



**YOGHURT SHERBET**

Sherbet is a popular West and South Asian drink that is prepared from fruits or flower petals. It is sweet and served chilled. Popular sherbets are made of one or more of the following: lemon, orange, mango, curd, etc.

**Ingredients:**

- 250g curd
- 1 tbsp sugar
- ½ tsp chat masala
- 1 pinch cumin powder
- 2 slit green chilli
- 1 bunch coriander leaves
- 1 bunch mint leaves
- Black salt and sea salt according to taste

**Method:**

Batter the curd. Churn mint leaves, green chilli and coriander leaves in a mixer. Add this mixture in the curd. Then add black

salt, salt, sugar, chat masala and cumin powder, mix properly. Chill to serve.

**RUI MACHER KALIA**

The ubiquitous rui is a flavourful, tasty, sweet-water fish. The macher kalia cooked with rui is a spicy delicacy and goes well with plain, steamed rice.

**Ingredients:**

- 6 pieces rui fish
- 2 tbsp onion paste
- ½ tsp garlic paste
- ¼ tsp ginger paste
- ½ cup tomato puree
- ½ tsp turmeric powder
- 1 tsp red chilli powder
- ¼ tsp fenugreek seeds
- ¼ tsp celery seeds
- 1 stick cinnamon
- 2 pods cardamom
- 4 pieces green chilli
- 4 tbsp masterd oil
- 1 tbsp ghee
- Salt to taste

