

GRAFT CASE
Khaleda, Tarique
asked to face
court Jan 5

COURT CORRESPONDENT

A Dhaka court yesterday ordered BNP Chairperson Khaleda Zia, her son Tarique Rahman and four others to appear before it on January 5 in connection with Zia Orphanage Trust graft case.

Bail will be cancelled if anyone of the accused including Khaleda and her elder son fails to appear before it on that day, said the court order.

On that day, the court will read out the charges to Khaleda, Tarique and four others brought against them by 31 prosecution witnesses, including complainant of the case during the trial, Advocate Zia Uddin, a counsel of Khaleda, told The Daily Star.

Judge Abu Ahmed Jamadar of Dhaka Special Judge's Court-3 passed the order after completion of cross-examination of Harunur Rashid, a deputy director of the Anti-Corruption Commission and also the investigation

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Activists of Gonotantrik Bam Morcha try to break through a police barrier near the capital's Jatiya Press Club on way towards Bangladesh Secretariat yesterday protesting "moves to hike the price of natural gas".

PHOTO: PALASH KHAN

Confidential customs files found in factory

STAFF CORRESPONDENT, Ctg

Customs intelligence officials have recovered several confidential files of Chittagong Customs House from the office of a readymade garment factory.

On a tip-off, a team from Customs Intelligence and Investigation Directorate, Chittagong raided the office of Al Amin Maritime International Apparels Fashion at Nayabazar in the city on Tuesday night and recovered 65 files from the file cabinet and almirah inside the office of the factory's managing director, Md Mijanur Rahman.

The customs officials revealed it to the journalists yesterday, but they could not say how and why the files got into that office.

The confidential files of several importers related to bank guarantees, cases, and value assessment, which are usually preserved in Chittagong Customs House, were among the recovered ones, said Shamimur Rahman, deputy director of the directorate.

He said it was a small factory employing 35 to 40 workers. Shamimur said the factory officials including the MD could not give proper information on how they found the files. It will take some time to find out the culprits, he said.

Customs officials said an inquiry was launched into the incident.

INDIAN TOURIST VISA
Under-18s won't need e-token

DIPLOMATIC CORRESPONDENT

In a goodwill gesture, India yesterday announced that children, aged under 18 and accompanying their parents, will not require any appointment date/e-token for submission of tourist visa applications from 2017.

Parents can submit the applications of their children along with their forms at Indian Visa Application Centers (IVACs), said an Indian high commission press release.

Parents will also be allowed to submit forms on behalf of their children if either parent already has a valid Indian visa, a copy of which should be attached with the application.

In another announcement, the high commission

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DURING TALKS WITH PRESIDENT BNF opposes while most parties for EC secretariat

STAFF CORRESPONDENT

While most political parties proposed creation of a separate secretariat for the Election Commission, the newly emerged Bangladesh Nationalist Front (BNF) yesterday opposed the proposal, saying that the commission did not need a secretariat.

The party, which has a lone MP in parliament elected uncontested from Dhaka-17, also opposed the proposal for enactment of a law for forming the next EC.

Led by BNF chief Abul Kalam Azad, an 18-member delegation had an hour-long meeting with President Abdul Hamid, over formation of a strong EC. There are few differences among the proposals of the parties.

BNP and all other political parties, which participated in the dialogue, had a common recommendation—enactment of a law in line with the country's constitution and formation of a separate secretariat for EC.

Emerging from the meeting, Azad briefed the media at the Bangabhaban entrance.

The dialogue was a part of the president's ongoing initiative to form the next EC as tenure of Kazi Rakibuddin Ahmad-led EC will expire in February next year.

Earlier, Abdul Hamid had talks with BNP, Jatiya Party, Liberal Democratic Party, Krishak Sramik Janata League, Jatiya Samajtantrik Dal (Inu), and Workers Party on formation of a strong EC. There are few differences among the proposals of the parties.

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About the proposal for an EC secretariat, Azad said EC was a

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BNP RAJSHAHI CITY COMMITTEE Faction activists chase leader, shut down offices

STAFF CORRESPONDENT, Rajshahi

Some 20-25 BNP men chased BNP Assistant Organising Secretary Shahin Shawkat, ransacked his private chamber at Rajshahi city's Ganakpara and locked four thana unit offices yesterday noon and the city unit one in Malopara on Wednesday night.

Right before locking the city unit office, local BNP leaders including Nazrul Huda, Saidur Rahman Pintu, Shawkat Ali and Ansar Ali held a press conference there claiming that the formation of a new city committee was "part of a conspiracy to destroy the party".

Demanding formation of the city committee through a party council, Nazrul said, "...we will not let anyone destroy the party."

BNP on Tuesday announced a 37-member city committee keeping suspended Rajshahi City Corporation mayor

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RELOCATION OF ICT Law ministry requests SC to review relocation order

STAFF CORRESPONDENT

The law ministry yesterday sent another letter to the Supreme Court (SC) requesting to review its directive to relocate the International Crimes Tribunal (ICT) from its old High Court building. Law Secretary ASSM Zahirul Haque Dulal told The Daily Star.

The letter, signed by a senior assistant secretary, said people want the building's dignity to be upheld and the ongoing war crimes trials to continue there.

The SC on August 18 sent a letter to the ministry asking for the relocation and handover by October 31.

INCREDIBLE FUSION OF FRENCH CHINESE



Seared Lime Scented Salmon

Ingredients

Leek Fondue: 400gm white leeks (finely sliced), 500gm unsalted butter (cut into cubes), 500ml Olive Oil, 300ml Cooking Cream, 20ml Truffle oil, Teaspoon White Pepper ½ teaspoon of salt, **Sauce Vierge:** 400gm tomato (blanched, skinned and seeds removed, fine dice.), 100gm red onion 1tbsp chopped coriander, 1tbsp coriander seed (roasted and crushed.), 1tbsp red vinegar, 2tbsp extra virgin olive oil 2 drops lime juice, **Coriander Sauce:** 500gm Coriander (blanched and chopped.) 50gm ginger chopped, Light soy sauce, Sesame oil, **Sugar Salmon:** 2tbsp lime zest, 2tbsp salt, 4 Skin on Salmon Fillets 200gm per portion, 200gm calamari, White pepper to season. **Garnish:** Baby Basil (picked), Baby mint (picked)

Procedure (Preparation)

Add the butter and olive oil to the pan until melted and lightly bubbling, then add the leeks and cook on low heat until soft (approx 8 minutes.) At this stage the fat will split out from the leeks and raise to the surface, then add the cooking cream slowly until the cream binds the fat back to the leeks, add the truffle oil and seasoning to the mix. To prepare the sauce vierge, mix all ingredients together, add the seasoning just before serving. Blanch the coriander, then place in ice water then strain out. Place the coriander and ginger with 100ml of water in the blender and blend until smooth. Strain mix through a fine strainer and place into a sauce pan and simmer until reduced by half, then season the mix with the sugar, soy and sesame oil. Scratch the lime or local lemon skin to extract the green part, mix with the table salt. Gently oil the salmon fillet and season with the lime skin, rubbing the salt and lime into the skin. Shave the calamari with a sharp knife, toss in olive oil and seasoning. Place a heavy based frying pan on the high heat and add olive oil. Turn the heat down to low and continue to cook until salmon is ¾ cooked then flip over, add butter and finished cooking. Finally, place the leek fondue onto the middle of the plate and place the salmon on the top. Pour the coriander sauce and place gently the sauce vierge after that. Sauté the shaved calamari on very high heat and place on paper towel to drain the oil.



Chilled Tomato Consommé

Ingredients

Consommé: 1kg of vine ripened Tomatoes (950gm for soup) 50gm small diced for garnish, 500gm Red Local Onions, (450gm for soup) 50gm small dice for garnish for garnish, 1 Tbsp Black Pepper Corns, 1 Tbsp Coriander Seed, 6 Star anise 1 bunch of basil stalks, 1 gm salt, 2 Tbsp of baby basil leaves (for garnish), 200ml of water, 20gm dry ice,

Granita: 200ml Lime juice, 180gm sugar, 2 sticks of lemongrass

Procedure (Preparation)

Consommé: Roughly Chop the tomato, onions then add the remaining ingredients to a large metal bowl, cover the bowl tightly with plastic wrap. Next, place a medium size pot on the stove and half fill it with water, then bring to the boil. Place the covered bowl of tomatoes on top. Leave to sit over the boiling water for 40 minutes. Finally, after 40 minutes remove and carefully pour the liquid through a fine cloth, be careful not to mix the consommé otherwise it will become cloudy. Place into a container then put into the chiller until cold.

Granita: Firstly, place all ingredients into a saucepan and boil it. Slowly reduce the heat and gently simmer for 15 minutes. Strain out the lemongrass and then pour the mixture into a shallow tray and freeze until solid. Next, dice the leftover tomato, cucumber and onion into the bottom of the bowl; fork the frozen granite until it forms small crystals. Finally to impress your friends, pour the chilled soup from a tea pot over the top of the bowl and serve!

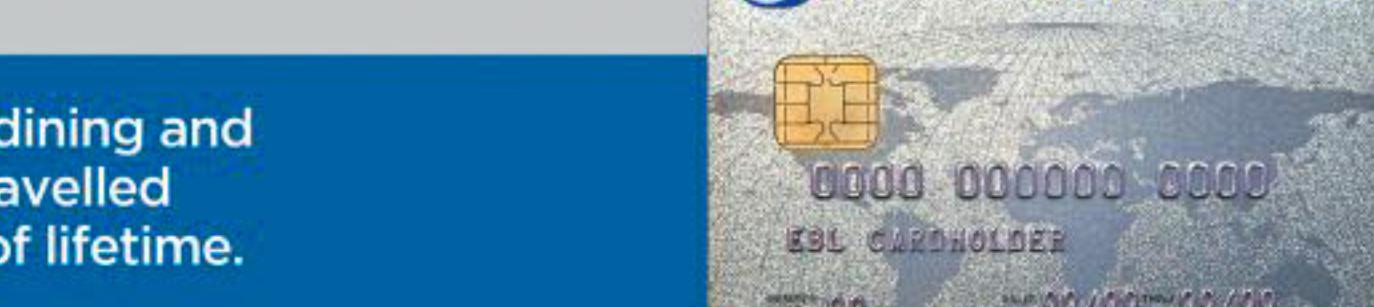


Scan this QR code for watching the full video of this recipe

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