

golden brown. Add turmeric powder, salt, cumin powder, nutmeg powder, pepper powder and coriander powder. Cook for a few minutes. Now add the marinade and two cups of water. Cook it for about 30 minutes with the lid on. When the mutton is tender, add the almond paste, cream and garam masala powder. Mix and cook for another 10 minutes in low heat with the lid on. When it is done garnish with roasted almond and coriander leaves. Enjoy hot, mutton 'pasanda'.

Chicken dum curry

Chicken dum curry is a famous Hyderabadi, nawabi dish prepared in every Hyderabadi kitchen. This dish is prepared with different nutty ingredients, which are blended into a paste and then cooked. Dum cooking involves slow cooking with the lid covered and not letting go of any steam. It can be made on all special occasions and can be served with rice or rotis.

Ingredients:

- 2 whole chicken
- 2 tsp chopped ginger
- 1 tsp chopped garlic



- 1 tbsp red chilli powder
- ½ tsp turmeric powder
- 1 cup fried onion
- 2 tsp cumin powder
- ½ tsp shahi jeera
- 2 bay leaves
- ½ tsp garam masala powder
- 5 green chillies
- 2 tbsp vinegar
- 1 tbsp mix nut paste
- ½ cup oil
- Salt and sugar to taste

Method:

In a bowl, mix all ingredients except the fried onions. Leave them for 1-2 hours. Now take a large pan, put half of the fried onion; the marinated chicken and then the remaining fried onion. Add green chilli to it. Now cover and seal the pan with flour dough. Cook in low heat for 15 minutes.



Now place an iron 'tawa' on the stove, keep the pan of partially cooked chicken on top and cook in low heat for 20 minutes. Remove from heat and prepare to serve.

Pan fried boti kebab

- ½ kg beef chunk
- 1 tbsp ginger paste
- ½ tsp garlic paste
- ½ tsp vinegar

- 5 green chilli paste
- 5-6 crushed black paper
- ½ tsp kebab masala
- 1 tbsp ghee

Method:

Slice the meat chunks into thick pieces. Now boil the meat with little water, ginger-garlic paste, green chilli paste, salt and vinegar until the water dries out. Don't boil it too much as the meat is too tender. Heat 1 tbsp ghee in a pan, fry the boiled meat until charred. Sprinkle the crushed black paper and serve hot.

Malabar paratha

Malabar paratha is originated in Kerala, but it is very similar to North Indian lachcha paratha. The only difference being it to be more layered, flaky and crisp.

Ingredients:

- For the dough -
- 2 cup all-purpose flour
- 2 tsp sugar, 2 tbsp ghee
- Milk or water
- Salt to taste

For layering -

- Ghee
- Flour

Method:

In a bowl, mix flour, salt, sugar and milk. Make a medium soft dough. Knead very well. Now add 1 table spoon of ghee into the dough and knead again.

After a good kneading, rub the dough with oil or ghee and cover it with cheesecloth for half an hour. Now make small balls from the dough and knead the balls.

Working with one ball at a time, roll the ball into a thin roti. Rub some ghee and sprinkle the flour. Keep aside.

Make at least five rotis like this. Stack the rotis together. The last roti should be put inverted, so that the ghee covered part is inside. Join them together. Roll them into a big thin roti. Cut the roti in strips. Fold the strip and roll, then put this roll on another strip, take at least 3 strips to make one paratha.

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