 tbsp cheese spread or grated cheese
1 small onion, chopped
2 green chilies, chopped
Few coriander leaves, chopped
Salt to taste
Oil for deep frying

Method

Wet the bread with little water and squeeze out all the water.

Break the squeezed bread to small pieces in a plate.

Add grated cheese, chopped onion, green chilies, coriander leaves and salt to the bread.

Mix all the above well so that the mixture resembles a dough.

Roll out into equal balls.

Deep fry and serve hot with ketchup or chutney.

Makes 8 to 10 pieces.



BREAD DISHES

Chilled Pinwheel Sandwiches

Ingredients

Soft uncut bread one loaf

1 tbsp green chutney

butter

2 tbsp cheese grated

1 cup finely chopped mixture of onions, tomatoes and cucumber

Method

Cut the bread into long rectangles by cutting horizontally.

Hold each slice over boiling water for a few seconds to soften.

Press lightly with a rolling pin on a work surface.

Apply butter, then chutney on each slice.

Sprinkle the vegetable mixture all over sprinkle cheese over it.

Carefully roll from one end towards the other as tightly as possible, without breaking the bread. Secure with toothpicks if required to hold.

Chill rolls for an hour in the fridge, wrapped in a moist cloth.

Remove toothpicks, cut into 1/2 circles and serve with spicy tomato sauce and french fries.



BREAD DISHES

Grilled open Sandwiches

Ingredients

6-7 slices sandwich bread
1 small cucumber
1 tomato sliced into thin rounds
1 boiled potato sliced into thin rounds
1 med capsicum sliced into thin rounds
1 onion sliced into thin rounds
2-3 salad leaves
butter to apply on bread
2-3 cubes amul cheese

Mix together:

2 tbsp tomato ketchup
1/2 tsp crush red chilli
1/2 tsp finely chopped mint leaves
1/2 tsp finely chopped garlic
1/2 tsp finely chopped coriander

Method

Apply some butter on both sides of bread slices. Arrange on an oven mesh-tray.

Apply some ketchup mixture on each. Leave sauce behind to top.

Arrange first salad leaves, then onion, potato, tomato capsicum and cucumber.

Top with thin slivers of cheese finally dot with ketchup mixture.

Preheat oven to 300 degree Celsius.

Grill the sandwiches till the bread get toasted and cheese melts well.

Cut into triangles with pizza cutter serve hot.

BREAD DISHES



Cabbage Sandwiches

Ingredients

1 cup cabbage shredded fine
1 carrot cut in thin juliennes
2 garlic pods
1/2 piece ginger
1/2 tbsp butter
salt to taste
1/4 tsp pepper powder
2 slices sandwich bread

Method

Heat the butter in a skillet.

Add the cabbage and carrot.

Stir fry till tender.

Add salt, pepper, garlic and ginger stir and remove.

Cool the mixture.

Place a spoonful of the mixture on a slice of bread.

Place the other slice on top of it.

Grill in a pre-heated oven (sandwich toaster may also be used).

Remove when golden brown and sprinkle with fine grated cheese while still hot.

Serve with tomato ketchup or mexican sauce.

BREAD DISHES



Sweet Vermicelli Cream Sandwich

Ingredients

6 large slices sandwich bread
1/2 cup fine vermicelli, broken
1 tbsp. ghee
1 cup milk
1/2 cup sugar powdered
1 cup fresh cream
1/4 tsp. cardamom powder
2-3 drops vanilla essence
butter for buttering bread slices
For garnishing:
1 tbsp. chopped almonds
1 tbsp. chopped pistachios

Method

Melt ghee in a deep saucepan.
Add vermicelli, stir fry on low till aroma exudes.
Add milk, allow to cook stirring and making sure there are no lumps.
When all milk is absorbed, and vermicelli is cooked but firm, take off fire.
Allow to cool completely, or even refrigerated for 10-15 minutes.
Fluff up and loosen with a fork, leave aside till required.
Beat cream essence, sugar, in a chilled bowl, till thick and peaks form on top.
Add vermicelli, mix gently.
Put dollops of mixture onto toasted bread slices
Cut into triangles, serve.
Serve crisp with hot milk, coffee or tea.



BREAD DISHES

Fresh Mango Sandwich

Ingredients

4 slices fresh milk bread
1 ripe alphonso mango, peeled
butter to apply on bread

Method

Slice mango into flat rounds, discard stone.
Chill slices till required.
Make crisp toasts of bread slices.
Apply butter on one side, while still hot.
Place butter side up.
Arrange mango slices on 2 of four toasts.
Two layers also may be put.
Top with remaining toast, buttered side down.
Press gently, cut into triangles with a very sharp knife.
Serve immediately.

Note: The above dish must be served immediately. The whole charm is in the crisp hot buttered toasts, with chilled mango! So make as and when required only.



BREAD DISHES

Sweet Potato Herb Topping

Ingredients

3 brown bread slices
3 similar sized white bread slices
2 medium sweet potatoes, boiled, peeled
1/2 cup cabbage, finely shredded
1 tsp. mixed herbs (basil, rosemary, oregano, etc.), crushed
1 sprig fresh mint leaves chopped
1/4 cup eggless mayonnaise
1 tbsp. butter
1/2 tsp. sugar
salt to taste
pepper to taste

Method

Slice sweet potatoes into thin rounds, keep aside.
Sprinkle sugar, a little salt, on cabbage, keep aside for 5 minutes.
Mix mint leaves into mayonnaise.
Butter both sides of all slices, grill till crisp and golden.
Arrange sweet potato rounds on one side of brown bread slices.
Sprinkle mixed herbs over them.
Spread mayonnaise over the slices.
Sprinkle salt, pepper, shredded cabbage over it.
Place a slice of grilled white bread slice over it.
Cut very carefully into 2 triangles.
Serve hot and crisp with chilli garlic or tomato sauce.



BREAD DISHES

Mixed Veggie Topping

Ingredients

- 4 round slices of cucumber
- 4 slices boiled potatoes
- 4 slices carrot
- 2 slices oval or round bread (brown or white)
- 1 tsp. mint leaves chopped
- 1 tsp. tomato sauce
- 1/2 tsp. chilli sauce
- 1 pinch sugar
- 1 tbsp. butter
- 1 tbsp. cheese or paneer grated

Method

Heat half butter in nonstick pan, add vegetables, stir fry till tender.

Add mint, chilli sauce, salt to taste, sugar.

Stir and cook till moisture evaporates.

Butter slices of bread with remaining butter, keep aside.

Arrange overlapping slices of carrot, zucchini and potatoes.

Use two slices of each vegetable over one bread.

Garnish with grated cheese and drops of tomato sauce.

Grill in oven or over tawa for 3-4 minutes till bread is crisp.

Serve hot.

BREAD DISHES



Creamy Vegetable Topping

Ingredients

6 slices fresh sandwich bread
1 carrot grated
1 potato grated
1 cucumber grated
1 tbsp. cabbage grated
1 capsicum grated
1 tbsp. butter
1 tbsp. cheese grated (cream or processed)
1 tbsp. corn flour
1 cup milk
1/2 tsp. black pepper
salt to taste

Method

Melt the butter. add all vegetables.

Stir fry for 3-4 minutes.

Dissolve corn flour in the milk. Add to the vegetables, stirring continuously.

Add the salt, pepper, cheese and cook, stirring continuously till thick and creamy.

Cool the mixture for 10 minutes.

Pile onto each slice and grill in a hot oven for 5-7 minutes till the bread gets crisp.

Eat hot with ketchup or chilli garlic sauce.