



DESHI MIX
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Old Dhaka recipes

KACHCHI BIRYANI

The term "kachchi" means raw referring to the biryani ingredients being combined raw in layers instead of first cooking the meat or rice separately. Traditionally, kachchi biryani is cooked in a clay oven and the cooking pot is usually sealed with flour dough to allow the biryani to cook in its own steam. The sealed pot is not opened until the biryani is ready to be served. Kachchi biryani is usually a featured dish for wedding and social gatherings and celebrations. Layers of meat, rice and potatoes are infused with warm and delectable blends of aromatic spices to prepare kachchi biryani and each spoonful is a mouth-watering surprise.

Ingredients

2 kg mutton (large pieces)
1 kg aromatic or basmati rice
1 1/2 cup ghee, 1/2 kg potatoes, same size
2 cups chopped onion, 4 tbsp ginger paste
2 tbsp garlic paste, 1 tbsp cumin powder
1 tbsp chili powder, 1 1/2 cup plain yogurt
1 tsp nutmeg powder, 1/2 mace powder
1/2 tsp cinnamon powder, 1 tsp crushed cloves
1 tsp green cardamom powder, 10-12 whole black pepper
10 alubukhara, 10-12 almonds
1/4 cup raisins, 3-4 tbsp kewra essence
Salt as needed
Ground turmeric, just a little to add colour

Method

Clean and rinse the mutton. Marinate with 1 tablespoon of salt for half an hour. Clean the mutton again and completely rinse out all the water. Set aside. Fry the onion until they are crisp. Crush the onions lightly into smaller pieces and set aside. Sprinkle a bit of turmeric on the potatoes and fry them in the same ghee. Keep these aside. Now marinate the mutton with salt, fried onions, ginger, garlic, cumin, chilli powder, cardamom-cinnamon powder, clove and kewra. Pour the marinated mutton along with the mix evenly into a large sauce pan. Set aside. In a separate pan, start boiling 6 cups of water with salt. Add rice into the water. As soon as the rice starts to get cooked, turn off the heat and let the water drain. Keep the rice water aside for later use. Add 1 cup of rice water and 1/2 cup of ghee into the sauce pan containing the mutton. Cover the pan and let it rest for half an hour. Now layer the fried potatoes, alubukhara, almonds and raisins on top of the mutton. Cover the mutton with rice, and add the remaining rice water and ghee. Make sure the water level just touches the top of the rice. Seal the



cover shut by wrapping an aluminum foil all around. Make sure the cover is air tight and the vapour does not get to escape. Alternatively, the cover can also be sealed using wet flour dough. Finally turn on the stove and start cooking over medium heat. After 15 minutes, lower the heat and cook for about an hour. Keep on low heat until both the rice and meat appear soft and cooked. Remove the cover once the very distinct biryani aroma starts to come out. Mix rice and mutton gently before serving. Serve with an usual chutney or the traditional burhani.

BEEF GLASSY

The term 'Glassy or Glaze' was a misrepresentation of the word Glace by the cooks in the olden days. Beef glassy is a traditional and popular recipe of old Dhaka. It is supposed to have thick oil layer which looks like glass. Although this is a very rich dish, you can make it yourself by following the recipe.

Ingredients

1 kg beef, 1 cup onion paste
1 tsp red chilli powder, 1/2 cup thick milk
2 tbsp curd, 2 tbsp ginger paste
2 tbsp garlic paste, 1 tbsp peanut paste, 1 tbsp pistachio paste, 6-7 whole green chilli, 2 cinnamon, 4 cardamom, 2 tbsp raisin, 1/4 cup grated mawa
1/2 tsp nutmeg and mace powder
1 cup fried onion, 6 boiled eggs, 2 tsp ghee
1/2 cup oil, Salt to taste

Method

Wash beef and mix with onion paste, ginger-garlic paste, red chilli powder, curd, milk, nut-paste, nutmeg, mace salt and oil. Let it marinate for 1/2 an hour. Heat oil in a pan. Add marinated beef and cook for 10 minutes while continuing to stir. Add 1/2 cup of water, cardamom, cinnamon, and mawa. Cook for 20 minutes with the lid on. Then add green chillis, raisins and alubukhara and half of the fried onion. Cook in a very low flame for 10 minutes. When the meat is tender and oil floats over, remove from heat. Garnish with the remaining fried onion and eggs. Serve hot.

NEHARI

The classic nehari originated back in the 18th century during the Mughal Empire. It used to be a favourite early morning dish of the Nawabs. Today, nehari is famous amongst South Asian Muslims, particularly in Dhaka and Chittagong. It takes one whole night to cook and it is ready to eat in the early morning.

Ingredients

1 kg beef or mutton legs, cut into pieces
1/2 tsp turmeric powder, 3 tbsp ginger paste
1 tbsp garlic paste, 4 tbsp oil or ghee
3 tbsp whole wheat flour, 1 cup deep fried onion
Salt to taste

For nehari masala

2 small cardamom pods
2 tsp fennel seeds, 2 tsp coriander powder
2 whole black cardamom pods, 1/2 tsp cumin seeds
1/2 tsp whole black peppercorns
10 dry red chill, 2 tbsp poppy seeds
4-5 tbsp roasted chickpeas powder
10 cloves, 1 cinnamon stick, One blade mace, 2 bay leaves,
1/2 tsp nutmeg



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