

COOK IT

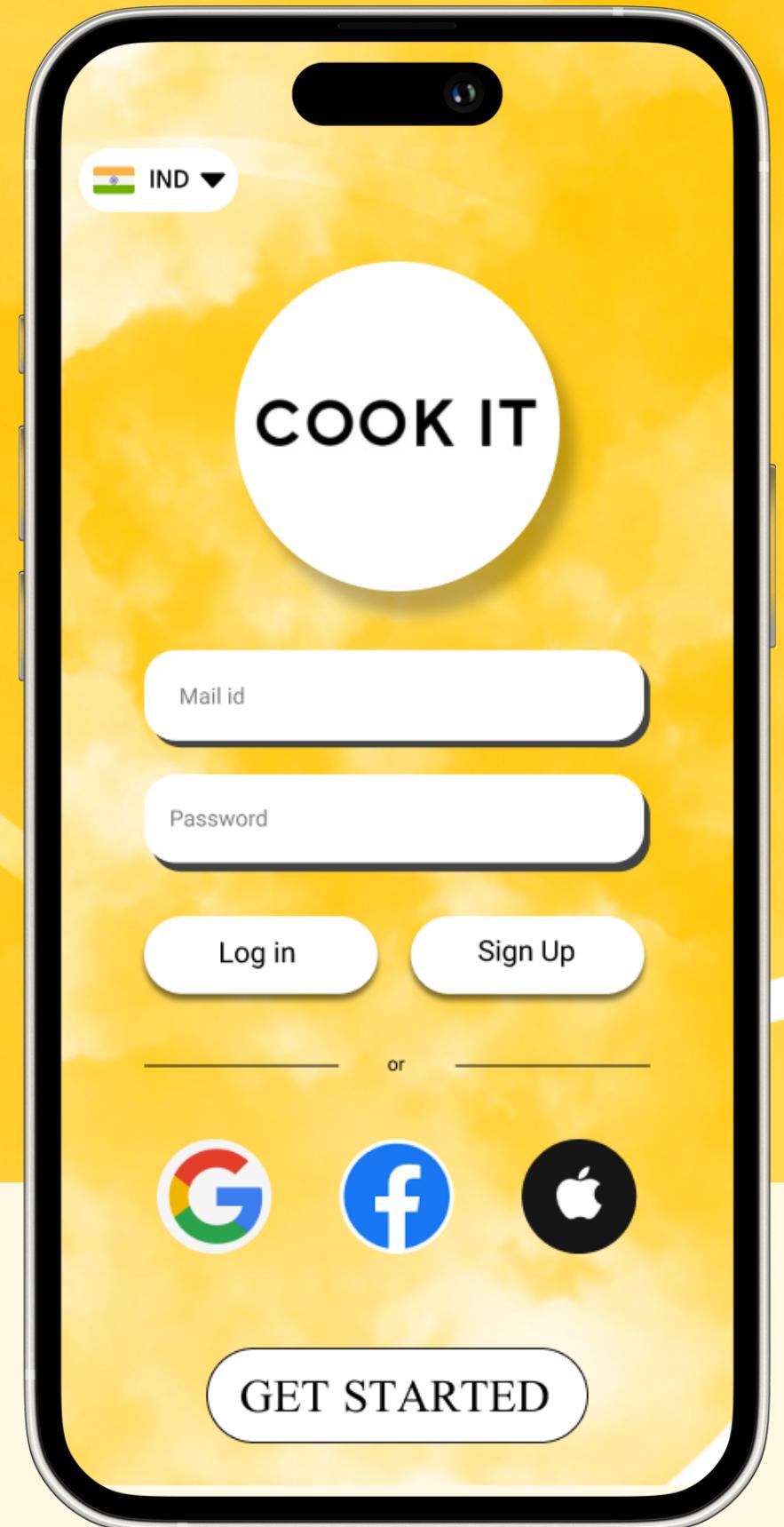
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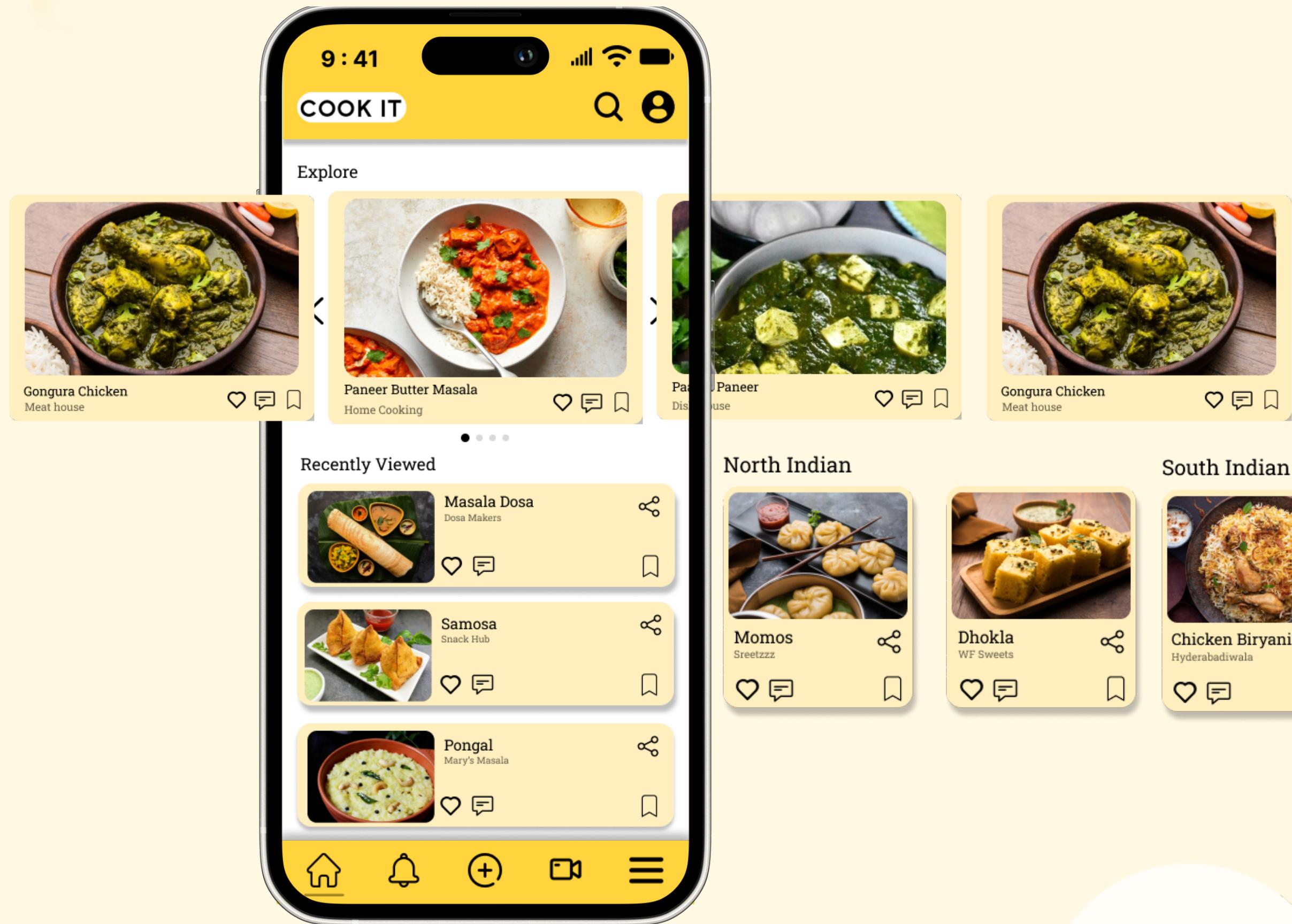
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Paneer Butter Masala

Home Cooking



Paneer butter masala recipe—Learn to make the best restaurant style paneer butter masala at home. Isn't it fun to recreate restaurant style dishes at home? Years ago, I found this best paneer butter masala recipe in one of the cookbooks in library. I tried it, tweaked it, then made this for years & my entire family got hooked to it. It's creamy, flavorful & tastes super delicious!! It goes so well with butter naan, roti, plain basmati rice or jeera rice.

Ingredients :

For masala paste:

- 2 tbsp oil
- 2 tbsp butter
- 5 cloves
- 2 pods cardamom
- 2 onion (sliced)
- 2 clove garlic
- 1 inch ginger
- 3 tomato (sliced)
- 15 cashew

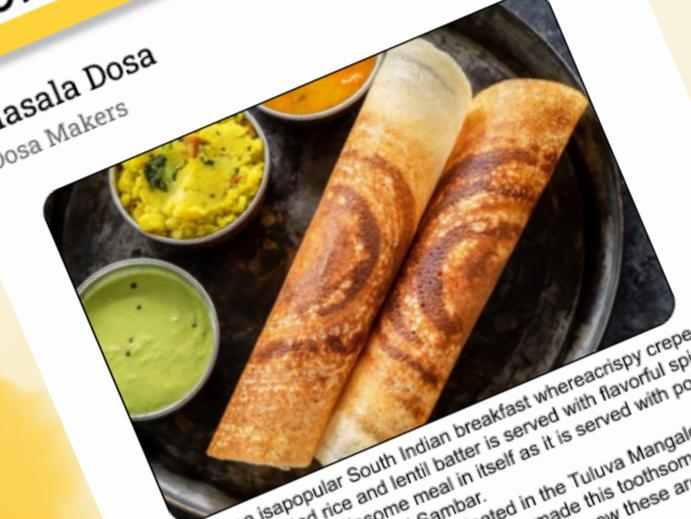
For curry:

- 2 tbsp oil
- 2 tbsp butter
- 1 bay leaf
- 1 chilli
- 1 onion (finely chopped)
- 1/2 tsp turmeric
- 1 tsp chilli powder
- 1/4 tsp coriander powder
- 1/4 tsp cumin powder
- 1/2 garam masala
- 1 tsp salt

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Masala Dosa

Dosa Makers



Masala dosa is a popular South Indian breakfast where a crispy crepe made of fermented rice and lentil batter is served with flavorful spiced potato curry. It is a wholesome meal in itself as it is served with potato masala, coconut chutney and sambar. It is believed that Masala dosa originated in the Tuluvu Mangalorean cuisine, from Karnataka. Udupi restaurants made this toothsome and delectable food very popular all over India and now these are also popular in many countries.

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Momos

Streetzzz



Momos are a popular street food in northern parts of India. These are also known as Dim Sum and are basically dumplings made from flour with a savory stuffing. Learn to make these popular Tibetan recipe of easy veg momos from scratch with two folding techniques. The momos recipe is also vegan.

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Chicken Biryani

Hyderabadiwala



One of the most popular biryani recipes, Hyderabadi Biryani is a dish from the south region but spread all across the country, and even abroad. This flavourful and delectable gastronomical magic is a treat relish on and is often cooked for dinner parties in Indian kitchens.

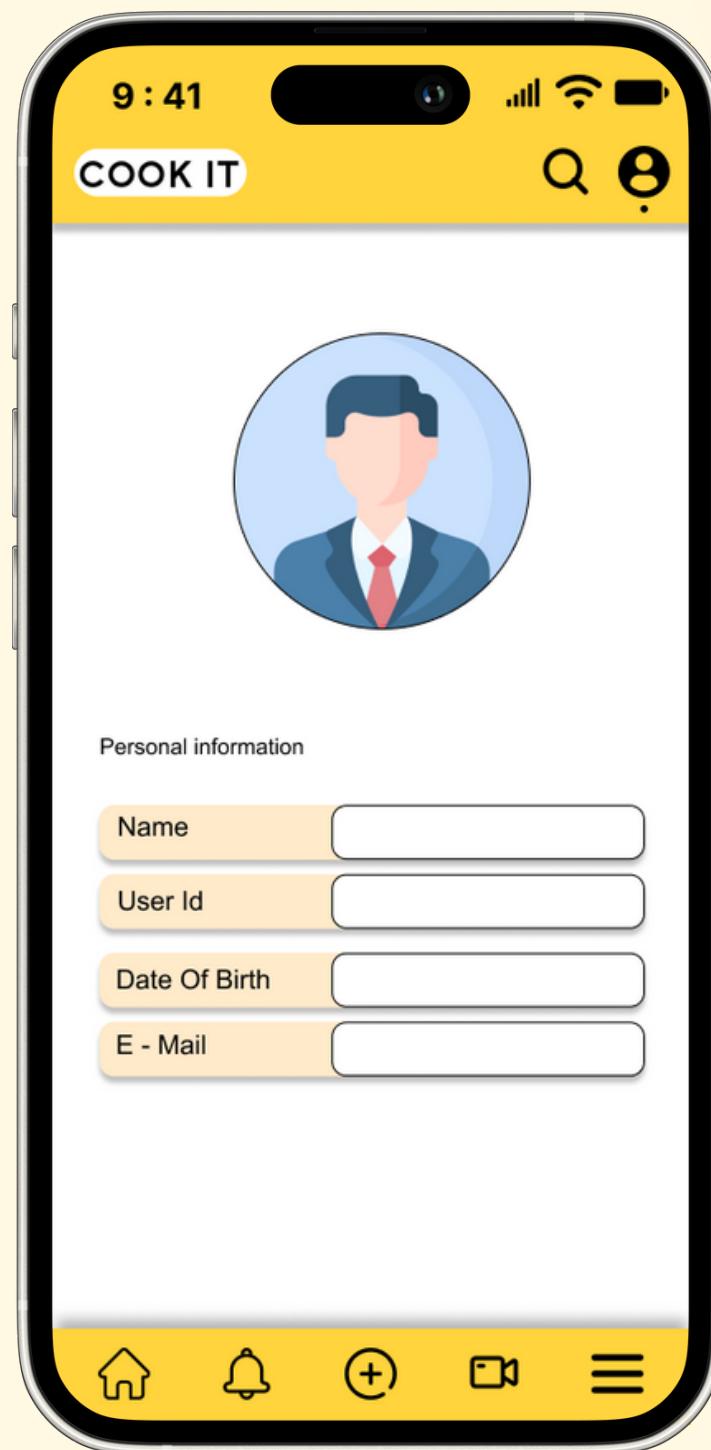
Ingredients :

For The Dumpling Dough

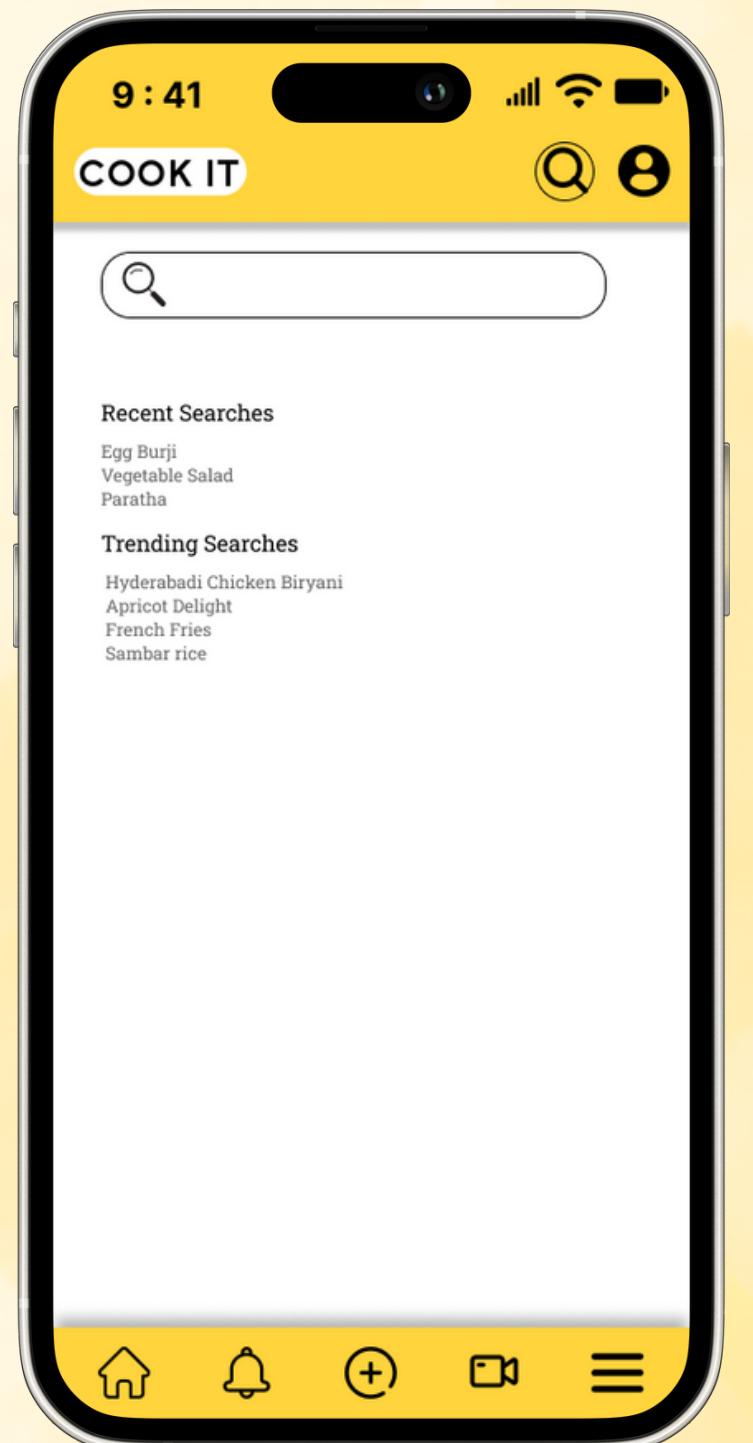
- 1 Kg Meat
- 1 tbsp Salt
- 1 tbsp Ginger-garlic paste
- 1 tbsp Red chilli paste
- 1/2 tbsp Green chilli paste
- 3-4 Cinnamon sticks
- 1 tbsp Cumin seeds
- 4 Cloves A pinch of Maceto taste Mint leaves
- 2 tbsp Lemon juice 250 gms Curd
- 4 tbsp Clarified butter
- 750 gms Semi-cooked rice
- 1 tsp Saffron strands
- 1/2 cup Water
- 1/2 cup Oil

For Vegetable Stuffing

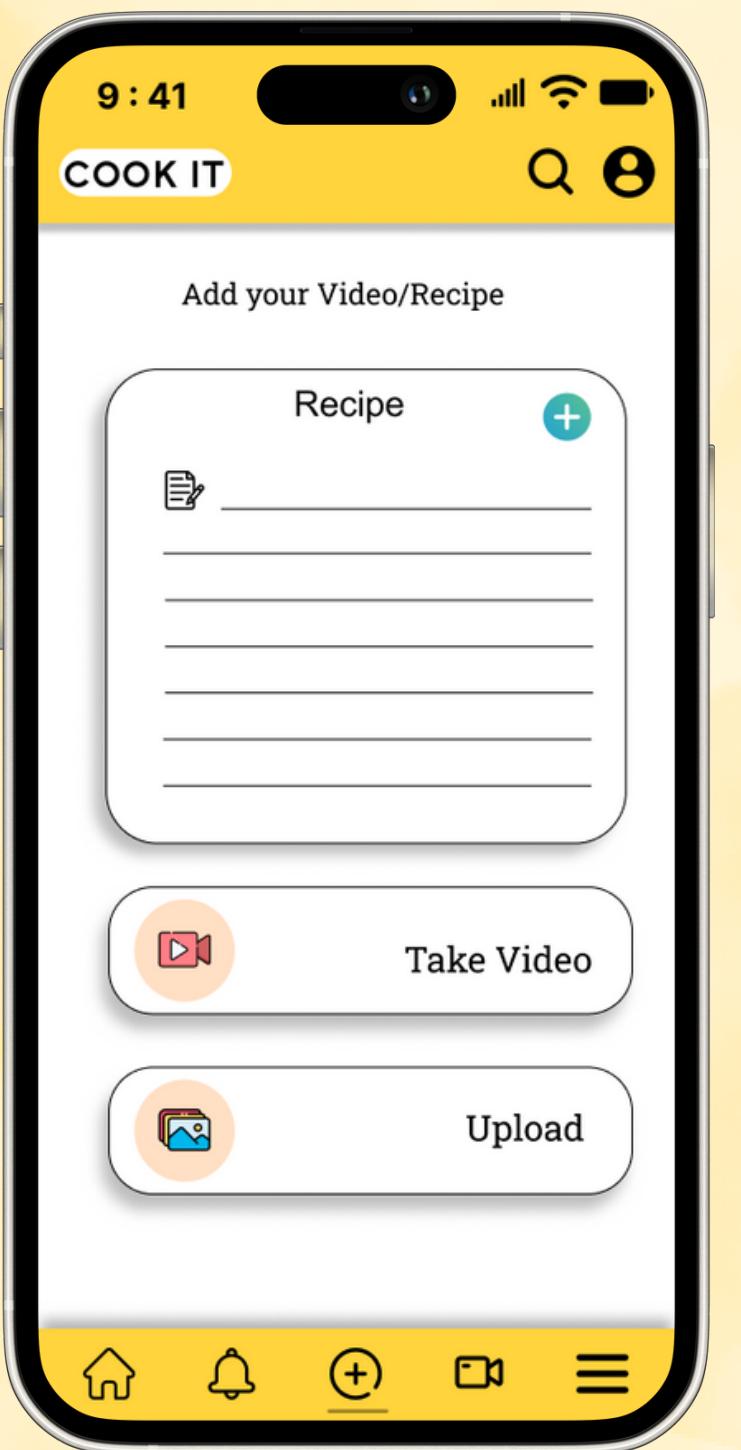
- 1/2 cup Oil
- 1/2 cup Onions (scallions) finely chopped
- 1/2 cup Cumin seeds
- 1/2 cup Coriander (finely chopped)
- 1/2 cup Water
- 1/2 cup Oil



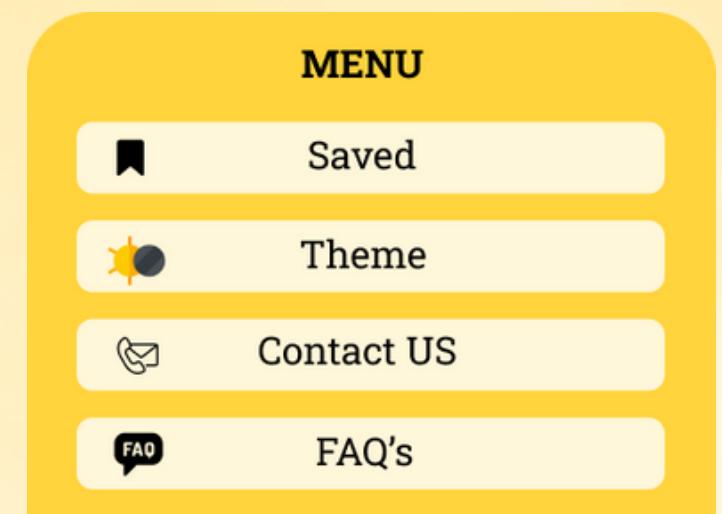
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