

Ensure that the cutlets are coated properly. Heat oil and deep fry till golden brown. Serve hot.

**FISH ROE PAKORA**

The very mention of pakora evokes the image of a hot cup of tea and a platter of tempura in a rainy afternoon. We are all familiar with pakoras made from different vegetables or lentil (daals). Pakoras can be made with fish-roe as well and yes, they are very tasty and can be served during tea-time.

**Ingredients:**

- 1 cup fish-roe (of any white fish)
- ¼ cup bread crump
- ½ tsp ginger paste
- ¼ tsp garlic paste
- ¼ tsp cumin paste
- ¼ tsp turmeric powder
- ½ tsp red chilli powder
- 1 tsp chopped green chillies
- 1 tsp chopped coriander leaves
- 1 tsp chopped mint
- ½ cup chopped onions
- Salt, to taste
- Cooking oil (for deep frying)

**Method:**

Rinse the fish-roe carefully and let the water drain away. Marinate the fish-roe by mixing all ingredients with it, except the oil. Wait until the breadcrumb absorbs the excess water from the fish-roe. Heat oil in a pan for deep frying. Take 1 spoonful amount of the mixture at a time and fry them until golden brown.

**Tip:** If you want crispiness to last for a long time, then add 2 teaspoonful of corn flour with the mixture.

**PEYAJ PAKORA**

**Ingredients**

- 8 pieces onion, sliced
- 1 cup chickpea flour
- ¼ cup rice flour
- ½ tsp ginger paste
- ½ tsp garlic paste
- 1tsp red chilli powder
- 12 tsp turmeric powder
- 4 green chilli paste
- ½ cup chopped coriander leaves
- ¼ tsp baking soda
- Salt, to taste
- Oil, for deep frying

**Method**

Take chickpea flour in a bowl, add rice flour, salt, ginger garlic paste, red chilli powder, turmeric powder, baking soda and green chilli to it. Mix the ingredients together and add coriander leaves. Make a thick batter by adding water. Heat oil in a pan. Now dip onion slices into the batter and fry them in the pan. Deep fry until crisp and golden brown. Serve hot with sauce.

**MASALA TEA (SPICED TEA)**

Masala tea as a hot beverage originated from India. The quantity of all the ingredients varies from person to person. Every household has their own style of making tea. Masala tea can soothe you when you are unwell, rejuvenate you when you are tired, and revive your spirits.

**Ingredients**

- 2 cups milk
- 2 cups water
- 2 tbsp tea powder
- 2 lemongrass stalks, each cut into pieces
- ½ tsp crushed ginger
- 2 cardamom pods, crushed
- 1 stick cinnamon
- Sugar, to taste

**Method**

Combine 2 cups of water, tea powder, sugar, lemongrass, ginger, cardamom and cinnamon in a pan. Boil on medium heat for 2 minutes. Add the milk, mix well and bring to a boil on medium heat. When the mixture boils till the brim, reduce the heat to prevent it from spilling out, and continue to boil for 4-5 minutes. Strain immediately using a strainer and discard the tea powder mixture. Serve the tea immediately.

**Photo: Sazzad Ibne Sayed**  
**Food and Styling: RBR**

