



ingredients, except the drumstick pieces, with some water. Cook for 10 minutes with the lid on. When the water is reduced to half, put the drumsticks and cook for another 10 minutes. When it is done, garnish with the coriander leaves and serve.

### DRUMSTICK LEAVES BHORTA

Bhortas are the simplest and the ultimate comfort food of Bangladesh. Mostly served with rice, bhortas are delicious, smooth, fiery and flavourful mashed goodies made with mustard oil, onion, garlic and red chillies.

#### Ingredients:

2 cup drumstick leaves  
2 tbsp chopped onion  
5 pieces green chilli  
1 tsp chopped garlic  
2 tbsp mustard oil  
Salt to taste

#### Method:

Cut and wash the drumstick leaves. Leave it

in a colander to drain water. Heat oil in a pan; put onion, garlic and green chilli to it, cook until brown. Now add drumstick leaves and salt. Cook in low heat. When the water is fully reduced, remove the pan, allow it to cool down. Blend the mixture in a food processor, and make a bhorta. Serve it with plain rice.

### DRUMSTICKS WITH SHUTKI

#### Ingredients:

10 pieces drumstick  
4 pieces potato  
1 pieces egg plant  
1 cup suri shutki (cut into pieces)  
½ cup chopped onion  
1 tbsp chopped garlic  
½ tsp cumin seed powder  
2 tbsp red chilli powder  
½ tsp turmeric powder  
4 pieces green chilli  
½ cup oil  
Salt to taste

#### Method:

Wash the shutki and cut into pieces. Cut and wash the vegetables, mix all the ingredients except the green chilli with some water. Cook the mixture in middle heat for 10 minutes. When the gravy is reduced to half add green chilli and cook in low heat for 15 minutes with the lid on. When oil floats on top of the curry remove the pan and prepare to serve.

### DRUMSTICK FLOWER OMELETTE

The fluffy omelette is a refined version of an ancient food. The French word omelette came into use during the mid-16 century. In cuisine, an omelette is a dish made from beaten eggs quickly cooked with butter or oil in a frying pan. It is quite common.

Omelettes are tasty and super-quick to knock together. A simple omelette is delicious and brilliant for breakfast, lunch or dinner. Once you have perfected this method, you can go on to add different ingredients to your simple omelette to

make lots of lovely combinations.

#### Ingredients:

1/2 cup drumstick flower  
2 large eggs  
1 tbsp chopped onions  
¼ tsp chopped garlic  
1 tsp chopped green chillies  
1 tbsp butter  
Salt to taste

#### Method:

Crack the eggs into a mixing bowl. Mix all the ingredients. Beat well with a fork. Put a frying pan on low heat and let it get hot, add 1 tbsp butter. When the butter is melted add eggs and move the pan around to spread them out evenly. When the omelette begins to cook and firm up but still has a little raw egg on top, ease around the edge of the omelette with a spatula, then fold it in half. When it turns golden brown remove the pan from the heat and slide the omelette on to a plate.

