



Students demonstrate at the capital's Shahbagh yesterday, demanding prevention of question leaks and punishment for those who are involved in the malpractice. The vehicles get stuck as the intersection is blocked by the demonstrators.

PHOTO: STAR

Sri Lankan president due in Dhaka on July 13

DIPLOMATIC CORRESPONDENT

Sri Lankan President Maithripala Sirisena is likely to pay an official visit to Bangladesh on July 13-15 at the invitation of Prime Minister Sheikh Hasina. Diplomatic sources said President Sirisena is scheduled to hold meetings with Prime Minister Sheikh Hasina and meet President Abdul Hamid during the three-day visit. The upcoming visit will be Sirisena's first official visit to Bangladesh since he was elected president in 2015. The two countries are



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NARSINGDI RAID Rab sues seven

STAR REPORT

Rapid Action Battalion (Rab) yesterday filed a case against seven persons including the two youths detained during a raid in Narsingdi on Sunday, suspecting their links with militant outfit Jama'atul Mujahideen Bangladesh. Of the seven, the two accused -- Salahuddin, a former Dhaka University student, and Abu Jafar, a college student in Narsingdi -- were detained after they surrendered to Rab following the conclusion of the raid on Sunday. The five other accused, who are on the run, are Al Amin from Narsingdi, Jony from Dhaka, Arif and Tarikul Islam from Bagerhat and Nazmul from Barguna. However, the relatives of Salahuddin and Jafar claimed that the two students are innocent. They said the Rab filed the case against the two for saving its reputation and to establish that their raid was successful. Lt Col Kamrul Hasan, commanding officer of Rab 11, claimed that they obtained the names of the five other accused through gleaning information from Salahuddin and Jafar during primary interrogation. Golam Mostafa, officer-in-charge of Narsingdi Sadar Police Station, said a case was filed with the police station and they were trying to arrest the five others on the run. On Sunday, Rab's 18-hour operation on a house in Narsingdi ended with "surrender" of five suspects. Mufti Mahmud Khan, Rab's legal and media wing

Clarification by Razzaq Foundation

Following a Daily Star report, published on Sunday (May 21), the Director General of the Gyantapas Abdur Razzaq Foundation, Prof Ahrar Ahmad, yesterday issued the following clarification. "It is with some concern that I noticed that a judgment and language attributed to me in a report carried by the Daily Star on May 21, was inaccurate and misleading. At the Distinguished Lecture Series organized by the Razzaq Foundation on May 20 at the National Museum, where the featured speaker was Mr. Badruddin Umar, I had NEVER referred to any political leader, party or regime, and certainly not the current administration.

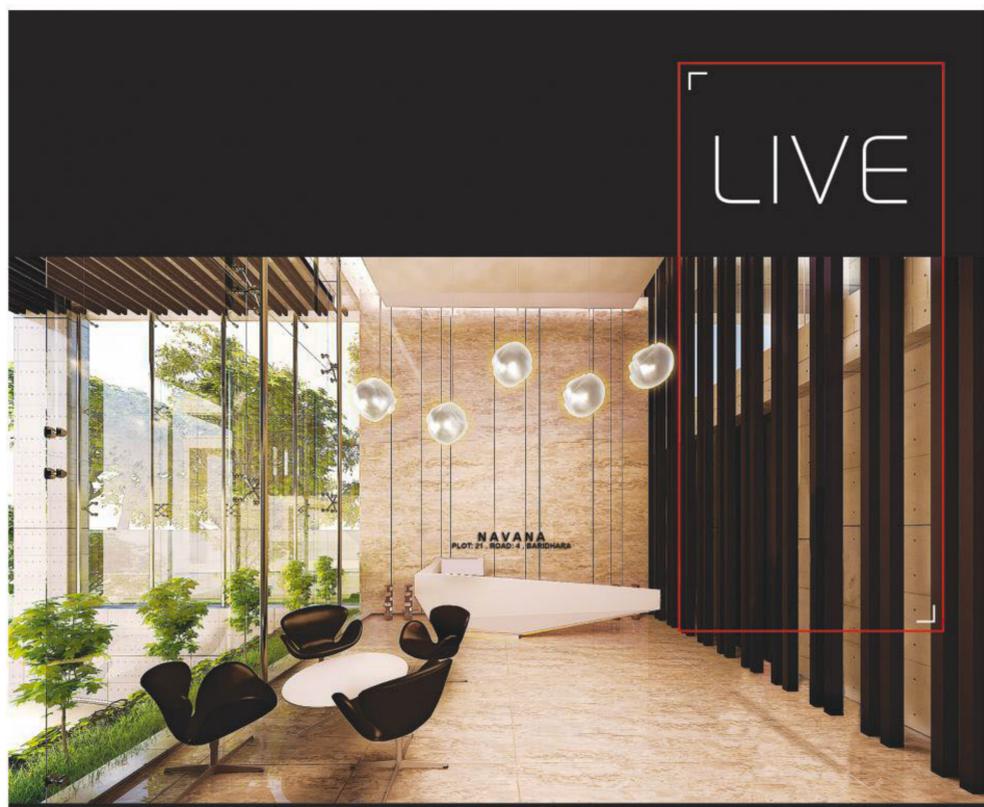
100 HSC answer sheets found at RU hall

OUR CORRESPONDENT, RU

As many as 100 answer sheets, completed by examinees in the recently-held Higher Secondary Certificate (HSC) examinations, were found in a women's dormitory of Rajshahi University (RU) yesterday afternoon. The RU and Rajshahi education board authorities recovered two

bundles of unevaluated answer sheets of Islamic History exam left abandoned next to a general room for freshman students at Mannujan Hall, confirmed Prof Zennat Ferdousy, provost of the hall; and Prof Mujibul Haque Azad Khan, proctor of RU. Exam Controller of the education board, Dr Tarun Kumar Sarker, who was present during the recovery, said

Prof Abul Kalam of New Government College in Rajshahi was assigned to evaluate the answersheets. Prof Abul Kalam Azad, chairman of the education board, said necessary steps will be taken after investigation. Theoretical exams of HSC and its equivalent examinations concluded on May 1. Practical exams will continue till Thursday.



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Bulbul Center, 486/B CDA Ave, Chittagong

Photo Credit: Avipsu Arko

IT'S CHICKEN DELICIOUS



Stuffed Chicken Breast With Herbs Crust Blanket

- Ingredients**
- 1 pc chicken breast
 - 20 gm Diced capsicum - red, yellow, green
 - 20 gm onion
 - 20 gm mushroom
 - 3 gm salt
 - 3 gm crushed black pepper
 - 60 ml olive oil
 - 30 gm garlic chop
 - 50 ml Dijon mustard
 - 70 gm bread crumb
 - 50 gm chopped parsley
 - 5 gm mixed herbs
 - 50 gm butter
 - 5 ml LP sauce
 - 50 ml Philadelphia cream cheese
 - 80 gm marble assorted boiled vegetables
 - 50 gm mashed potatoes

Procedure (Preparation)

Begin by making a pocket in the chicken breast with a sharp knife. Marinate the chicken with salt, pepper, mustard, LP sauce and olive oil. Sauté all the diced vegetables with chopped garlic and butter, tossed with salt and pepper and mixed with the Philadelphia cream cheese. Stuff the chicken with the mixture. Grill the chicken for about 15 minutes and then brush the cooked chicken breast with the Dijon mustard and herbs crust parsley. Serve the stuffed chicken breast with herb crust blanket with mashed potato and marble glazed vegetables.

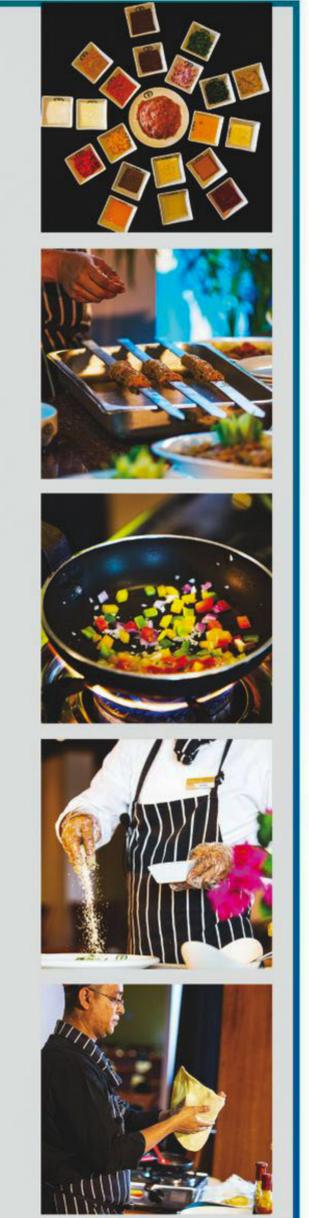


Chicken Gilafi Kebab

- Ingredients**
- 180-200 gm chicken mince
 - 10 gm chopped onion
 - Chopped green capsicum, yellow capsicum, red capsicum
 - 1 tsp ginger garlic paste
 - Fresh coriander leaves
 - 1 tsp sour yogurt
 - 1/2 tsp cashew nut paste
 - Salt to taste
 - 1/4 tsp roasted cumin powder
 - 1/4 tsp mixed hot spicy powder
 - 1 pinch turmeric powder
 - 1 pinch Kashmiri chili powder
 - 2 gm black salt
 - 5 gm chat masala
 - 5 ml mustard oil
 - 2 egg yolks
 - 1 tea spoon corn flour
- For garnish: Raita and spring onion

Procedure (Preparation)

Properly mix together chicken mince, salt, lemon juice, garlic paste, mustard oil, sour yogurt, cashew nut paste, egg, chopped onion, red capsicum, yellow capsicum, green capsicum, coriander leaves, black salt, all the spices and bread crumb. Marinate for 2 hours. Roast the kebab in the tandoor for 15 minutes. Brush with ghee and serve with nan and raita.



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