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Le **MERIDIEN**
DHAKA

Latest Recipe

LATITUDE 23

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INFINITY BBQ & Pool Bar

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naan, green coriander and tamarind chutney served with onion rings and lemon. This dish is also popular in Afghanistan, Persia and Arab. They often use beef and lamb in addition to chicken.

Ingredients

- 500g boneless chicken
- 1st marinade- grind to a fine paste
- 4 medium green chillies
- 1-inch piece of ginger
- 4 clove garlic
- ½ tbsp vinegar
- Salt to taste
- 2nd marinade- grind to a thick paste
- ½ a bunch of coriander
- ½ cup raw mango
- ¼ tsp red chilli powder
- 1 tsp cumin powder
- ¼ tsp garam masala powder
- 3 tbsp yoghurt
- 1 tsp black pepper powder
- 1 tbsp cream

Method

Marinate chicken in the first marinade for one hour. Remove excess moisture. Marinate the chicken in the second marinade for another one hour. Pierce the chicken onto wet bamboo skewers. Grill the chicken until is cooked well and tender.

If you think it is getting dry, baste using melted butter. Serve hot with a sprinkle of chat masala, lemon wedges and pudina chutney.

GREEN MANGO RICE

Ingredients

- 1 large green mango, peeled and grated
- 2 cups rice cooked
- 2 tbsp roasted almond
- 4 tbsp coconut scraped
- 2 dried red chillies
- A pinch turmeric powder
- ¼ tsp mustard seeds
- ¼ tsp cumin seeds
- 10 curry leaves
- 2 tbsp ghee
- Salt to taste

Method

Grind a quarter of grated mango with half the roasted almonds, three tbsp scraped coconut, red chillies and turmeric powder to a coarse paste. Heat oil in a pan and add mus-



tard seeds. When they splutter, add cumin seeds and curry leaves; sauté for a minute. Add the ground paste and remaining almonds and sauté for a minute. Add the cooked rice and stir, add the remaining grated raw mango, salt and mix well. Drizzle ghee, garnish with the remaining coconut and serve hot.

CHECK IT OUT

Sari exhibition at SHILPAKALA

On 1 April, 2016 a sari exhibition, by Shilpi Kibria, will be inaugurated. The solo exhibition, which will run till 5 April, is going to be held at Shilpakala Academy everyday from 11 am to 8pm (albeit the inauguration day, when it will start at 5pm).

Kibria has over 3 decades of experience in working with sari designs. He has been involved with it since he was a fine arts student at Rajshahi University. He has experience in working with popular fashion houses like Aarong, Kay Kraft and Banglar Mela.

The exhibition will showcase saris featuring designs made through batik and hand paint. The motifs are folk-inspired, with the dresses providing a very 'deshi' vibe. Cotton is the fabric that has been used.

This will be his first solo exhibition, although he has participated in group exhibitions with his paintings.

The saris are also for sale. And, 10 percent of income from the exhibition will go to two cancer foundations, Cancer Rogi O Sajan Samaj and Action on Cancer Prevention.

"In recent times, sari seems to be losing popularity, particularly for regular and everyday use. Hopefully, this exhibition will be able to shed light on this amazing attire that reflects a part of our rich heritage," Shilpi Kibria said.

For more information, check out 'Kibria Kazi' on YouTube, or find 'Shilpi Kibria' on Facebook. You can also mail the artist at kazikibriauttara@hotmail.com.



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