

**Method**

Clean, wash and cut beef into very thin strips. Peel, wash and finely chop ginger, garlic. Wash, trim and finely chop celery and onion. Diagonally slice spring onion greens for garnish. Remove stem and break red chilli into two. Mix cornstarch thoroughly into beef pieces. Heat sufficient oil in a wok and deep fry cornstarch coated beef pieces for 4-5 minutes or until crisp. Remove and drain onto an absorbent kitchen towel.

Heat oil in a wok, add broken red chilli, chopped ginger, garlic, celery and stir fry briefly. Add chopped onion and continue to stir fry for a minute more. Add fried beef pieces, soy sauce, crushed peppercorns, sugar, tasting salt and salt to taste. Cook on high heat for a minute, tossing continuously.

Serve hot, garnished with sliced spring onion greens.

**FISH N' CHIPS****Ingredients**

1 kg skinless, boneless fish (bhetki, or katla)  
1 tsp of salt, black cumin, mustard powder or paste

1/4 cup lemon juice

Note: Mix all these ingredients and add fish pieces for marination for about half an hour.

For butter -

1 cup flour

1/2 tsp salt

1 tsp baking powder

2 tbsp oil

Note: Mix them with ice water. Make a thin paste. Dip the fish pieces into the butter and deep fry the fishes with sufficient oil.

Dipping sauce -

1/2 cup mayonnaise

1 tbsp lemon juice

1 tbsp cucumber pickle

1 tbsp onion pickle

1/4 tsp salt

1/4 tsp pepper

Chopped parsley or coriander leaves

Mix all together. Serve fish chips with this sauce.

**FISH KORMA****Ingredients**

1 kg katla fish or any other kind

2-3 tbsp lemon juice

1/2 cup oil

1/2 tsp fenugreek seed

250g yoghurt

1 piece large onion fried

1 1/2 tsp garlic paste

1/2 tsp turmeric powder

2 tsp coriander powder

2 tsp red chilli powder

1/4 tsp of garam masala, nutmeg and mace powder

Salt as require

**Method**

Wash and cut fish into regular size. Marinate the fish pieces with salt and lemon juice for half an hour. Then wash the fish again. In a bowl add yoghurt, fried onion crush, garlic paste, turmeric powder, coriander powder, chilli powder and salt. Mix them well and make a thick paste. Heat a wok, add oil and fenugreek seeds. Add yoghurt mixtures. Cook for 2-3 minutes. Add some water. Cook another 2-3 minutes. Then add fish pieces, turn once and cover for 4-5 minutes in medium heat. Remove the lid and simmer for few minutes. Remove from stove and sprinkle garam masala, nutmeg and mace powder.

**TURKISH TULUMBA****Ingredients**

2 cups water  
2 tbsp unsalted butter  
2 1/2 cups flour  
3 eggs  
1 tbsp starch  
3 tbsp semolina  
For syrup -  
3 cups sugar  
2 cups water  
1 tbsp lemon juice

**Method**

Melt unsalted butter in the hot water. Add flour and stir it on the medium heat. When it becomes non-sticky and soft, transfer the dough to another bowl so that it cools down quickly. For the sugar syrup, transfer water into a large pot over medium heat. Add sugar when it starts boiling add lemon juice and turn the heat off. Transfer the cooled dough to the mixing bowl of a mixer, add semolina and starch. Then start adding eggs gradually.

Mix well until it becomes smooth. Fill piping bag with the dough. Heat oil in a pan, pipe the dough into frying oil, and cut the dough into 2-inch long with an oiled scissor. Turn the heat low, fry them until they are fully golden browned. Then out from the oil and directly transfer into sweet sugar syrup. After 2 to 3 minutes, take them out of the syrup, and serve into a serving dish.

Photo: Collected