Zaffrani Pulao

Ingredients:

Rice 500gms
Water 1.2lt
Vegetables 100gms
Turmeric 5gms
Saffron 1/2gm
Ghee 30gms
Salt To taste
Cloves 2no
Cinnamon 2no
Cream 20gms

Method of preparation:

1. Take an oven friendly bowl add all the ingredients and give a mix.
2. Place the bowl in Combi-steam oven and steam for 25 minutes.
**Tri colour idli**

**Ingredients**

Idli batter 300gms  
Carrot grated 40gms  
Dill leaves 40gms  
Red chilli powder 5gms  
Ghee 10gms

**Method of preparation**

1. Take 3 different bowls divide idli batter 100gms each.  
2. Mix 30gms grated carrots in first bowl.  
3. Mix 30gms dill leaves in second bowl.  
4. Grease the idli mould with ghee and add the 3 different ready batters.  
5. Use remaining grated carrots and dill leaves for garnishing.  
6. Steam in the Combi-steam oven for 10min.  
7. Once ready dust red chilli powder on plate and place the idlies in Tri colour form.