

## CHECK IT OUT

# A piece of Italy at Amari Dhaka

Foodies who have missed Italian Chef Marco Bosciani's Dhaka visit can still taste his style and spirit of cooking at Amari Dhaka. Amaya Food Gallery, Amari Dhaka's flagship restaurant is now serving fresh, authentic Italian cuisine inspired by Chef Marco's cooking style.

Pasta, risottos, bruschetta, parmigiana, polenta, arancini and more than one hundred other Italian dishes are served fresh in



buffet style.

The live kitchen has an impressive display of Italian delicacies being cooked which enriches the dining experience.

Buffet prices are TK 1600++ for breakfast, TK 1999++ for lunch and TK 2500++ for dinner.

For reservation, please call: 01878 422222.

Stay updated with Amari Dhaka at [www.amari.com/dhaka/](http://www.amari.com/dhaka/) and check out their offers at [www.facebook.com/AmariDhaka/](https://www.facebook.com/AmariDhaka/)

## FLAVOURS OF MIDDLE EAST

**MD BILLAL HOSSAIN**

Chef Qatar Airways  
First and Business Class Lounge



## PAN FRY FISH FILLED WITH CREAMY DILL SAUCE

### Ingredients

2 pieces, 120g each, fish fillets  
40g butter  
3 tbsp plain flour  
½ cup fish stock  
½ cup thickened cream  
1 tbsp spoon mustard  
1 tbsp chopped fresh dill  
3 tbsp lemon juice  
Lemon slice for garnish  
½ tsp garlic, finely chopped  
Sea salt  
Black pepper crushed little  
Steam baby carrot and asparagus little  
½ cup flour for net

### Method

Season the fish fillets with salt, pepper, garlic and lemon juice and mustard. Keep in the chiller for 20 minutes, and mix flour in the bowl with little salt and pepper and water (it will have a slightly thick consistency when poured into a piping bag).

Now heat the non-stick fry pan and pipe a net on it, while it toasts over a slow

heat. Melt half the butter in a large non-stick frying pan over medium-high heat.

Cook fish for 3 to 5 minutes each side or until just cooked through. Transfer to the centre of the plate. Melt remaining butter in a pan. Add flour and cook, stirring every 1 minute.

Remove from heat. Slowly whisk in stock until smooth. Simmer for 1 minute or until thick. Add cream. Simmer for 2 minutes or until thickened and add chopped dill. Season with salt, pepper and lemon juice.

Drizzle fish with sauce serve with sautéed baby carrots, asparagus, dill leaves and lemon slice on the side of the flour nets.

## SPAGHETTI WITH BOLOGNESE SAUCE

### Ingredients

200g minced beef  
2 cloves of garlic, chopped  
1 onion, chopped  
1 sprig of rosemary, 50g olive oil  
A few Basil leaves, chopped  
1 large tomato, chopped  
150g tomato puree  
A little Parmesan cheese

200g dried spaghetti  
Salt and pepper powder to taste

### Method

Cook the spaghetti in boiling salted water. Once the spaghetti is cooked, drain the water and mix in a little olive oil, and keep aside.

Heat a splash of oil in a casserole pan on medium heat, add the rosemary, garlic and onion, tomato and cook for 3 minutes, or until softened, stirring occasionally. Add the minced beef, breaking it apart with the back of a spoon, and add seasoning.

Cook for a few minutes, or until it starts to brown, and pour tomato puree and basil. Add a little hot water and cook until thick.

Now, add a bit of parmesan cheese and mix well. Once half-done, keep in a bowl and add spaghetti. Mix well. Now serve the spaghetti at the center of a plate, and add Bolognese sauce. Serve with a fine grating of Parmesan and sprinkle of basil leaves.

**Food and photo: Md Billal Hossain**



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