

FROM PAGE 5

Eid-Ul-Azha Recipes

CHUTNEY GOSHT

Ingredients

1 kg mutton
½ bunch coriander leaves
½ bunch mint leaves
2-inch piece ginger
6-7 clove garlic
4 onions, chopped
15 green chillies
½ cup yoghurt
2 tbsp lemon juice
1 tsp allspice
½ cup oil
Salt to taste

Method

Make chutney by grinding together coriander leaves, mint leaves, ginger, garlic, onion, green chillies, yoghurt and salt. Marinate mutton with the prepared chutney for 2 hours. Heat oil in a pan over medium heat. Add onion and fry until golden brown. Add marinated mutton and mix well. Add 1 cup water and stir. Cover the pan and cook on low flame for 45 minutes or until mutton is tender. Sprinkle lemon juice and allspice powder over it. Remove from heat and serve.

TAWA KALEJI

Ingredients

1 kg beef or mutton liver
1 tbsp garlic paste
2 tsp garlic paste
1 tbsp red chilli powder
1 tsp turmeric powder
1 tsp cumin, toasted and crushed
1 tsp coriander, toasted and crushed
½ tsp garam masala powder
½ cup onion, finely chopped
4 green chillies, thinly chopped
2 tbsp fresh chopped coriander leaves
250g chopped tomatoes
1 tbsp lemon juice
½ cup oil
Salt to taste

Method

Cut liver into small cubes. Wash properly. In a bowl, marinate liver with ginger-garlic paste, red chilli powder, turmeric powder, crushed cumin, crushed coriander seeds, garam masala powder, lemon juice and salt. Cover it and leave it for 2 hours. Heat oil in a griddle or frying pan. Add onion and fry for few

minutes. Put the marinated liver and stir. Stir fry till the liver is cooked and the spices are well combined. Sprinkle chopped green chilli and coriander leaves on top. Now serve hot tawa kaleji with naan, chapatti or paratha.

MATKA GOSHT

Ingredients

1 kg beef or mutton
½ cup yoghurt
2 tsp red chilli powder



1 tsp turmeric powder
1 tsp allspice powder
1 tsp crushed black cumin
2 tsp coriander powder
2 tsp ginger-garlic paste
½ cup sliced onion
3 bay leaves
2 glass warm water
½ cup oil
Salt to taste
Wheat flour, as required
1 tsp chopped ginger
4 chopped green chillies
2 tbsp green coriander

Method

Heat oil in a clay pot. Fry onion till light brown. Add mutton, ginger-garlic paste, yoghurt, salt, turmeric, container powder, red chilli powder and bay leaf. Stir fry and add in 2 glasses of warm water and cover. Make a hard dough by adding water to flour. Seal the pan by flour and cook on very low flame for 1 hour. After an hour open the cover. Add black cumin, allspice powder and turn the flame off. Cover and leave it for 10 minutes. Garnish with fresh chopped ginger, chopped green chillies and fresh

coriander. Serve hot in clay pot.

DEEP FRIED BEEF BRAIN

Ingredients

500g brain
½ tsp garlic-ginger paste
½ tsp red chilli powder
¼ tsp turmeric powder
¼ tsp black pepper powder
¼ tsp garam masala powder
1 tsp lemon juice
1 cup all-purpose flour
2 eggs
1 cup milk
1 cup bread crumbs
Oil for deep frying
Salt to taste

Method

Pick the blood vessels of the brain and soak in cold water for 1-2 hour. In a pan, separate the lobes into 2-inch chunks. In a bowl, mix brain, ginger-garlic paste, red chilli powder, turmeric powder, garam masala powder, lemon juice and salt. Keep aside for 30 minutes. Meanwhile, prepare 3 bowls with



the flour, the egg whisked with milk, and the breadcrumbs. Heat enough oil in a pan. Roll each brain segment in flour, then coat it in the egg mix, then coat it in the bread crumbs, and release into hot oil. Deep fry the brain until they turn golden brown and crispy. Drain on paper towels and serve immediately.

RABRI MALAI ROLL

Ingredients

10 bread slices
2 litres milk for rabri
1 cup milk powder
1 cup milk for mawa
1 tbsp ghee

½ tsp cardamom powder
2 tbsp pistachio, chopped
2 tbsp sugar
Pinch of saffron

Method

Boil milk in a heavy bottom pan until milk gets thick in consistency and collect malai and stick it to the inner side of the pan. Now add sugar and saffron, and cook till sugar dissolves in milk and switch off the flame. Rabri is ready, allow it to cool.

Now cut all sides of breads and flatten it by using a roller and keep aside. Heat ghee in a pan. Add one cup of milk and milk powder. Stir continuously and add 1 spoon sugar. Cook until the mixture gets thick. Remove from heat and keep a side to cool. Take the mixture in portions and make rolls out of them. Now take a bread and put that mawa roll on it and roll the bread while stuffing the mawa roll inside. Heat again ghee or oil in a pan. Fry the stuffed bread roll until golden brown. In a serving plate, arrange the fried rolls and put rabri on top of it. Sprinkle chopped pistachio and serve.

KUNAFI/CREAM SHEMAI

Ingredients

200g lachcha shemai
1 tbsp ghee, ¼ cup sugar
¼ cup powdered milk
For the cream base —
2 cups whole milk
1 cup powdered milk
½ cup condensed milk
3 tbsp corn-flour
¼ cup cream

Method

In a pan, roast the shemai with ghee. Add in sugar and powdered milk gradually, stir often and set aside. In another pan, pour whole milk, add powdered milk, condensed milk and corn-flour. Now put the pan on stove and mix properly with a hand whisk to remove any lumps. Add the cream and continue stirring. Place the crispy shemai mixture on the bottom of your dish, pour the cream base. Form as many layers as you want, refrigerate for 2 hours and enjoy!

Photo: Sazzad Ibne Sayed
Food : Selina Parvin
Styling: RBR