

**MEALS OF MEMORY**  
BY SYEDA NAFISA AHMAD



## A delectable mix

### TOMATO CREAM SOUP

#### Ingredients

2 cups chicken stock  
250g tomato  
2 tbsp corn starch  
50g butter  
½ tsp black pepper  
1 tsp sugar, 2 slices bread  
½ cup ghee  
2 pieces onion, 2-3 cloves garlic  
2 eggs, salt to taste

#### Method

Cut small pieces of the bread and fry them in ghee. Boil tomato slices in chicken stock and 2 cups of water. Cook for 10 minutes or till it thickens. Heat ghee in a wok, add chopped onion and garlic and stir fry briefly. Add cooked tomato and cook on high heat for 2-3 minutes. Add salt, pepper and sugar. Stir in blended corn starch and cook for a minute, stirring continuously. Then pour whisked eggs, stirring gently to form egg threads. Allow egg to coagulate and float to the top. Then add butter. Serve hot with crispy fried bread.

### SOUR AND SPICY CHICKEN SOUP

#### Ingredients

1 medium size chicken breast  
6-8 mushrooms  
½ medium sized carrot  
5-6 French beans, 2-3 garlic cloves  
½ inch piece ginger  
2-3 green chillies,  
2-3 spring onion green  
1 egg, 3 tbsp cornstarch

1 tbsp oil, 1 tbsp soy sauce  
2 tbsp green chilli sauce  
½ tsp white pepper  
Salt to taste  
5-6 cups chicken stock  
2 tbsp vinegar

#### Method

Wash and finely shred chicken breast. Wash and trim mushroom. Julienne the carrots and cut French beans into thin diamond shaped pieces. Finely chop ginger, garlic, green chillies, and spring onion greens and reserve some for garnish.

In a bowl, whisk egg lightly. Blend cornstarch in half a cup of water. Heat oil in a wok, add shredded chicken and stir fry briefly. Add chopped ginger, garlic, green chillies, and spring onion, and continue to stir fry for half a minute more.

Add carrot julienne, sliced mushroom and French beans. Add soy sauce, green chilli sauce, white pepper and salt to taste. Mix well and stir in chicken stock. Bring it to boil, reduce heat and let simmer for 3-4 minutes.

Stir in the blended cornstarch and cook for a minute or until the soup thickens, stirring continuously. Stir in whisked egg in a steady stream so that it forms into threads as it cooks. Add vinegar and serve hot, garnished with chopped spring onion greens.

### THAI CHICKEN CAKES

#### Ingredients

½ bunch green spring onion, chopped  
1¼ inch ginger chopped  
3 garlic clove crushed  
Handful fresh coriander leaves  
2 red chilli flakes  
500g chicken minces  
2 tbsp light soy sauce  
2 tbsp, Thai fish sauce  
1 egg white  
2 tbsp flour  
1 grated lime zest  
2-3 tbsp oil  
1 tsp pepper

Lime wedges, and sweet chilli sauce to serve

#### Method

Place spring onion, ginger, garlic, coriander, and red chilli flakes in a blender and process until everything is finely chopped. Put in a mixing bowl and add the chicken combined together with soy sauce, egg white, flour, lime zest and pepper. Heat a little oil in a pan and add spoonfuls of the mixture in batches. Cook each batch for about 4 minutes on each side, until golden and cooked through. Serve the Thai chicken cake with lime wedges and sweet chilli sauce for dipping.

### CHICKEN MAKHANI

#### Ingredients

1 large sized chicken  
1 tbsp lemon juice  
1 tsp Kashmiri red chilli powder  
Salt to taste

#### For marination —

1 cup yoghurt  
2 inch piece of ginger  
5-6 cloves of garlic  
1 tsp Kashmiri red chilli powder  
Salt to taste

1 tbsp lemon juice

½ tsp garam masala powder  
2 tbsp mustard oil  
2 tbsp butter (for basting)

#### For makhani gravy —

2 inch piece of ginger  
10-12 cloves of garlic  
2-4 green chillies  
50g butter  
1 tbsp whole garam masala  
400g tomato puree  
1 tbsp red chilli powder  
2 tbsp garlic paste  
½ tsp garam masala powder  
Salt to taste  
2 tbsp sugar/honey  
½ tsp dried fenugreek leaves

#### Method

Skin, clean and wash chicken. Make incisions with a sharp knife on breast and leg pieces.

Apply a mixture of red chilli powder, lemon juice and salt to the chicken and leave aside for half an hour. To prepare the marinade, hang yoghurt in a muslin cloth for 15-20 minutes to remove water.

Add red chilli powder, salt, ginger-garlic paste, lemon juice, garam masala powder and mustard oil to the yoghurt. Apply this marinade to the chicken pieces and refrigerate for 3 to 4 hours. Later, put the chicken on to a skewer and cook in a moderately hot tandoor or pre heated oven (200 C) for 10 to 12 minutes or until almost done. Baste it with butter and cook for another 2-3 minutes. Remove and keep aside.

For gravy, heat butter in a pan. Add whole garam masala and let it crackle. Add ginger-garlic paste and chopped green chillies. Cook for 2 minutes. Add tomato puree, red chilli powder, garam masala powder, salt and one cup of water. Bring to a boil. Reduce heat and simmer for 10 minutes. Then add the marinated gravy. Add sugar or honey and powdered fenugreek leaves.

Add cooked tandoori chicken pieces. Simmer for five minutes then add fresh cream.

Serve hot with naan or paratha.

### BAKED SHANDESH

#### Ingredients

3 cups dry milk  
1 litre water  
½ cup lemon juice  
1 tin condensed milk  
1 tbsp butter  
½ tsp cardamom powder  
2 tbsp chopped almond and pistachio

#### Method

Put all ingredients except almond and pistachio in a blender and blend. Grease an oven proof dish and put the mixture. Add chopped almonds and pistachio on top. Bake on 180 C for 30 minutes. Chill it, cut into pieces and serve.



NEW CRISPY  
FRIED CHICKEN MIX



Unilever Care Line  
09-666-999-666



MAKE RESTAURANT LIKE  
**FRIED CHICKEN**  
AT HOME

Visit: [f/KnorrBangladesh](https://www.facebook.com/KnorrBangladesh) [y/KnorrBangladesh](https://www.youtube.com/KnorrBangladesh)