

1971 INDIAN WAR VETERANS SHARE MEMORIES IN DHAKA



A 28-member visiting delegation of Indian war veterans and four serving officers with Chief of Army Staff of Bangladesh Army General Abu Belal Muhammad Shafiqul Huq, ndc, psc at the Army Headquarters in Dhaka Cantonment.



Lt Gen (retd) GS Sihota speaks at a media interaction held in the capital yesterday in honour of Indian war veterans and Bangladeshi freedom fighters.

PHOTO: PRABIR DAS



HASAN JAHID TUSHER and PORIMOL PALMA

Indian Air Force Group Captain (retd) Hemant Sardesai became officially eligible to fly aircraft as pilot shortly before Bangladesh's Liberation War broke out in March 1971. And it was the first time he saw enemy bullets as pilot because he took part in the war from Guwahati of India's Assam state, against the Pakistani occupation army.

The Kurmitola airbase and Tejgaon railway in Dhaka were the key targets of attack during his air operations in Bangladesh.

"After the attack on the Kurmitola airport, the runway was unusable by the Pakistani air force," said Hemant, recalling his memories of 1971.

"After the attack there we came to know that senior Pakistani army officials including Nizari were trying to go out of Dhaka. Then we were asked to attack ground targets in Narsingdi where there was a small airfield. Accordingly we carried out air strikes with live bombs there to make the runway unusable," he added.

On December 14 or 15, his team was asked to attack the governor's house in Dhaka as there



How they served Bangladesh

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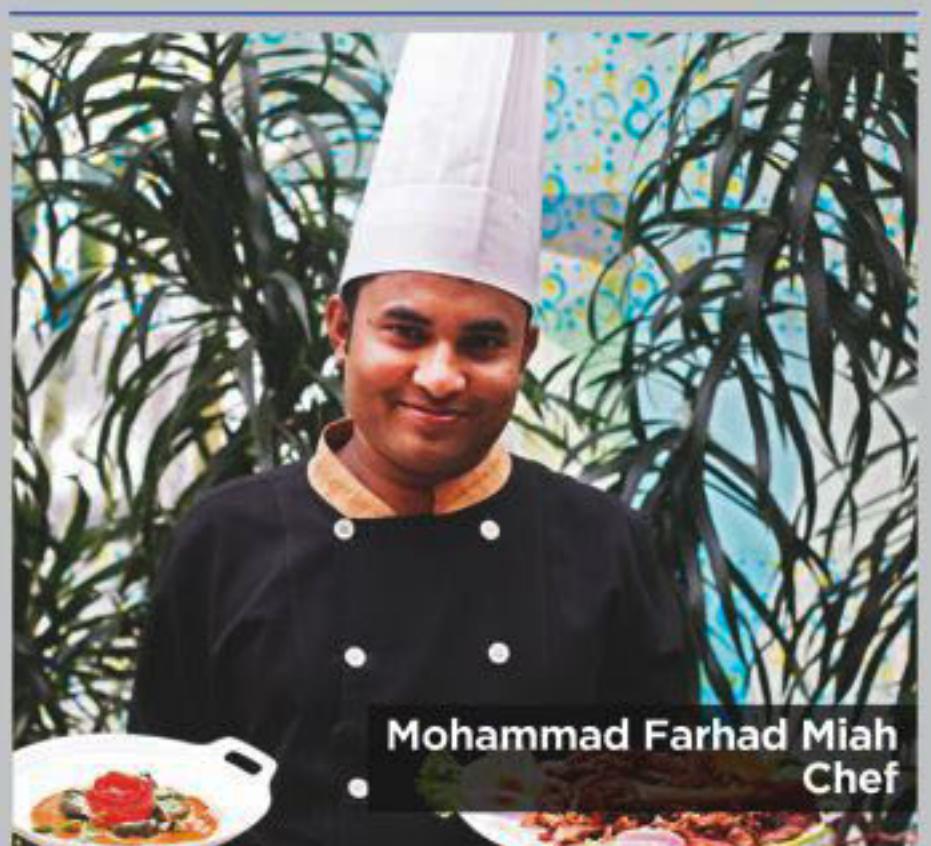
DIVINE FLAVOURS OF INDIA

 STRAIGHT
from
KITCHEN

The Daily Star



Recipes have been prepared by
Mohammad Farhad Miah, Chef, Khana
Kazana



KHANA KAZANA
The Authentic Indian Restaurant

KHANA KAZANA
House-175, Gulshan Avenue,
Gulshan-2, Dhaka

Photo Credit: Orchid Chakma



Shaam Savera

Ingredients

Spinach, 5 tomatoes, 65 gm grated paneer (cottage cheese), Salt to taste, Cardamom powder (a pinch), 2 tbsp oil, 1tsp cumin seeds, 10-12 garlic cloves (finely chopped), 6-7 green chilli (finely chopped), 4 tbsp gram flour (besan), 1/4 tsp turmeric powder, 1/4 cup cornflour/corn starch, Makhni gravy, 18 large tomatoes (roughly chopped), 2 tbsp oil, 1 tsp garam masala, 20 garlic cloves (chopped), Salt to taste, 2 1/2 red chilli powder, 1/2 cup butter, 3 tsp honey, 8 tbsp fresh cream.

Procedure (Preparation)

Blanch the spinach leaves in boiling water for 2-3 minutes. Soak them in cold water, squeeze out the excess water, and chop finely. Heat 2 tablespoons oil in a non-stick shallow pan, add cumin, garlic, green chillies, gram flour, and sauté the mix for 1-2 minutes. Add turmeric and spinach. Stir until the mixture is dry. In a bowl, mash the paneer with a little salt and cardamom powder. Roll the paneer into balls. Take a portion of spinach, flatten it on your palm, place a paneer ball in the centre, and shape into a ball. Roll the balls in corn starch. Heat oil in a deep non-stick pan and gently slide them in. Deep fry on low heat till golden brown. For the makhni gravy, first pressure cook the tomatoes with salt and red chilli powder, then puree them. Heat butter with garlic paste and water in a pan. Add the puree and cook with garam masala, honey, and sugar. Add cream and cook for 2 more minutes. Pour the gravy onto a serving dish, halve the koftas and place them on top.



Raan Buzzakazi

Ingredients

1000g whole mutton leg, 50g garlic, 50g ginger, 25g Kashmiri chilli powder, 20g coriander powder, 20g cumin powder, 25g kebab masala, 20g cardamom powder, 25g black salt, 25g white salt, 50g mustard oil, 30g green papaya paste, 20g cream, 20g ghee, 20g butter, 5g shahi jeera, Garam masala (bay leaf, cinnamon, black and green cardamom, mace, cloves)

Procedure (Preparation)

Marinate the mutton in garlic, ginger, green papaya paste, salt, Kashmiri chilli powder, coriander powder, cumin powder, cardamom powder, kebab masala and mustard oil. Heat some soybean oil in a deep saucepan and add the garam masala blend, ginger and garlic. Curry the mutton for a few minutes and add water as required. Steam for a minimum of 2 hours, before removing it from the saucepan. Keep heating the stock until it thickens into a gravy. De-bone the mutton. Roast the shahi jeera in soybean oil till its turns brown and add the gravy. Mix the gravy with the boneless mutton, and sprinkle Kashmiri chilli powder and kebab masala over it. Heat the ghee with cream and pour over the mutton. Garnish with coriander leaves before serving.



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