

Lakeshore delights

GLORIOUS ORANGE (SMOOTHIE)

Ingredients

500 ml orange juice
1-2 drops vanilla extract
1 cup plain yogurt, ½ cup vanilla ice cream
4 tbsp honey, 1 cup ice cubes

Method

Combine all the ingredients in a blender and blend until smooth. Pour in glass and enjoy. This recipe serves three.

PAPAYA DELIGHT

Ingredients

2 cups ripe papaya cut into cubes
½ cup pomegranate juice
1 apple cut in cubes
½ cups pineapple chunks
2 tbsp sugar
4 cups water
ice cubes as needed

Method

Combine all ingredients in a blender with ice cubes give it good blend until everything comes together. Pour into a strainer and serve in your favorite glass. This recipe serves two.

COCONUT, CUCUMBER, LIME & MINT COOLER

Ingredients

4 cups coconut water
1 cucumber peeled and deseeded

4 tbsp sugar
2 tbsp lime juice
1 tbsp mint leaves and mint spring for garnishing
6 ice cubes

Method

Combine coconut water, cucumber in cubes, sugar, few mint leaves in a blender. Blend everything well. Strain and serve. This recipe serves two.

ROGAN JOSH

Ingredients for 4 servings

800 grams of mutton shanks cut into 2 inch pieces
½ cup onions chopped
1 tbsp ginger paste
1 tbsp garlic paste
½ cup cooking oil
2 cinnamon sticks
6-8 cloves
5-6 black peppercorns
4 black cardamoms
2 tbsp tomato paste
1 tbsp Kashmiri red chili powder
1 tsp red chili powder
2 tsp fennel seed powder
1 tbsp cumin powder

1 tbsp coriander powder
salt to taste
1 cup yogurt (whisked)
1 tsp garam masala powder (optional)
A few strands of julienne ginger for garnishing

Method

Heat the oil in a thick-bottomed pan. Add the chopped onion and cook until it turns translucent. Add the garlic and ginger and cook for a few more minutes. Add cinnamon, cloves, black peppercorns and black cardamoms. Sauté till fragrant. Add mutton pieces and cook on medium heat, stirring constantly till the lamb pieces turn a nice reddish brown colour. After approximately fifteen minutes, add the tomato paste.

Add a little bit of water and continue cooking for ten minutes on a low heat. Make sure to stir constantly and scrape all the sediments from the bottom of the pan. Add chili powder, Kashmiri red chili powder, fennel powder, cumin powder, coriander

powder and salt.

Add yogurt and two cups of water. Add garam masala powder and cook it covered until lamb is tender, stirring occasionally. Garnish with ginger and serve hot with steamed rice or naan.

GRILLED RIB EYE STEAK

Ingredients

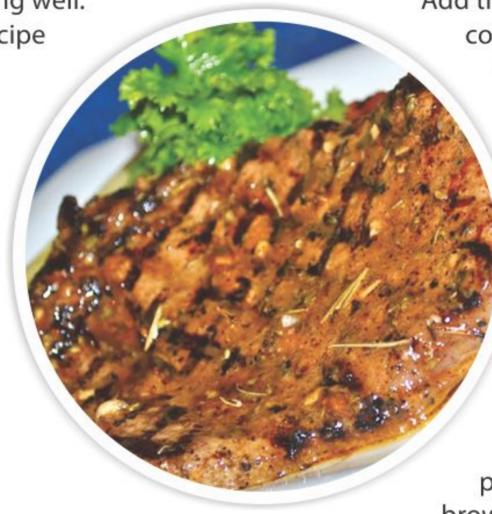
1 tsp salt
½ tsp garlic powder
½ tsp chili powder
½ tsp Dijon mustard
½ tsp Worcestershire sauce
½ tsp dried oregano
½ tsp ground red pepper
¼ tsp black pepper
1 tbsp olive oil
2 rib-eye steaks (8-ounce)

Method

Combine first all the ingredients, and rub over the steaks. Let stand 1 hour. Grill covered with the lid over a high heat (400° to 500°) for 7 minutes. Flip the steaks and grill for 5 more minutes or to desired degree of doneness. Serve with pepper sauce and your choice of home-style potatoes and vegetables.

By Saiful Alamin Liton, Executive Chef, Lakeshore Hotel

Photo courtesy: Lakeshore Hotel



আড়ং ডেইরি
শি



আড়ং
সুগন্ধের
শি নিয়ে

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আড়ং ডেইরি শি এর সাথে

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