

HotSpots

- ◊ Rashbehari Chowbey visited Tajmahal with his wife last month.
- ◊ Shaswati went to her favourite destination Puri.
- ◊ Tarun Mazumdar shared with us some lovely pictures from Gorumara forest.
- ◊ Anasua went for an outing with family at Henry Island.

Content

Jaypee HotSpots

Rapid fire

Quote of the Month

You wrote

Jaypee celebrates



Rapid Fire

Mr. Mr. R.K.Dan

Sr. Manager Contract

Q: Two things that your education/training has taught you?

A: Punctuality ,Sincerity & Honesty .

Q: Two things that you have learnt from your work/real life?

A: Execution of quality work & Hard working.

Q: Two books on your must read list?

A: Ramayan & Mahabharat.

Q: Two things you like about weekends?

A: Long drive & Spending time with family.

Q: .Two things you cannot live without?

A: Water & food.

Q: Two things you like about your job?

A: Accepting challenges while working as a construction Engineer.

Q: Two things you want to change in our work place?

A: Regular meeting with the site people and repeated coordination for speedy completion of work.

Q: Two people you admire the most?

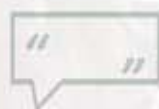
A: Jay Mehta,Chairman Jaypee India Limited & My late father.

Q: Two places you would like to visit again.

A: Puri & South India.

Q: What has been the turning point in your life?

A: To join as a civil engineer in CPWD.



Quote of the Month

No winter lasts forever;
no spring skips its turn.
"Hal Borland"

You Wrote

MALAI KOFTA RECIPE

By Shashwati Basu (Executive – H.R.D)

Ingredients:

For the Kofta:

- ◇ 1 - 1/2 lb. potatoes.
- ◇ 2 heaped tbsp each of crumbled paneer, khoya and thick malai. (You can substitute this with baked ricotta cheese and heavy cream)
- ◇ 4-5 cashew nuts chopped. 1 tbsp raisins .
- ◇ 2-3 finely chopped green chilies
- ◇ 1/4 tsp sugar
- ◇ 1 tsp coriander powder
- ◇ 1 tsp cumin powder
- ◇ 1 tsp red-chili powder
- ◇ 1/2 tsp cardamom powder
- ◇ Salt To Taste
- ◇ 3 tbsp cooking oil/ghee (clarified butter)
- ◇ Oil for frying the koftas

For the gravy:

- ◇ 2 medium onions, chopped
- ◇ 3 flakes garlic, crushed
- ◇ 1 inch ginger, crushed
- ◇ 3 large tomatoes, pureed
- ◇ 1 tsp red-chilli powder
- ◇ 1/2 tsp garam masala powder
- ◇ 1/2 tsp dhania (coriander) powder
- ◇ 1/2 tsp cumin powder
- ◇ 2 tsp powdered poppy seeds
- ◇ 1/2 tsp sugar
- ◇ 1 tbsp ground peanuts/cashew nuts

How to make malai kofta :

- ◇ Boil the potatoes till tender. Peel, mash and add salt to taste.
- ◇ Mix all the other ingredients for the kofta into a paste.
- ◇ Make rounds of the potato dough and place a little of the prepared mixture in the center of each round.
- ◇ Seal the edges and shape into stuffed rounds. Deep fry each kofta till golden brown. Drain and keep aside.
- ◇ Blend together the onions, ginger, garlic and the poppy seeds and fry in 3 tbsp of oil till brown and the oil begins to separate.
- ◇ Add the pureed tomatoes and the masala powders.
- ◇ Add the sugar and the ground peanuts.
- ◇ You can also add some malai to thicken it some more.
- ◇ Mix in some water if necessary.
- ◇ When the gravy comes to a boil, add the koftas.
- ◇ Heat through and serve the malai kofta.
- ◇ Note: In this malai kofta recipe, the koftas should be put in just before eating the dish or else they will turn soggy.



Jaypee Celebrates

In February

the Birthdays celebrate

HAPPY BIRTHDAY

Tanmay Sen

Dy. Const. Manager

19th

Tapas Maurh

Surveyor

1st

Jayanta Singha

Supervisor

15th

Paramananda
Bal

Supervisor

23rd