

RECIPES FROM THE BAY

BY CHEF ERFAN HOSSAIN

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Blu Chittagong Bay View

CHRISTMAS TREE COOKIES

Ingredients

200g butter
100g sugar
1 egg
½ g ginger powder
300g flour

Method

Beat butter and sugar together. Add egg slowly to the mixer. Now add flour and ginger powder to the mixer and make dough. Keep the dough in a refrigerator. After half an hour take out the dough from the refrigerator and roll out using rolling pin. Cut the cookies with Christmas tree cutter and keep them on a baking tray. Bake them in a pre-heated oven at 180 degrees for 12-15 minutes. After baking, take out the cookies from the oven and enjoy.

CHRISTMAS CAKE

Ingredients

315g butter
315g sugar
400g egg
30g molasses
450g flour
80g almond powder
5g baking powder

315g raisins
235g black raisins
5g cinnamon powder
Zest of 2 lemons
Zest of 2 oranges

Method

Mix butter, sugar and eggs together using an egg beater at first. After melting the sugar, add other ingredients to the mixer and mix it by hand. Pre-heat the oven at 175 degrees. Pour the mix into the mould

edible decoration balls. Royal icing is prepared with icing sugar, egg white and a little amount of lemon juice which are mixed together using a beater.

HAZELNUT COOKIES

Ingredients

300g butter
430g icing sugar
150g egg white
¼ tsp baking powder



and bake it in the oven for 45-50 minutes. When the cake is baked, keep it to cool. When the cake is cooled, keep it on a board and decorate it with royal icing and various sweet balls, gems chocolates or other

350g hazelnut powder
560g flour

Method

At first, beat butter and icing sugar together using a hand whisk. Add egg white slowly

while beating until the mixer becomes foamy. Add baking powder, hazelnut powder and flour together in the mixer and make the cookie dough. Wrap the dough with clear film and keep it in the refrigerator for ½ an hour. After time, take out the dough from the refrigerator and peel off the clear film. Roll out the dough and cut cookies with round dice from the dough sheet. Now, put one cookie on another, brush egg white in the middle, and then cut a circle in the middle. Now, spread natural or strawberry jelly in the circle. Follow the same way with the other cookies and bake them in a pre-heated oven at 180 degrees, for 20-25 minutes.

Enjoy the cookies when they are cool.

MINCE PIE

Ingredients

200g butter
120g sugar
1 egg
350g flour
2-3 drops edible vanilla essence
100g apple pie filling

Method

Beat butter using an egg beater. Add egg, flour and vanilla essence to butter and keep it in the refrigerator. After an hour, take that out of the refrigerator and spread it into moulds. Add apple pie filling on top and cover with butter dough. Bake them into a pre-heated oven for 15-20 minutes at 170 degree until they change the colour into brown. Spread icing sugar on them and enjoy the pies.

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