

# Recipes from the Bay View

As part of the observance of the holy month of Ramadan, Erfan Hossain, Executive Sous Chef, Radisson Blu Chittagong Bay View,



## CHEESE FATAYER

### Ingredients:

- 400g flour
- 8g yeast
- 40g salt
- 40g sugar
- 240g vegetable oil
- 40ml warm milk
- 200g feta cheese
- 200g bread crumbs
- 40ml olive oil
- 80g onion
- 80g sweet red pepper
- 120g parsley
- 8g ground black pepper
- 40g mixed spicy powder
- For the dough-
- 250g flour
- 100ml water
- ½ tsp salt
- ½ tsp yeast
- ½ tsp sugar
- ½ tbs olive oil

### Method:

Mix all ingredients together to make the dough. Keep aside in a warm place for 2 hours. Make stuffing with feta cheese, chopped parsley, white pepper, crumbs, and cheese. Now roll the dough on the table and using a cutter make triangle shaped pieces. Put stuffing inside (20g each). Bake at 180 C for 20 minutes. Serve with sauce and parsley (as a garnish).

## CHICKEN LOLLIPOPS

### Ingredients:

- 150g chicken wings
- 20g ginger paste
- 20g garlic paste
- 60g cooking oil
- 10g salt
- 6g fresh coriander

- 5g green chilli
- 5g black pepper
- 10g onion
- 15g flour
- 60g bread crumbs
- 10g cumin powder
- 1 egg
- Soya sauce as required

### Method:

First marinate chicken wings with pepper, salt, soy sauce, red chilli powder, vinegar, garlic and green chillies for 1-2 hours. Remove wings from the marinade. Spread flour over the wings, than dip into egg and finally add bread crumbs. The wings are now ready for deep frying.

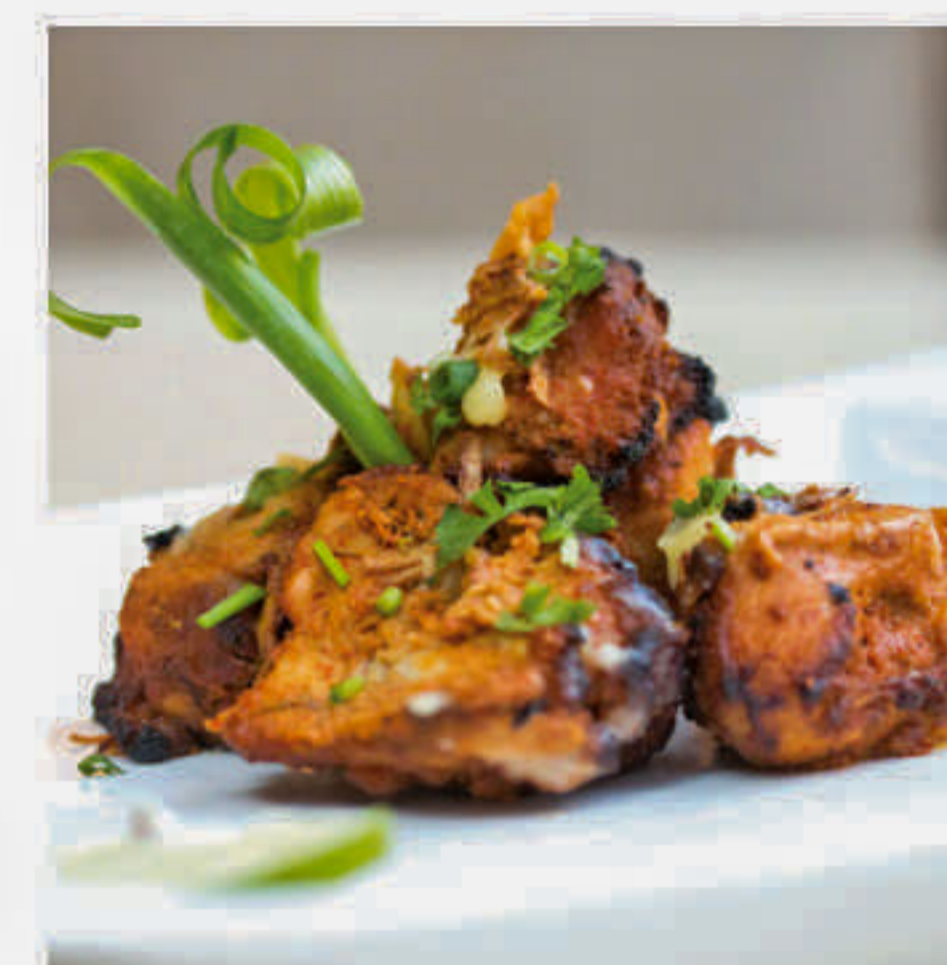
Serve hot wings with warm peanut but-

ter sauce. Allow to cool. Remove all fish bones. Add mashed potato, salt, white pepper and cumin powder. Mix all ingredients together with portion of a beaten egg. Make a cutlet shape (40g each). Spread flour over the cutlet, then dip into egg and finally add bread crumbs. The cutlets are now ready for deep frying. Serve hot cutlet with grilled vegetable cubes and mayonnaise.

## SPICY CHICKEN SKEWERS

### Ingredients:

- 400g chicken
- 40g yoghurt
- 40g ginger paste
- 40g garlic paste
- 20g red chilli powder
- 20g turmeric powder
- 80g mustard oil
- 20g garam masala powder
- 8g cumin powder



ter sauce and coriander leaf (as a garnish).

## FISH CUTLETS

### Ingredients:

- 200g red snapper
- 20g salt
- 60g cooking oil
- 10g green chilli
- 20g onion
- 20g ginger
- 20g garlic
- 5g crushed black pepper
- 10g fresh coriander
- 70g beaten eggs
- 40g bread crumbs
- 40g flour

### Method:

Boil fish with little salt and lemon juice.

- 160g tomato
- 160g onion
- 160g capsicum
- 160g cooking oil

### Method:

First marinate chicken fillet with yoghurt, ginger paste, garlic paste, red chilli powder, turmeric powder, garam masala powder, and cumin powder. Set aside for 1-2 hours. Remove chicken fillet from the marinade. Grill fillet on low heat in a frying pan (5 minutes). Serve hot chicken skewers with capsicum, warm peanut butter sauce and coriander leaf (as a garnish).

**Photo: Sazzad Ibne Sayed**  
**Food prepared by Radisson Blu Chittagong Bay View**

 youngkay

Sobhanbagh  
01922117444

Police Plaza  
01922117445

Bailey Road  
01922117443

www.youngkay.com  
 youngkayclothing