

HAPPY NEW YEAR

bakeri SANSAAR

An initiative to stay connected
(For internal circulation only)
Jan-Feb, 2015

Dear Members,

It's a new start for an equally exciting New Year 2015. With the doomsday of 2014 safely behind us we can put all the worries behind and stride ahead with renewed gusto. We wish you and your family a joyful new year and Happy Republic Day.

Team Bakeri



KALEIDOSCOPE

(A recap of past events)

Times Property Expo in Mumbai



Last 13 & 14 December, Bakeri Group stood amongst the Indian real estate giants in the recently held Times Property Expo in Mumbai at Nehru Worli Center.

It proved to be an amazing opportunity to showcase what Bakeri Group has already established for decades in Ahmedabad, and it has also given us the boost to raise our standards in terms of products & services.

Tree Census Activity



As part of our commitment towards a more environment-friendly society, Bakeri Group launched Ahmedabad's first Tree Census activity. Last 23rd November, we were joined by Bakeri City members as a team of experts from Prayas Team Environment conducted an insightful & exciting activity aimed at educating our residents about the trees that provide us with endless benefits.

Want to be a part of our next exciting activity?

Like us on Facebook www.facebook.com/bakerigroup for more updates!

The Green Corner

DID YOU KNOW THAT...

1. You can improve your gas mileage by about 33% by keeping your tires inflated.

Action: Make sure to keep your tires inflated to the proper pressure. If just one tire is under-inflated by 20% you will use an additional 74 litres of fuel annually.

2. 1000 plastic bags are used per year by the average family of four people. Plastic bags and other plastic garbage thrown into the ocean kill as many as 1,000,000 sea creatures every year.

Action: Carry your own reusable bags or baskets wherever you can (such as to the grocery store). Say 'No thanks' when cashiers offer to bag small items that you don't really need a bag for. If you have to get plastic bags, reuse them.

3. 11 liters of water can be saved on average if you turn off the tap when you brush your teeth or wash your face.

Action: Turn off the tap when not needed, or partially fill up the sink with water to use and plug it, then turn the tap off so that it doesn't run.

Gajar Halwa Recipe

Prep. time: 15 mins | Cook time: 1 hour | Serves: 4
Recipe Cuisine: Indian | Recipe Category: Desserts



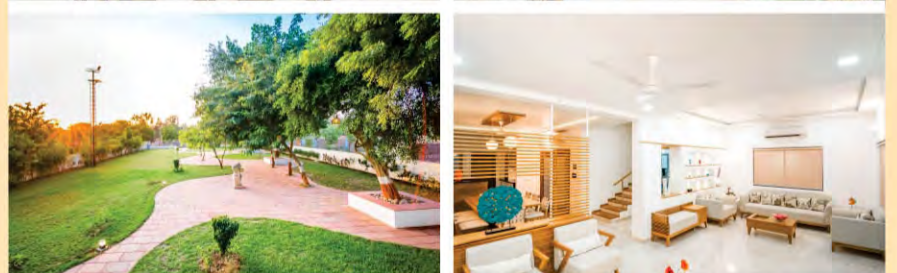
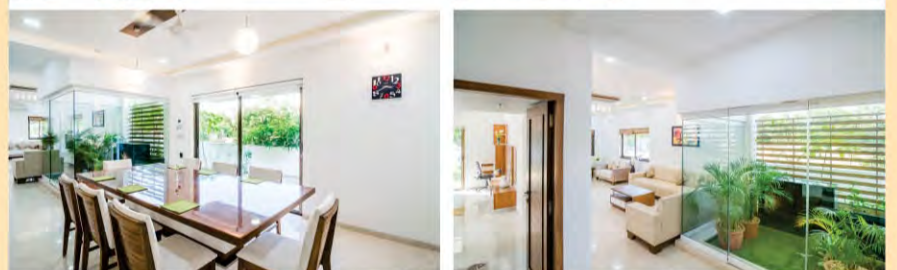
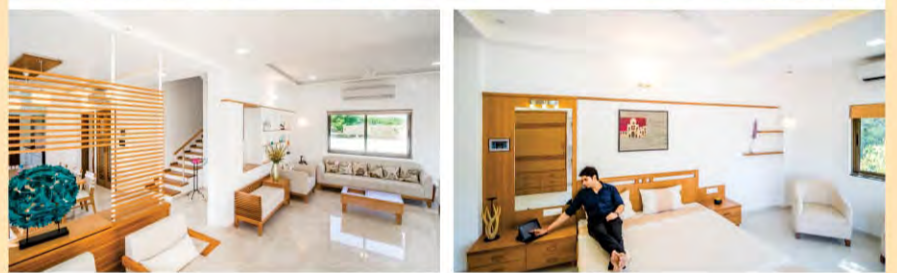
Ingredients:

- Carrots – 1/2 kgs or 5 nos approx.
- Sugar – 1 cup (200 gms)
- Whole Milk – 1+1/2 cup (300 ml)
- Ghee (clarified butter) – 6 tbsp
- Cashew nuts – 10
- Almonds (badam) – 7 (optional for garnishing)
- Cardamom powder – 1/2 tsp

Instructions:

1. Wash the carrots and trim their edges. Scrape the skin lightly and grate all the carrots using a grater and keep aside.
2. Soak almonds in some warm water for 15 – 20 mins. Peel the skin off and chop them into slivers and keep aside.
3. Chop cashew nuts into small pieces and keep aside.
4. Heat a heavy bottomed pan and add 3 tbsp of ghee. When it becomes warm, add the chopped cashew nuts and roast over low flame till golden brown. Drain them completely, transfer to a plate and keep aside.
5. Now to the same pan, add the grated carrots. Simmer the flame completely and sauté for 15-20 mins. The color of the carrots would change completely and it would be cooked completely.
6. Add the milk to the cooked carrots and increase the flame to medium. Let the carrots cook in the milk till the entire mixture almost becomes dry. Keep mixing in between to avoid the carrots sticking to the bottom of the pan. This should take 15-20 mins.
7. Add the sugar and mix well. Once you add the sugar, the entire mixture would once again become liquefied or of loose consistency.
8. Once again keep cooking till the entire mixture becomes thick. The sugar caramelize the carrot and milk mixture and you can see that the consistency becoming sticky. This should take 15 mins.
9. When the halwa becomes dry, add the remaining 3 tbsp ghee, cardamom powder, roasted cashew nuts and mix well. Cook for 5 more mins while mixing continuously and the halwa will come together in a mass. Switch off flame and take off stove.
10. Serve hot or warm in individual bowls sprinkled liberally with almond slivers.

PHOTOGRAPHIC UPDATE ON A CURRENT PROJECT: SERENDEEP MANSIONS



Want to know more? Click [here](#) to download the Brochure

CLIENT SPEAK



"Bakeri is well known for its construction and my faith in the brand increased with the easy facility of provision of loan and an affordable price. I am glad I took my new home here with good security and a plethora of amenities".

Bakeri Swareet Member
living in M-106

Future Talks



Aquarius

Take special care of your health in the starting of the year 2015. Expenses are likely to increase. Someone close to you may try to cheat you, so don't trust anyone blindly. Success is likely to come in competitions, and happiness will also come from children. You have to try hard to gain profits.



Pisces

This year will be very good for your financial situation and education. Money will come from more than one source. You will get new work opportunities this year. Those who are with jobs have high chances of getting a promotion or be transferred to his/her desired place. Situation of disputes or conflicts is like with father or elder brother.