

Our All Products Are Made For Ready to Cook Do not Add Any Other substances

शेंगदाणा चटणी



Peanut chutney

How to use:-

Chapatti, Jowar roti, Khakra, Roll, Dosa, rice, Bread & Butter also we can use it with curd.

Ingredients:-

Peanut, Red Chilly Power, Salt, Sugar, Asafoetida (hing) etc.

कारळा चटणी



Niger seeds Chutney

How to use:-

Chapatti, Jowar roti also we can use it with curd.

Ingredients:-

Niger seeds (karale), Red chilly Power, Cumin seeds (jeera), Salt, Asafoetida (hing) etc.

जवस चटणी



Flax (Linseed /Aalsi/Javas) chutney

How to use:-

Chapatti, Jowar roti and also we can use it with curd.

It reduces fats.

Ingredients:-

Flax (Linseed /Aalsi/Javas), Red Chilly Power, Cumin seeds (jeera), Sugar, Asafoetida (hing), Salt etc.

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मेतकुट (रायता)



Metkut [Raita]

How to use:-

1. Mix Metkut [Raita] flour with curd & eat with Chapatti, Jowar roti, Rice.
2. Also good for children's health.

Ingredients:-

Bengal gram (Chana dal), Green gram (Moong dal), Pigeon peas (Tuvar dal), Lentil (Masoor dal), Black gram (Urad dal), Rice, Coriander seeds (Dhania), Cumin seeds (Jeera), Asafoetida (Hing), Cloves (Laung), Cinnamon (Dalchini), Green Cardamom (Elaichi), Turmeric (Haldi), Salt etc.

उडीद डांगर



Black gram Seeds Flour (urad)

How to use:-

Mix this flour for 10 min in regular water, add small pieces of onion and coriander serve with jowar roti. also used in pakoda.

Ingredients:-

Black gram (urad), Red chilly Power, Cumin seeds (jeera), Salt, Asafoetida (hing) etc.

कढीपत्ता चटणी



Curry leaves Chutney

How to use:-

Eat with Chapatti, Jowar roti, Khakra, Roll, Ghee.

Ingredients:-

Curry leaves (Kadhipatta), Peanut, Sugar, Red Chilly Power, Salt, Asafoetida (hing) etc.

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लहसुन चटणी



Garlic Chutney

How to use:-

Chapatti, Jowar roti, Khakra, Rice, Bread & Butter Potato vada and also we can use it with curd.

Ingredients:-

Garlic, Red chilly Power, Dry coconut, Cumin seeds (jeera), Asafoetida (hing), Salt etc.



Spicy Garlic Chutney (Kolhapuri) कोल्हापूरी लहसुन चटणी

How to use:-

1. Cut green vegetable (ladyfinger, brinjal, tomato, bengal gram, scallion, peas, fenugreek, turkish gram, coriander leaves) add with kolhapuri garlic chutney and mix it. Your traditional subji is ready to eat with surve jowar roti. **(Do not boil and temper).**
2. Chapatti, Jowar roti, Khakra, Roll, Dosa, Rice, Potato vda also we can use it with curd & It testes good in Traditional Baingan Bharta.

Ingredients:-

Garlic, Red chilly Power, Dry coconut, Cumin seeds (jeera), Asafoetida (hing), Salt etc.

तैयार सब्जी मसाला



Traditional Ready to cook masala

How to use:-

- 1) Cut the vegetables and temper it, then add the Traditional pritisangam ready to cook masala, until it is cooked well. **(not necessary to add any ingredient).**
- 2) Cut the brinjal in straight way and add Traditional pritisangam ready to cook masala (to make masala hard, you can mix water or curd also) and temper until it cooks.
- 3) Cut brinjal add Traditional pritisangam ready to cook masala (to make masala hard, you can mix water or curd also) add brinjal in half boiled rice both will get ready at a time Traditional Pritisangam ready to cook masala is also used in making punjabi dishes. Use it everyday to make taste better in vegetables.
- 4) Traditional pritisangam ready to cook masala mix with curd and eat with jowar roti or chapatti.

Ingredients:-

Special masala chutney, Dry coconut, Red chilly Power, Edible Oil, Sugar, Salt, Garlic, Sesame seeds. Asafoetida (hing) etc.

EXPORT QUALITY

USA, London, Dubai, Bangladesh, Malaysia



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We are manufacturing Peanut chutney ,Garlic chutney ,Niger seeds chutney ,Flax seeds chutney , etc....

(Hand made) as a traditional way. without adding any preservatives and coloring.

so our products expiry is high(within 1 year and market products expiry is only 3 to 4 months).

We export all these products from 3 year.

If you need any requirement plzz contact as 09511200300.