

# Happy HotSpots

- ◇ It's the Big Boss's Birthday on the 11th of May. We all wish him long life and many more success.
- ◇ Divya Mehta Celebrated her birthday last month on the 26th of April.
- ◇ Surajit Konwar shared a snap of Bihu celebration from Guwahati.
- ◇ Sanjay Nath celebrated his birthday last month on 23rd of April.
- ◇ Dipankar Ray made a business trip to Nepal with Siddharth Sai, they managed to take a snap with our new dealer at Nepal.
- ◇ Shanto went for a weekend trip to Digha.

## Content

Jaypee HotSpots

Special Page

Quiz - wizz!!!

Quote of the Month

You wrote

Jaypee celebrates



"These are a few of my favourite things"

Jay Mehta

Its that special time of the year, when we get to celebrate the BIG BOSS's birthday... We try to put all our efforts and make it special for him. He has been motivating and a source of inspiration for all of us.. lets know a bit more about him.....

My Favourite Game/sports.

Snooker.



Favourite Sportsman

Neil Robertson.



Favourite Holiday destination

Kashmir.



Favourite novel



Sydney Sheldon.

Favourite colour

Blue (the jaypee blue).



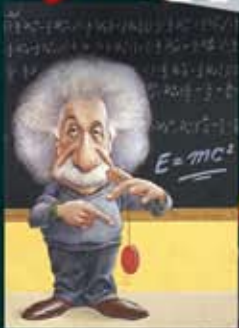
Favourite Car

BMW.



Quote of the Month

"Coming together is a beginning; keeping together is progress; working together is success"



One of the biggest sporting events in Asia and in Cricket is Indian Premier League which is a Domestic Cricket event of India and it has gone bigger over the last 4 years.

So what are you waiting for send me your answers .... [shreemonti@jaypee.in](mailto:shreemonti@jaypee.in),  
And get your name published in your newsletter.



Q1. Where did the opening ceremony of IPL 2012 took place ?

Q2. How many matches will be played this season ?

Q3. Which team was terminated by BCCI from IPL 2012 from the ten teams?

Q4. Which team won IPL 2009 trophy?

Q5. Adam Gilchrist is playing for which team?

Q6. Who is the owner of the Pune Warriors team in IPL 2012?

Q7. Nita Ambani is the owner of which team?

Q8. Which team had its new logo for the fifth edition of the Indian Premier League 2012?

Q9. Who is the most expensive player this IPL?

Q10. Which stadium is going to witness the final match of IPL 2012 ?



The winner of previous  
Quiz - Wizz is:

Ms. Anusua chanda

Congrats !!!

1. Srinagar
2. Arattupuzha Pooram
3. Punjab
4. Lord Shiva) and Goddess Meenakshi.
5. First day of the Year
6. Andhra Pradesh & Karnataka
7. Cheiraoba
8. Navreh
9. Nutan Varsh or Bestu Varsh.
10. Cheti Chand is celebrated as New Year's Day

# His Favourite

## Dal Baati Churma

### Rajasthani Traditional Food

#### Method

##### For the panchmel dal

1. Clean and wash the dals and add 4 cups of water. Pressure cook for 2 to 3 whistles or till the dals are cooked.
2. In a bowl, combine the chilli powder, turmeric powder, coriander powder, garam masala with 3 tablespoons of water and mix well. Keep aside.
3. Heat the ghee in a pan and add the cloves, bay leaves, cumin seeds, green chillies and asafoetida. When the cumin seeds crackle, add the prepared masala paste and saut for 1 to 2 minutes.
4. Add the cooked dals, amchur, tamarind pulp and salt and simmer for 5 to 7 minutes. Adjust the consistency of the dal before serving and if required, add some water.

##### For the baatis

1. Mix all the ingredients and knead into a firm dough. Knead well for 5 to 7 minutes.
2. Divide the dough into 10 equal portions and shape each portion into an even sized round. Flatten the rounds lightly using your thumb to make an indentation in the centre of the baati.
3. Boil water in a broad vessel and drop the baatis in the boiling water. Cook for 15 to 20 minutes over a high flame.
4. When the baatis are done, drain and keep aside.
5. Heat a gas tandoor and put the baatis on the grill of the tandoor. Cook them on a medium flame for 20 to 25 minutes. Cooking the baatis over a medium flame will ensure that the baatis are cooked on the insides also.
6. Arrange the baatis on a serving plate, break each baati into two pieces and pour melted ghee on the baatis.
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##### How to proceed

1. Pour hot panchmel dal over the baatis.
2. Serve hot with churma.

##### Tips

1. You can cook the baatis in a gas tandoor (without boiling them).
2. Alternatively bake the boiled baatis in a pre-heated oven at 200°C (400°F) for 10 to 15 minutes turning them over occasionally.
3. Or even deep fry them in hot ghee instead of cooking them in a tandoor.

##### Tips

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# Jaypee Celebrates

In May

the Birthdays celebrate

HAPPY BIRTHDAY

Jay Mehta

Chairman

11th

Pijush Roy

Supervisor

15th

Michael

d'Cruze

Business Development  
Assistant

15th

Anunay Kumar

Sr. Engineer - MEP

7th

Ajit Das

Store Asst

15th

Santa Mondal

Office assistant

14th