

**For garnishing**

- 1 peeled and finely chopped onion
- Fresh coriander
- 2 tsp fresh, peeled and sliced ginger
- 5-6 finely sliced green chilli

**Method**

To make nehari masala, dry roast all the nehari masala ingredients separately. Remove from heat and allow it to cool down. Grind to a fine powder. Keep aside. Now heat ghee in a deep pan, add leg pieces, ginger-garlic paste, turmeric powder and sauté on high heat till well browned. Add nehari masala and continue to sauté for two minutes. Add half of the fried onions and mix. Add enough water and salt and bring it to a boil. Cover and cook in low flame for 7-8 hours. Mix whole wheat flour in half cup of water well so that there are no lumps. Add the remaining fried onions to the nehari. Add the wheat flour mixture and mix well. Cook till the gravy thickens and the meat begins to leave the bones. Garnish with the fried onion, ginger slices and green chilli slices. Serve hot.

**KHASHIR CHAAP****Ingredients**

- 1 kg mutton chops
- 2 tbsp raw papaya paste
- 1/2 cup plain yogurt
- 2 tbsp ginger paste
- 1 tbsp garlic paste
- 2 tsp red chilli powder
- 1 tsp turmeric powder
- 1 tsp shahi garam masala powder
- 2 tbsp poppy seeds paste
- 2 tbsp cashew paste
- 200 gm butter or ghee
- 1/2 cup oil
- 1 tbsp sugar
- Salt to taste

**Method**

In a wide dish, marinate meat with raw papaya paste and a spoonful of yogurt. Papaya paste acts as a natural meat tenderizer. Leave it for 3-4 hours. Now, wash the chops and pat them dry. In a mixing bowl, mix yogurt with all the wet and dry spices. Season the mixture with salt and sugar. Rub the spice mixture well on both sides of the

chops. Allow it to rest for an hour. Heat oil and ghee in a wide frying pan. Now, reduce the heat and arrange the mutton chops in a single layer. Cook it covered on very low heat. Frequently remove the lid and mix the spices. Fry the chops till both sides turn tender and golden brown. If you want, sprinkle rose water over and keep it covered till you serve. Enjoy with biryani or paratha.

**SHEER KHORMA**

Eid in old Dhaka is not complete without sheer khorma. Sheer khorma is a traditional preparation made on the festival of Eid. Every household has its own recipe of this rich preparation. Here is an authentic version of this delicacy that is loaded with almonds, cashew nuts, pistachios, raisins and dates. This dish contains huge amounts of milk, many fruits and the main ingredient, vermicelli. This recipe is very popular in old Dhaka and in other Asian countries.

**Ingredients**

- 2 litre milk
- 1 cup broken vermicelli
- 3 tbsp ghee
- 1 tin condensed milk
- 1/4 cup almonds blanched and slivered
- 1/4 cup cashew nuts blanched and slivered
- 1/4 cup pistachio blanched and slivered
- 1/4 cup deseeded chopped dates
- 1/4 tsp cardamom powder

**Method**

Heat the ghee in a deep pan, add vermicelli and cook till turn golden brown, keep aside. In the same pan, heat ghee and add chopped dry fruits and sauté for 3-4 minutes, stirring often. Heat milk till reduced to three fourths its volume. Add roasted vermicelli and sugar to the milk and simmer till vermicelli is cooked. Add fried dry fruits mixture and cardamom powder and condensed milk. Cook for 5 minutes on low flame. Switch off the fire and stir, garnish with the dry fruits and serve hot, warm or chilled.

**Tip:** If you are using dry dates then don't sauté them in ghee. Instead cook them in milk. You can also soak them overnight to soften them.

**SHAHI TUKRA****Ingredients**

- 6 bread slices
- 8 cups milk
- Ghee for frying bread
- 2 tbsp dry fruits for garnishing
- 1/4 cup sugar
- 1/2 cup condensed milk

**Method**

Trim the crust and cut each bread slice into triangular shapes. Heat ghee in a pan and fry the bread pieces for about a minute, turn over and fry about a minute more or until light brown and crisp. Drain on absorbent paper. Meanwhile, bring milk to boil, reduce heat and simmer for ten minutes, stirring continuously or until the quantity is reduced to half. Add sugar and continue to simmer for five minutes. Now add condensed milk and mix well. Remove from heat and allow it to cool down. Place bread pieces on a serving dish, pour chilled reduced milk on top with dry fruits. Served chilled.

**Photo: Sazzad Ibne Sayed**  
**Food prepared by Selina Parvin**  
**Food styling: RBR**

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