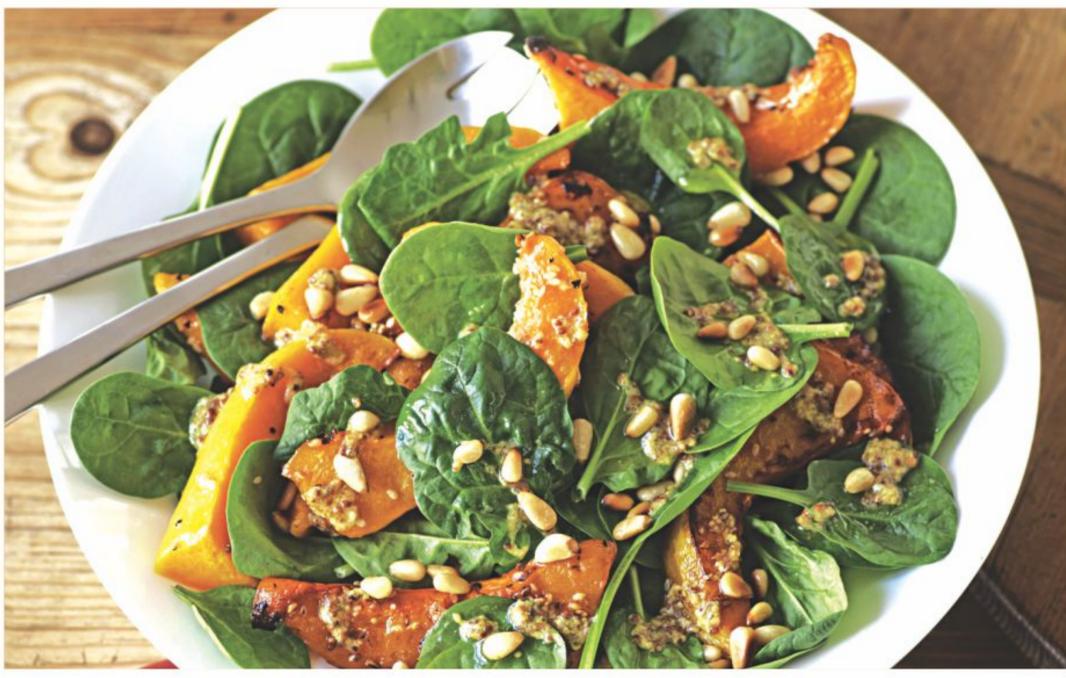


It was night in the lonesome October
Of my most immemorial year;
Ulalume by Edgar Allen Poe

Ingredients
1 pumpkin about 1-1½ kg
1 cup of brown lentils or moshur daal
¼ cup boiled kaon er chaal or you can use
couscous
About 200g long yard beans or borboti, but
you can use any beans here
1 medium sized onion finely sliced, 1 tsp
garlic paste
1 tbsp nigella seeds or kalojira
Some chopped mint leaves and spring
onions (the green parts)
2 hog plums or 'aamra', grated or freshly
squeezed lemon to your taste
Olive oil about half cup
Salt to taste

Method
Boil the pumpkins al dente, not completely
soft as they need to retain their shape in the
salad. Boil the daal separately with some
salt, a drop of olive oil and all the garlic, till
they are also al dente or not mashing up at
the touch.

Sauté the beans with the onions in 1
tablespoon olive oil for about 2 minutes on



high heat, with a bit of salt. Roast the nigella
seeds till they pop. Mix all these in a bowl
with the boiled kaon er chaal or couscous,
grated 'aamra', olive oil and salt according to
your taste. You may add some extra lemon.
Add the mint and spring onions in the end
for a final mix

This salad can be served as a side but it
tastes best left in the fridge for about two
hours. Mix well before serving.

WHOLE STUFFED PUMPKIN

And has he companions to cheer him?"
"Aye, many," she said.
"The candles are lighted, the hearthstones
are swept,
The fires glow red.
We shall welcome them out of the night-
Our home-coming dead."

Hallow-E'en, 1914 by Winifred M. Letts

Ingredients
1 large pumpkin about 2 kgs
2 cups long grained rice
250g Dhaka Poneer (preferably buy the one
with kalojira or chilli flakes in them)
250g spinach leaves or water spinach

(kolmi)
Whole milk (thickened) about 2 cups
½ cup sliced almonds, without skin and
boiled
½ cup chopped spring onions
1 tsp mace or joitri, pinch of cumin powder,
pinch of nutmeg
Coriander or dhaniya paste with crushed
onions and kalojira
Olive oil
Salt to taste

Method
Cut the pumpkin in a way that you can
preserve the top part like a covering. Empty
the insides. Separate the seeds from the
pulp, dry them and salt them. Lay them out
in a tray with salt and stick into the oven for
up to 15 minutes till they crackle. Boil the
rice with plenty of water and the pumpkin
pulp. Separately, in the olive oil, fry the
mace, onions, garlic for about 2 minutes
then add the milk and cook for another 2
minutes, after adding nutmeg and cumin
powder.

When the water in the rice is about to dry

out, add this onion and mace mix and once
the water separates from the oil, add the
salt and pepper. Leave covered for about 5
minutes. The mixture should be moist
enough to bend well in a mixer, but leave it
watery. You might add some more milk or
water. In a heated oven place the emptied
shell of pumpkin.

Make sure it is emptied in a way that the
pumpkin will not fall apart once cooked. Oil
it well inside and outside and sprinkle the
insides with some salt and pepper then
leave in the oven for about 15 minutes. At
this point add the rice mix with the spinach
or water spinach leaves, sliced almonds and
mix the poneer with this and leave in the
oven for about 10 minutes. The pumpkin
should remain intact and not give way.

To serve
Once out of the oven the pumpkin should
act as a serving dish but should be soft
enough to be eaten also. Sprinkle the dried
and salted seeds on top and a dollop of the
coriander paste and spring onions and
squeeze some lemon juice also. Serve hot!

Photo: Collected



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WILL BE A RESTAURANT**



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