



**LAMB OUZI**

**Ingredients**

- 4kg whole baby lamb
- 2kg yoghurt
- 300g onion, chopped
- 50g garlic
- 60g fresh rosemary
- 30g cardamom
- 80g salt
- 30g white pepper
- 4g saffron

**For rice -**

- 1kg basmati rice
- 500g minced lamb
- 200g ghee
- 200g onion
- 20g cardamom
- 25g sweet pepper
- 30g salt
- 25g black pepper
- 200g green peas, cooked
- Dry fried nuts, for garnish (almonds, cashews, peanuts)
- 1½ litre chicken stock

**Method**

Mix the yoghurt, garlic, onion, rosemary, cardamom and white pepper. Season with salt and rub onto the lamb. Marinate the lamb overnight. Put the marinated lamb in

a baking tray at 180C for 2 hours. Cover with foil 15 minutes before its 2nd hour to make the skin crispy.

Sauté the onion with ghee for 3 minutes, then add the mince and cook for 20 minutes, constantly stirring to prevent the meat from clumping. When the meat is browned, add salt, sweet pepper, black pepper and cardamom. Then, add chicken stock and cook on high heat for 10 minutes.

Add rice, stir for 5 minutes and cover. Cook, covered, on low heat for 12 minutes. When the rice is cooked, mix in the green



peas and some of the fried nuts. Put the rice on a large platter, place the roasted lamb on top and sprinkle with the remaining nuts.

**SHAHI MUTTON HALEEM**

**Ingredients**

- 500g mutton (boneless)
- ½ cup Dalia (broken wheat)
- 1 tbsp chana dal
- 1 tbsp urad dal
- 1 tbsp green moong dal
- 1 cup yoghurt
- Salt to taste
- 1 tbsp ginger garlic paste
- 1 tsp green chilli paste
- 1 tsp shahi jeera (caraway seeds)
- 8 black peppercorns
- 1 cup fried onion slices
- 1 tsp garam masala powder
- 6 cups mutton stock
- 1 bunch mint leaves
- 2 tbsp chopped coriander leaves
- ¼ cup ghee
- Lemon wedges (for garnish)



**Method**

Wash the mutton pieces properly with water. Marinate the mutton with salt and yoghurt and keep aside for half an hour. Soak the dalia in water for 3-4 hours. Soak all the dals separately in water for 3-4 hours. Now drain the excess water from the dalia and the dals. Heat a deep non-stick pan and add the dalia and dals to it. Mix well and cook for a few minutes. Add a cup of water to it.

Add the marinated mutton and mix well. Cook for 5-6 minutes. Add the green chilli paste, shahi jeera, black peppercorns, ginger-garlic paste, half a cup of fried onions, garam masala powder, mutton stock and mix well.

Now add the mint and coriander leaves to it. Cook for another 5-6 minutes. Add the mutton stock, salt and mix well. Cover the pan and cook on very low flame for about 4-5 hours. After that, remove the lid and take out the mutton pieces in a bowl. Now use a hand blender to mix while it is still cooking in the pan. Then add the mutton pieces back to the pan and stir well. Once done, switch off the flame. Garnish the haleem with the rest of the fried onions and lemon wedges.

**ORANGE SAFFRON JILAPI**

**Ingredients**  
(makes 600g jilapi )



- 1kg all-purpose flour
- 200g rice flour
- 2kg sugar
- 10g dry yeast
- 2g saffron
- 1 litre cooking oil for frying
- 1 litre water
- 1 litre orange juice
- 30-35 drop orange food colour
- 250g sliced almonds
- 5g sliver leaf

**Method**

**Jilapi batter -**  
In a bowl, add lukewarm water with sugar, and sprinkle yeast on the top. Let it foam for 5 minutes then add rest of batter ingredients with water to make a smooth consistency. Set aside for one hour to ferment.

**Sugar syrup -**  
In another pot, add sugar, water, and rose syrup. Bring to boil and then simmer until sugar thickens to a syrup consistency (10-15 minutes) also add some saffron for colour. Sugar will have maple syrup like consistency. Keep syrup warm while frying the jilapis.

**Jilapi -**  
Heat oil in a fryer or Dutch oven. Transfer fermented jilapi batter into a piping bag with ¼ inch piping tip. Put the jilapi into hot oil a few at a time. Make free-form spirals like a funnel cake. Deep fry 2 minutes each side until golden and crispy. Transfer each deep fried jilapi in warm syrup for 1 minute and then remove onto a tray lined with cookie rack. This will help drip the extra sugar syrup, after that put rest of the saffron, almond slice and sliver leaf on top as a garnish.

Serve the jilapi warm enjoy!

**Photo: Shahrear Kabir Heemel**  
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