

SPECIAL EID RECIPES



Eid, from the very beginning of its conception, has been synonymous with flamboyance and festivities. Here in Star Lifestyle, as a reflection of the popular belief, we equate festivities with rich food and tantalising tastes. In sync with this philosophy, Tony Khan, the Executive Chef of the Radisson Water Garden Hotel, Dhaka is dishing out not only good food but also some Mughlai recipes for your kitchen for Eid. Let the feasting begin...

Shahjehani Murg Masala**Ingredients:**

1 chicken cut into cubes
A pinch of nutmeg (jaiphal) powder
1 cup fresh cream (malai)
1 tsp poppy seeds (khus-khus)
1/2 tsp fenugreek seeds (methi)
1 tsp coriander seeds powder (dhanial)
15 cashew nuts (kaju) crushed
10 Almonds (badam) blanched and crushed
2 onions chopped
3 bay leaves (tej patta)
6 garlic pods
1/2 tsp garam masala
6 tsp olive oil or any cooking oil

Instructions:

Roast the cumin, poppy and fenugreek seeds and grind into powder.
Heat ghee, fry onions and garlic till brown.
Add chicken and fry.

Now add powdered masala, salt, coriander powder and bay leaves.

Simmer for 2-3 minutes.

Add cream, 1/2-cup hot water and cook till the water dries up.

Add garam masala, nutmeg and cardamoms.

Cover and simmer for 5 minutes on low flame.

Take off the fire and serve hot

with naan or chapattis

Shahi Rogan Josh**Ingredients:**

250 gms minced mutton
2 medium sized sliced onions
1 tsp garam masala
4 chopped green chillies
3 skinned and chopped tomatoes
1 cup fresh curd (dahi)
A big pinch of saffron (kesar) soaked in lukewarm milk
15 cashew nuts (kaju)
4 tbsp olive oil or any cooking oil or margarine
1 inch long piece ginger (adrak)
1 tbsp coriander seeds powder (dhanial powder)
1 tbsp turmeric (haldi)
6 red chillies
1 tsp cumin seed (jeera)
6 cloves garlic

Instructions:

First grind ginger, coriander seeds, turmeric powder, red chillies, cumin seeds, and garlic with adequate quantity of salt to a thick paste.

Now heat ghee.

Fry onions, green chillies, tomatoes till brown and the ghee begins to separate.

Add masala paste and simmer for 3 minutes.

Add keema and simmer.

Add beaten curd and a cup of water.

Cook till meat is tender and gravy is thick.

Add garam masala, soaked saffron and cashew nuts.

Cover it with a lid for a few minutes.

Serve hot, garnished with chopped coriander leaves.

Shahi Chicken Korma**Ingredients:**

1 chicken de-boned and cut into pieces
3 onion chopped
1 tsp turmeric (haldi)
1 tsp coriander seeds powder (dhanial powder)
1 tsp red chilly powder
1" long piece ginger chopped

8 garlic minced

1 cup curd (dahi) fresh and thick

1/2 tsp garam masala

3 tbsp olive oil or any cooking oil or clarified

butter or margarine

5 almonds (badam) chopped

10 cashew nuts (kaju) chopped

Lemon juice to taste

coriander leaves (dhanial patta)

Instructions:

Beat the curd and mix chicken pieces with turmeric and salt.

Set it aside for half an hour.

Now heat ghee and fry onions, ginger, garlic till light brown.

Add red chilly powder, coriander and simmer for few minutes.

Add chicken and fry for 5 minutes.

Add 2 cups of hot water and stir well.

Cover and cook till chicken is tender and dry.

Add garam masala and salt.

Mix all the dry fruits and garnish with coriander leaves.

Serve hot.

Mughlai Paratha**Ingredients:****For the dough:**

500 gms whole-wheat flour

1 cup milk

Warm water

Salt to taste

For the filling:

500 gms masala keema (spicy minced meat)

3 eggs

Olive oil or cooking oil for frying parathas

Instructions:

In a large bowl, mix the flour and salt to taste.

Add the milk a little at a time and knead.

Once the milk is used up, add water.

Knead well to

make a medium-soft, smooth dough.

Wet your hands and rub all over the surface of the dough.

Cover with a damp cloth and keep aside for 15 minutes.

Whisk the eggs with salt to taste and keep aside.

Divide the dough into equal-sized balls and then press flat.

On a floured surface, roll a ball out into a 4 inch circle.

Put a large spoonful of the masala keema in the center of the circle and fold edges of circle up to completely cover and seal the masala keema inside. Pinch the folded edges to shut.

Gently press down on the filled ball to flatten it and then roll it, with very gentle pressure, into a 6 inch circle.

Do this process for the rest of the parathas. Any unused dough can be refrigerated and used later for upto 3 days. As you finish rolling out the parathas, keep them aside (ready to fry) - place them one over the other with a sheet of plastic wrap in between each so that they don't stick to each other.

Heat a griddle on a medium flame till hot. Put a paratha on it. Cook till you see tiny bubbles appearing on the upper surface. Now flip.

Wait for bubbles to appear on the surface that is now on top. Grease this surface with a little ghee/cooking oil and flip again.

Brush the surface now on top with some egg and flip again. Grease the other side and brush egg on it also.

The paratha is ready when the egg on both sides is cooked.

Serve hot with your favorite chutney.

Photo: Zahedul I Khan

Special thanks to the Radisson Water Garden Hotel, Dhaka

