

FROM PAGE 5

RIPE MANGO CAKE

Ingredients:
 2½ cups peeled and mashed ripe mango
 2 cups sugar
 2 eggs
 2 cups all-purpose flour
 2 tsp baking soda
 1 cup walnuts
 1 tsp vanilla extract
For topping
 ½ cup cream cheese
 ¼ cup butter
 1 cup powdered sugar
 1 tsp vanilla extract
Method:
 In a mixing bowl, add mangoes, sugar and eggs, stir to combine. Add in flour, baking soda, walnut and vanilla extract, stir to combine. Make a smooth batter. Pour batter into a greased baking pan. Bake in a 180 degree, pre-heated oven for 30-35 minutes. Allow it to cool down. In another mixing bowl, combine the topping ingredients, stir to mix well. Spread over the cake. Cut into pieces and serve.

MANGO SALSA

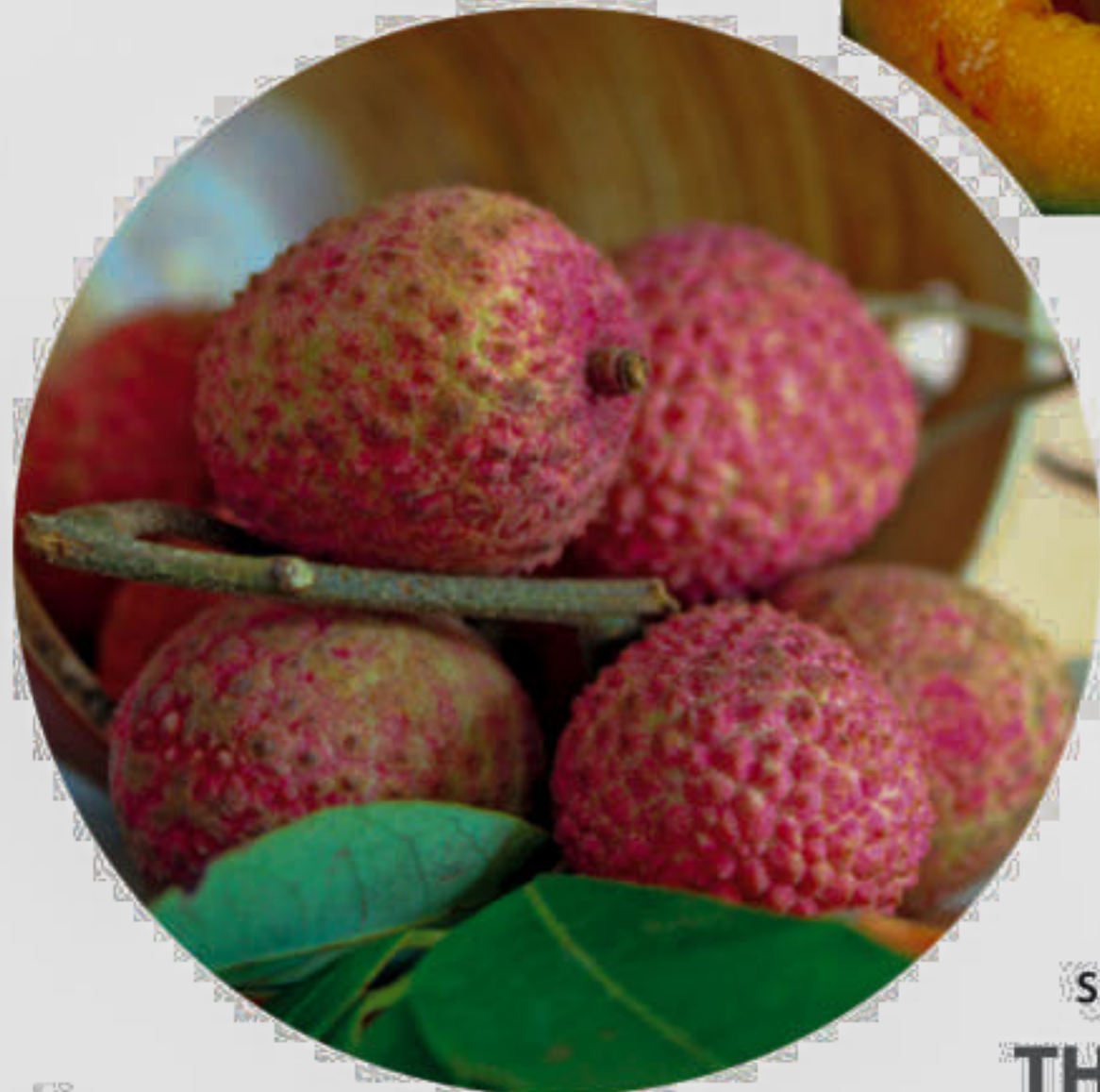
Ingredients:
 3 mangoes peeled, seeded and diced
 1 cucumber peeled, seeded and diced
 2 red chilli peppers, seeded and finely chopped
 1 large onion, finely chopped
 1 clove garlic, minced
 ¼ cup chopped fresh mint
 1 tbsp lime juice
 Salt and pepper to taste
Method:
 Stir together mango, cucumber, red chilli pepper, onion, garlic and mint in a mixing bowl. Season with lime juice, salt and pepper. Refrigerate at least 2 hours before serving to allow the flavours to blend.

GREEN MANGO RICE

Green mango rice is a spiced, tangy rice made from unripe green mangoes. It is a popular dish in Andhra Pradesh, Karnataka and Tamil Nadu of India. I make this recipe with my own variations. The tartness of the green mangoes, the subtle sweetness of fresh coconut and heat of the red chillies balance very well in this dish. The tempering of curry leaves, mustard seeds and asafetida perks up the flavours in the rice. Green mango rice can be served with some 'papads' or chips. You can also serve it as a side dish with a main course.

Ingredients:
 2 cups cooked rice
 2 tbsp oil
 ½ tsp mustard seeds
 ½ tsp chickpeas
 1 tbsp peanuts
 5-6 curry leaves
 2 dry red chillies
 ½ tsp ginger paste
 2 slit green chillies
 ¼ tsp turmeric powder
 A pinch of asafetida
 1 cup grated mangoes
 ½ cup coconut (grated)
 Salt to taste

Method
 First cook the rice. Wash and peel the green mango. Grate the mango and measure it to 1 cup. Heat oil in a pan. Add mustard seeds. Let them pop. Then add chickpeas and peanuts. Roast them by stirring constantly till brown. Add dry red chilli and curry leaves. Fry it for 15 seconds. Add ginger paste, green chilli, turmeric powder and



asafetida. Saute for 30 seconds. Immediately add grated mango and salt. Mix and cook for 2 minutes. Add coconut and mix well. Then add cooked rice. Mix it very gently. Cook it for 3-4 minutes. When it is done remove from heat and serve.

THAI CHICKEN AND MANGO STIR-FRY

Both ripe and unripe mango work well in this chicken and vegetable stir-fry. If the mangoes you have are less ripe, use 2 tbsp brown sugar. If they are ripe and sweet, just use 2 tbsp lemon juice.

Ingredients:
 2 chicken breasts cut into 1 inch pieces
 2 tbsp fish sauce
 2 tbsp lime juice
 1½ tbsp cornstarch
 1-2 tsp brown sugar
 4 tsp oil
 2 clove garlic, minced
 1 tsp minced fresh ginger

2 fresh chilli peppers, stemmed and sliced
 2 cups bite-size broccoli florets
 ¼ cup water
 2 mangoes, peeled and sliced
 ¼ cup chopped fresh cilantro
 ¼ cup chopped fresh basil
 ¼ cup chopped fresh mint
 4 tbsp oil

Method:
 Combine fish sauce, lime juice, cornstarch and brown sugar in a small bowl. Heat 2 tbsp oil in a wok or large skillet over high heat. Add chicken, cook, stirring, until just cooked through, 5-6 minutes. Transfer to a plate. Add the remaining oil, garlic, ginger and chillies to the pan. Cook, stirring, until fragrant, about 15 seconds. Add broccoli and water, cook until softened. Add mango and cook for 1 minute. Add the reserved sauce and chicken, cook, stirring, until the sauce is thickened and chicken is heated through, about 1 minute. Stir in cilantro, basil and mint. Remove from heat and serve.

Photo: LS Archive/Sazzad Ibne Sayed

CHECK IT OUT

Iftar and dinner at Watercress Eid Lifestyle Fair 2015



In celebration of Ramadan, Watercress has launched an iftar buffet and dinner spread, priced at Tk1495++ per person. Presenting a selection of dishes, Watercress urges you to try something new this Ramadan and acquire the taste for Arabian cuisine.

The buffet consists of soups, salads and cold starters such as Moroccan lamb soup, beef nehari, couscous salad, hot starters like Lebanese chicken samosa, eggplant parmigiana, fish fingers and so on. The main course includes Kabsa rice, chicken biryani, Palestinian grilled fish, Persian grilled prawns, Syrian beef stew, to name a few and for dessert you can choose from basbussa, mahalabia, kulfi, jilabi and lots more. The menu rotates every day, so there are always new items to surprise your taste buds.

Address: Level 3, Shanta Western Tower, 186 Tejgaon C/A. For reservations call 01762444555.

@ The Westin

Touch of Tradition is hosting an 'Eid Lifestyle Fair 2015' at Nabab by The Westin Dhaka. The event started from 6 July and will run till 9 July, 2015. Over 30 fashion houses that are a part of the F-commerce circuit (Facebook-based commerce) has come together under one roof!

The event is promoting the local artisans who are talented in their own field but don't have a breakthrough to demonstrate their talent. The event will feature five such artisans who are experts in brass work, nakshi kantha, pottery, wall paints and illustrations, formalin free fruits and organic vegetables.

Designer clothing, saris, exclusive footwear, trendy and traditional jewelry, branded makeup accessories, fashionable watches, children's dresses, shoes and other accessories, various leather goods and exotic home décor is available in the fair. The fair starts everyday on 10am and end on 10pm.

