

A Subtle Dining Affair - Kebabs

1 tsp brown sugar
½ tsp salt
1 tbsp soya sauce
¼ tsp black pepper
1 tbsp BBQ sauce
1 tbsp vinegar

METHOD

For Asian Steak Kebab—

Add minced beef, ginger, garlic paste, tandoori masala, garam masala, salt, crushed red pepper, Hoisin sauce, black pepper, oregano, thyme powder, coriander leaves, crushed green chilli, chopped capsicum, egg and bread slice in a blender and blend them together. Leave them to rest for an hour in the refrigerator.

Once marinated, take the mixture out and shape them however you wish; you can flatten them into the shape of a regular steak, shape them into cubes or into meatballs.

Next, shift the patty to a grill pan, add oil to fry it and sear both ends for 3 minutes (to be served medium rear). Once cooked, smoke the steak kebab to give it a delicious smoky flavour.

For the vegetables—

Mix carrot, capsicum, onion, beans and oil and sear them together. Sear them together until they are crunchy on the outside (make sure you don't burn them)!

For the sauce—

Add oil on a frying pan. Add crushed garlic to the frying pan and fry it for a couple of minutes. Next, add the rest of the ingredients (brown sugar, salt, soya sauce, black pepper, BBQ sauce, vinegar) and keep searing them together until the mixture starts to boil. That means your sauce is ready!

Plate the steak, along with the Asian steak kebab, vegetables and sauce and serve! You can have it with rice, vegetable or even naan; the choice is yours.

Such a delicious dish calls for a creamy, sugary blast of dessert in the form of a strawberry custard.

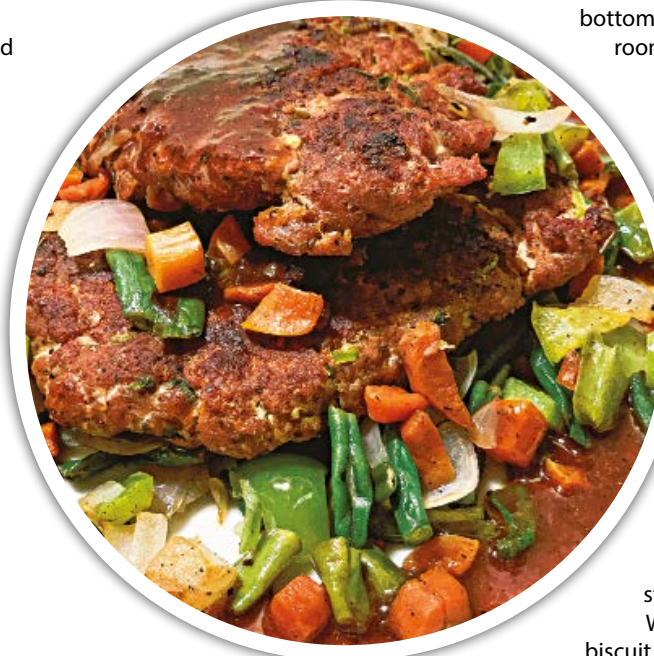
STRAWBERRY CUSTARD

INGREDIENTS

½ cup sugar
1 tbsp water
250g strawberries
1L milk
4 tbsp strawberry custard powder
½ cup fried cashew nuts
1 packet cream
½ cup raisins
4 bananas
2 cup biscuit crumbs

METHOD

First, we have to make the caramel by



mixing
½ cup of sugar with 1 tablespoon of water. Put it on medium heat and move the sauce pan occasionally until the caramel is golden brown in colour. Instantly pour 1 litre of milk in that caramel. Mix it until the caramel dissolves into the milk properly (until you get no feeling of caramel sticking to the

bottom of the sauce pan). Let it cool to room temperature.

Once the mixture cools down, mix 4 tablespoon of strawberry custard powder. Stir the mixture in medium heat, and stir it occasionally until it's thick enough to stick on the spatula and the mixture coats the back of the spoon. Dip the spoon in it, run your finger along the back of the spoon and the indentation should remain. That indentation will not stay if the liquid is too thin.

Finally, let the mixture cool down again. After cooling, add fruits (banana, raisins and fresh strawberries).

While plating, add a layer of crushed biscuit mixed with melted butter at the base of the bowl (the process is similar to layering the base of a New York style cheesecake). Then pour the thick delicious strawberry custard onto the bowl and let it set in the refrigerator for at least 2 hours, or overnight. The longer the time to set the better.

Photo credit: Syeda Kaniz Fatema Khan

Sides to go with Schintzel

MASHED POTATOES

INGREDIENTS

4 large potatoes
3 tbsp butter
1 cup milk, warm
Salt and pepper, to taste

METHOD

Boil potatoes until soft. While the potatoes are hot, peel them and finely mash them with a potato ricer or fork. Add milk and butter in portions. You should have a very smooth, soft, fluffy mash. If you add too much milk, the potatoes will be runny. If you add too little, it will be stiff and dry. So, add the milk and butter gradually, tasting as you go. Add salt and pepper according to your taste.

If you want, you can add other ingredients to flavour your potatoes; for example, grated Parmesan, herbs, garlic, sour cream and so on.

MUSHROOM GRAVY

INGREDIENTS

8-10 pieces canned or fresh button mushrooms, sliced
3 tbsp butter
2 tbsp all-purpose flour
2 chicken cubes
2 cups hot water
1 cup milk, warm
Salt and pepper, to taste.
½ tsp thyme

METHOD

Heat butter in a pan and sauté the sliced mushrooms till lightly golden. Don't



overcrowd mushrooms, or else they will release too much moisture and not colour well. Add flour, stir and cook till it becomes brown and fragrant. If it's too dry, you can add more butter or a bit of oil. Once ready, the raw floury smell will be gone and there should be a roasted, nutty, buttery aroma. Dissolve the chicken or beef stock cubes in hot water one at a time. Taste it and if you find the taste too subtle or bland, then add half or the entire second one. Add half the hot liquid stock in the pan and stir well. Adding the rest of the liquid soon after. Add

dried thyme crushed between your fingers and thumb. Season with salt and freshly ground pepper. Simmer till gravy slightly thickens. If you find the gravy has become too thick, add a splash of water.

CLASSIC COLESLAW

INGREDIENTS

1 cup cabbage, finely shredded
¾ cup carrots, julienned
3 tbsp mayonnaise
1 tbsp lemon juice
1 tbsp mustard
1 tsp sugar

Salt and Pepper, to taste
1 small onion, sliced (I prefer onions to my coleslaw, you can if you wish)

METHOD

Cut cabbage and carrots and set aside. Prepare dressing by adding the rest of the ingredients in a bowl and mix well. Mix the mayonnaise dressing to cabbage and carrots right before serving.

Tips:

If you're freezing your schnitzels, place them in clean, dry, airtight containers. Give the schnitzels enough space to be placed flat and evenly with butter paper or cling film between the layers. Or you can freeze them on shallow trays in single layers and once the schnitzels are completely frozen, you can place them in plastic or zip lock bags to save space.

Gravy can be made ahead and refrigerated. You can also freeze gravy and store it for weeks. Heat up a batch before serving, stirring occasionally as gravy forms a skin on the surface when it cools down.

You can store leftover mash in the fridge in an airtight container. If the potatoes become a bit dry, add a splash of milk and a dollop of butter the next time you heat it up.

You can adjust the ratio of cabbage and carrots to your preference. You can add other ingredients like apple for a bit more sweetness or purple cabbage for an extra pop of colour.

Recipe by Nafisa Ahmed Sonali