

BAISHAKHI TREATS @ LAKESHORE HOTEL

Bengali misti pulao

Serves 4

Ingredients

1 cup chinigura or basmati rice
 ½ cup green peas
 2-3 tbsp sugar
 2 tbsp raisins
 2 tbsp cashew nuts
 2 tbsp ginger, chopped
 ½ tsp turmeric powder
 2 stick cinnamon
 2 pods green cardamom
 1 jaitrik
 A few strands of saffron
 4 cloves
 ½ tsp black peppercorn
 1 bay leaf
 Salt to taste
 2 tbsp ghee
 2 cups water

Method

Wash rice and place it in straining bowl. Add turmeric powder, mix well and spread the rice on a platter until use. In a pot or a khorai, heat ghee and sauté all spices. Add cashew nuts and raisins and fry till the cashew turns golden brown and the raisins bulge. Then add the green peas and rice, sauté for few minutes. Keep the heat in low flame. Make sure nothing gets burnt. Add sugar and salt as per taste.

Now add two cups of water; when it comes to boil mix well and simmer. Cover

the pot with lid and cook till the rice turns fluffy and soft.

Serve along with your choice of poultry, meat or even fish.

Masala bhaat

Serves 2 to 3

Ingredients

2 tbsp ghee
 1 tsp cumin seeds
 1 small piece cinnamon stick
 2 crushed cardamoms
 15 cashew nuts
 1 tbsp finely chopped ginger
 6 cloves of garlic, chopped finely
 1 medium-size onion, finely chopped
 2 green chillies, finely chopped
 10 curry leaves, finely chopped
 1 tbsp coriander powder
 1 tsp turmeric powder
 1 tsp garam masala powder
 1 cup rice (regular or basmati)
 1 cup peas (frozen or fresh)
 Salt to taste
 2½ cups of water (if using basmati rice, use 2 cups of water)
 1 tbsp lemon Juice
 Coriander leaves

Method

Take a sauce pan, add ghee and heat it up. Add the ingredients given from cumin seeds to curry leaves and sauté for a minute. Now add spice powder and mix well.



Sauté for 30 seconds. Add rice and toss well with the masala and ghee. Add peas, onion, salt, and mix well. Now pour water and bring the whole thing to a boil.

Cover with a tight fitting lid and simmer. Cook for 15 to 20 minutes till all the water is absorbed by the rice and the rice is cooked.

Now squeeze some lemon juice over and sprinkle with cilantro. Mix well with a fork.

Serve while it is still warm.

You can also try this recipe using mus-

tard oil instead of ghee.

Rupchanda bortha (Silver pomfret)

Ingredients

4 pcs pomfrets
 2 tbsp coriander leaves, chopped
 1 tbsp green chilli, chopped
 2 tbsp onion, sliced
 1 tsp mustard paste
 ½ tsp red chilli powder

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* শুধুমাত্র বিকাশ গ্রাহকদের জন্য প্রযোজ্য



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