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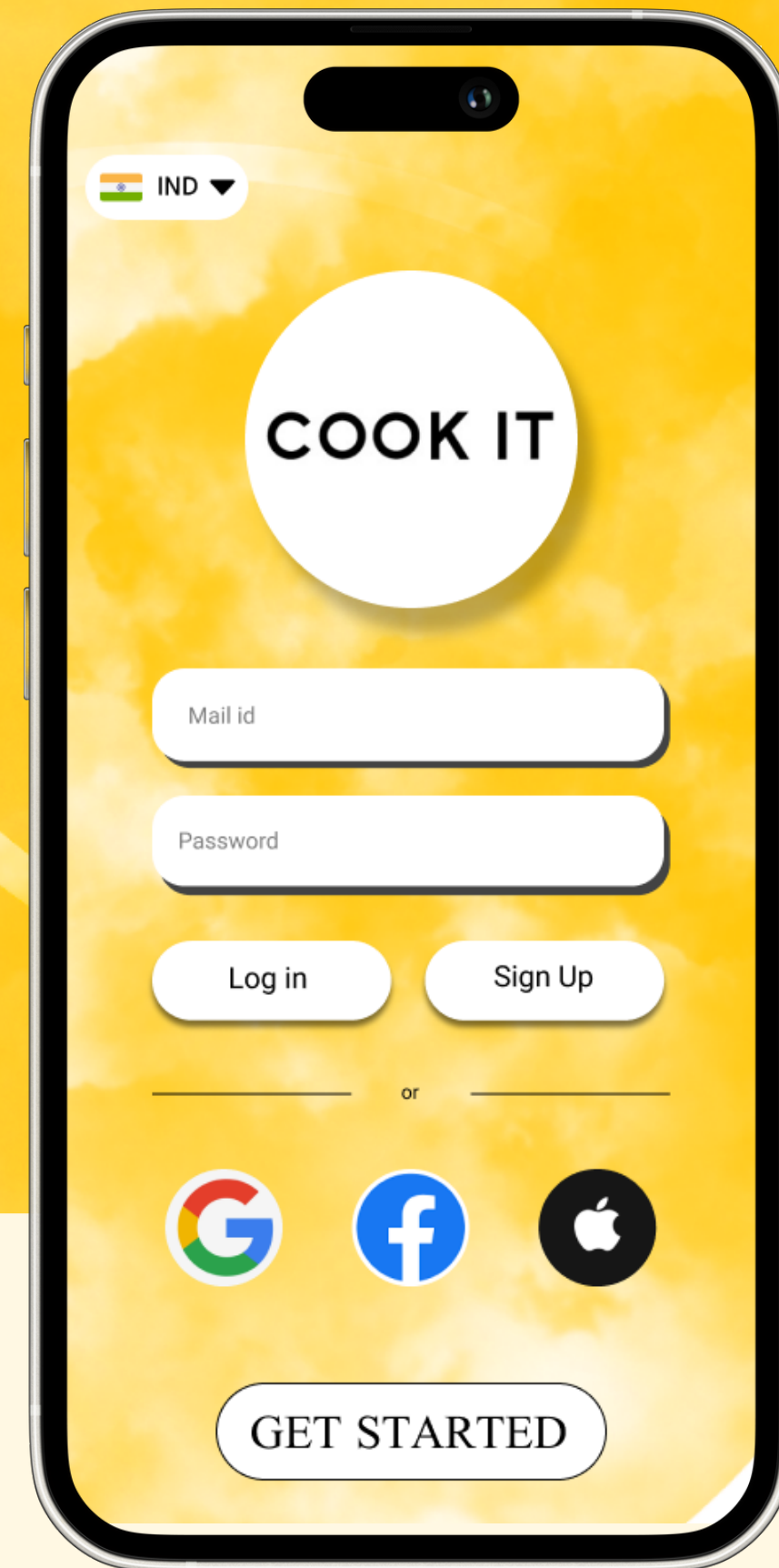
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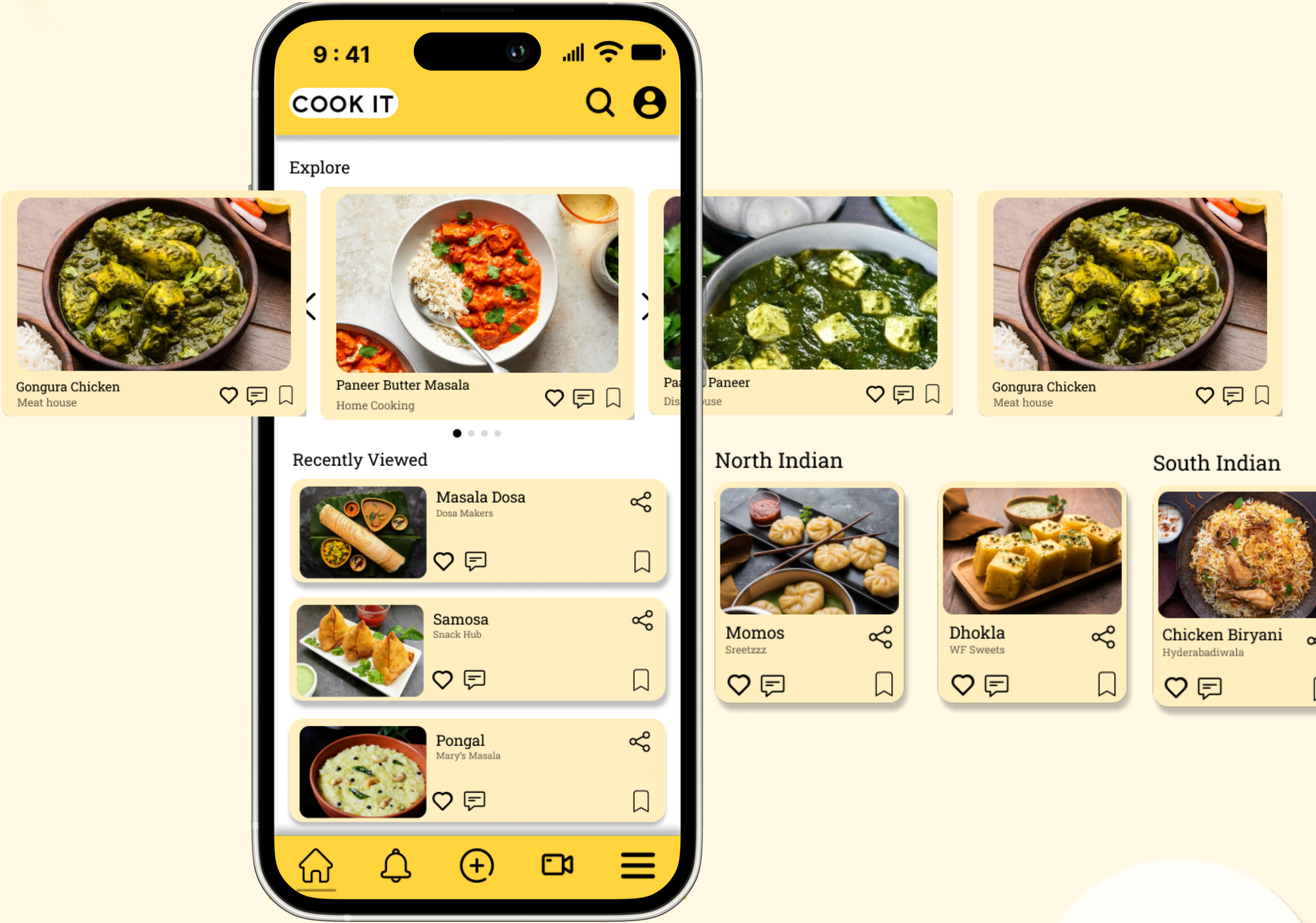
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Paneer Butter Masala

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 inalibrary.Itried 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)

☐ ½ tsp turmeric

☐ 1 tsp chilli powder

☐ ¾ tsp coriander powder

☐ ¼ tsp cumin powder

☐ ½ 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 Tuluva 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.

Ingredients :

For batter :

☐ 3 cup sona masuri rice

☐ ½ tsp methi

☐ water (for soaking)

☐ 1 cup urad dal

☐ 2 tbsp toor dal

☐ 2 tbsp chana dal

☐ 1 cup poha

For aloo bhaji:

☐ 2 tbsp oil

☐ 1 tsp mustard

☐ 1 tsp urad dal

☐ 1 tsp chana dal

☐ 1 dried red chilli

☐ few curry leaves

☐ pinch hing / asafoetida

☐ 2 chilli (finely chopped)

☐ 1 inch ginger

☐ 1 onion (sliced)

☐ ¼ tsp turmeric

☐ 1 tsp salt

☐ potato (boiled & mashed)

☐ 1 onion (finely)

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Momos

Streetzz

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.

Ingredients :

For The Dumpling Dough

☐ 1 cup all-purpose flour – 125 grams

☐ ½ teaspoon salt or as required

☐ 2 to 3 tablespoon water for kneading or as required

For Vegetable Stuffing

☐ 2 tbsp oil

☐ 1 onion (scallions) finely chopped –

☐ 1 cup carrots (diced)

☐ 1 cup bell pepper (added later)

☐ 1 cup mushrooms (I added ½ cup)

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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 gastronomic magic is a treat to relish on and is often cooked for dinner parties in Indian kitchens.

Ingredients :

☐ 1 Kg Meat

☐ 1 tsp Salt

☐ 1 tbsp Ginger-garlic paste

☐ 1 tbsp Red chilli paste

☐ 1 tsp Green chilli paste

☐ 1/2 tsp Cardamom powder

☐ 3-4 Cinnamon sticks

☐ 1 tbsp Cumin seeds

☐ 4 Cloves

☐ 2 tsp Lemon juice

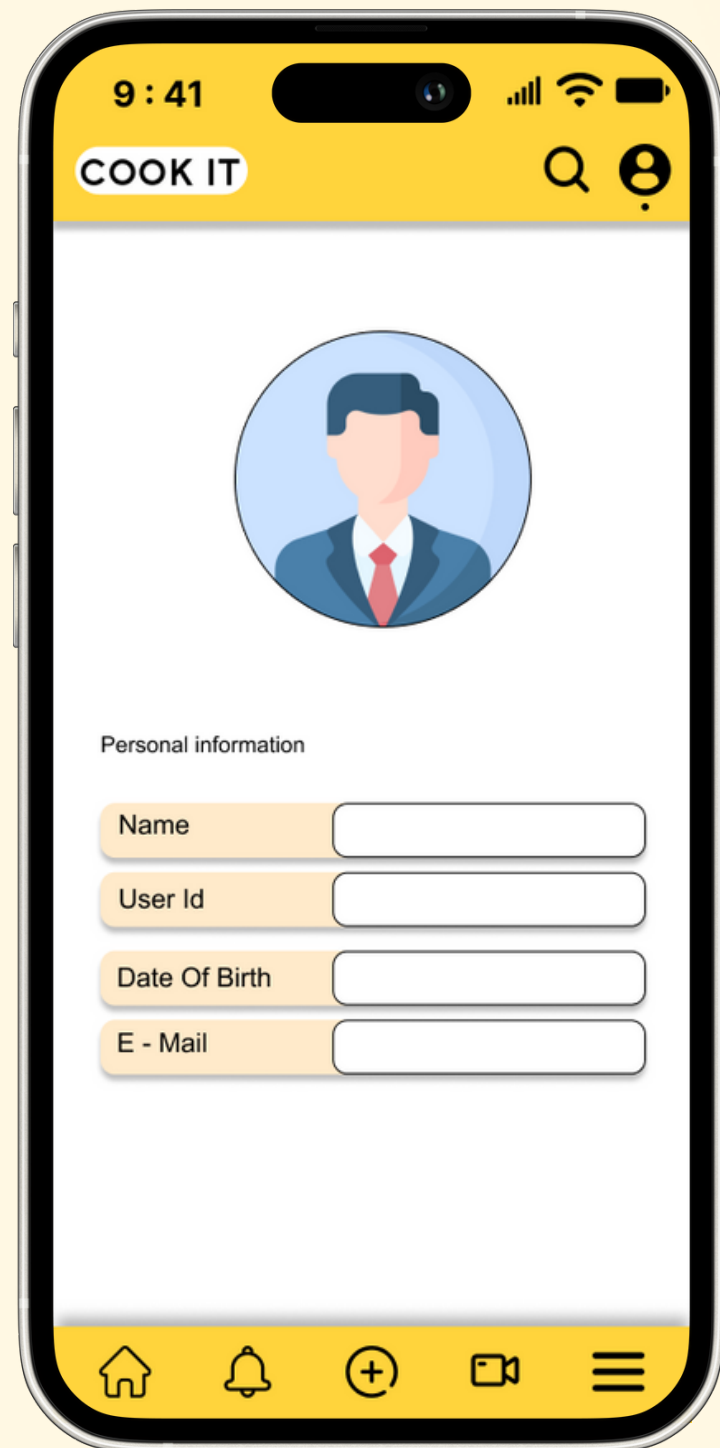
☐ 250 gms Curd

☐ 750 gms Semi-cooked rice

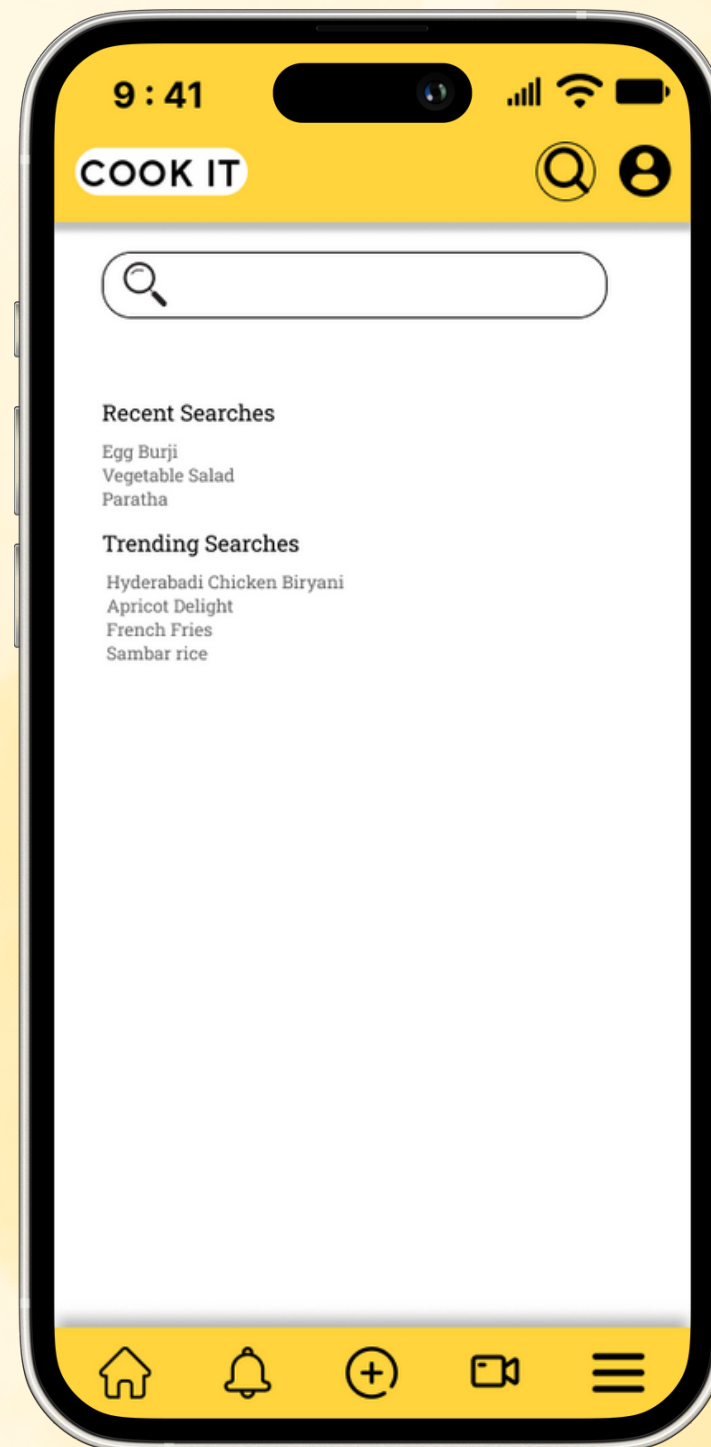
☐ 1 tsp Saffron strand

☐ 1/2 cup Water

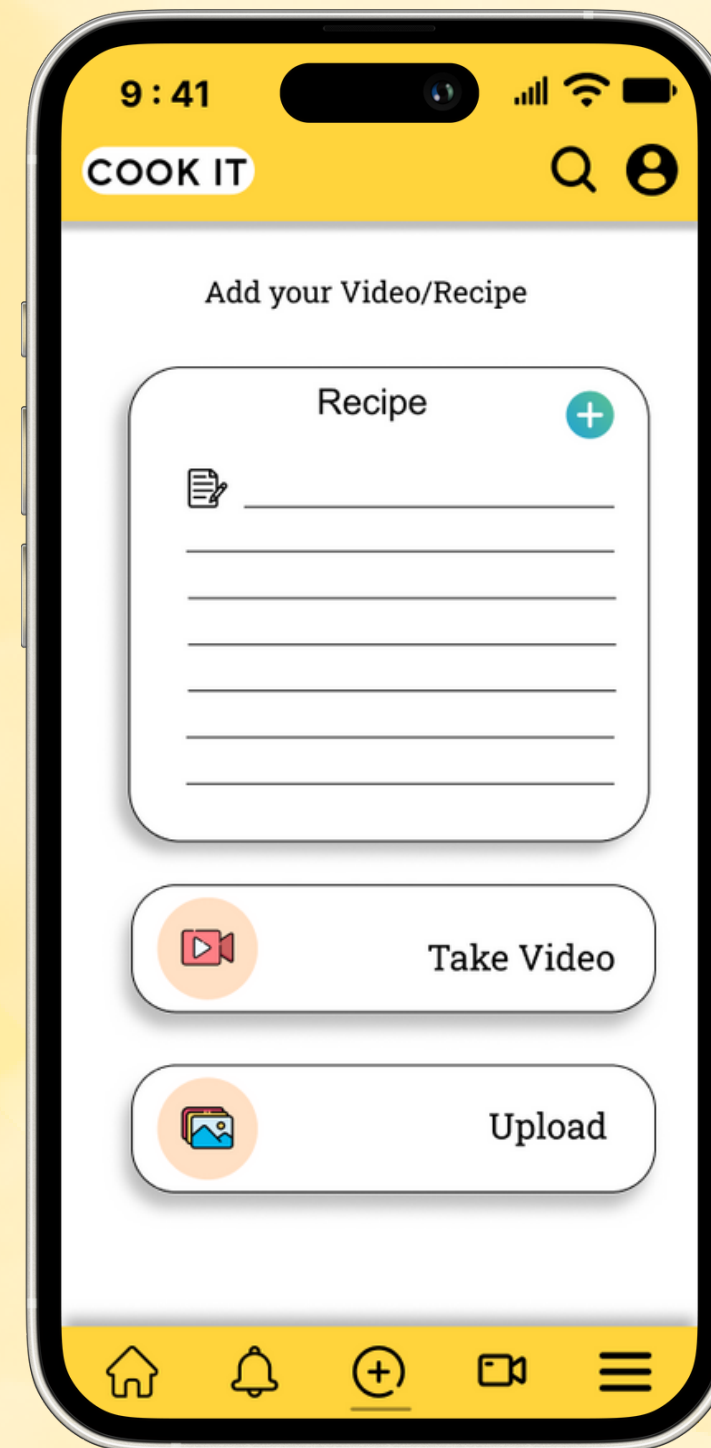
☐ 1 cup Oil



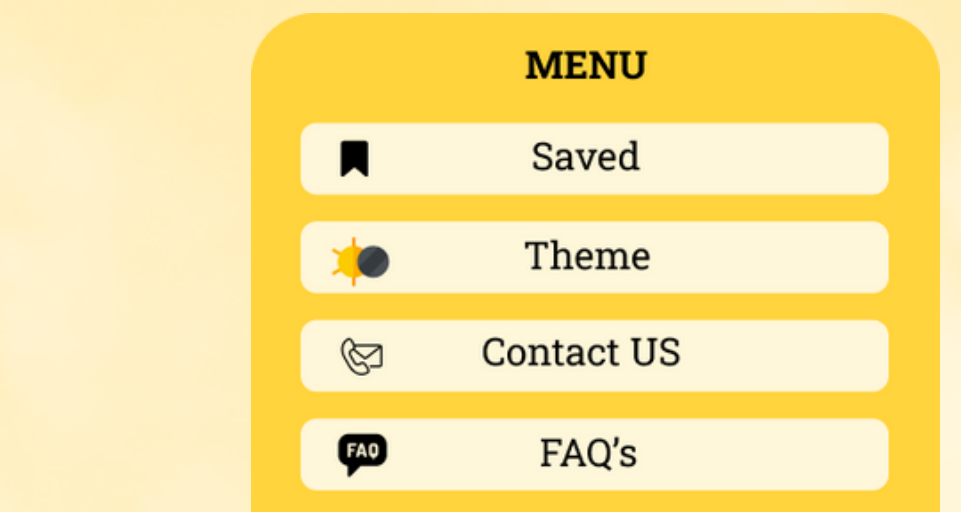
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