


Preflight Summary Report for: My Preflight practice fixed (solution).pdf

Profile: Recipe pages (Processed pages 1 to 1)

Processed by Admin, Date: 3/11/2011 3:41 AM

Results (Summary)

Warning

 Compressed object streams used (except for tags)

Document information

File name: "My Preflight practice fixed (solution).pdf"

Path: "C:\Users\Admin\Desktop\Student Data\Unit 4\Unit Summary"

PDF version number: "1.5"

File size (KB): 862.3

Creator: "Adobe InDesign CS2 (4.0)"

Producer: "Adobe PDF Library 7.0"

Created: "1/20/2005 12:13 PM"

Modified: "3/11/2011 3:40 AM"

Trapping: "False"

Number of plates: 4

Names of plates: "(Cyan) (Magenta) (Yellow) (Black) "

Environment

Preflight, 10.0.0 (081)

Acrobat version: 10.00

Operating system: Microsoft Windows Service Pack 1 (Build 7601)



Princely Potatoes

Ingredients:

Potatoes, washed and quartered	2 ½ cups
Yoghurt	1 / 2 cup
Almonds, blanched peeled and sliced	3 tbsp
Outlander Spices Cinnamon powder	1 ½ tsp
Outlander Spices Nutmeg powder	1 ½ tsp
Outlander Spices Coriander powder	1 ½ tsp
Outlander Spices Red chilli powder	3 tsp
Oil	1 / 2 cup
Onions chopped	1 / 2 cup
Ginger paste	2 tsp
Garlic paste	2 tsp



Method:

Whisk the yoghurt with the roasted paste. Mix well.
Heat the oil: reduce the heat, add onions, ginger and garlic pastes.
Fry until golden brown.
Add the potatoes and fry until golden brown.
Add the yoghurt and mix the salt.
Cook for 5 minutes and then add ¾ cup of warm water.
Bring to a boil, reduce heat, and cook until the potatoes are tender and the gravy is thick.