



2 cups hot milk  
4 tbsp mawa  
**Method**  
Heat ghee in a pan, add pre-roasted semolina, and fry for 1 minutes. Add chopped banana and stir. Now pour hot milk and put the dry fruits. Mix well and add sugar. Stir and simmer for 2-3 minutes. Now sprinkle the strands of saffron. Stir and simmer for 2 minutes more.  
Add 1 tablespoon of ghee and half of the mawa. Mix well and remove from heat.  
Garnish with mawa and chopped almonds. Serve hot or warm.

**OAT HALWA**  
It's amazing how oats can be turned into delicious halwa. Quick and easy, it can be a nice change to the regular sub-continental sweet-dishes to usually prepare on Shab-e-barat.

**Ingredients**  
1 cup quick cooking oats  
2 tbsp ghee  
¼ cup mawa, grated or crumbled  
2 cups milk  
1/3 cup sugar  
6-7 cashews, chopped  
5 almonds, chopped  
4 to 5 pistachio  
1/8 tsp cardamom powder  
1/8 tsp nutmeg powder  
1 pinch saffron strands

**Method**  
Chop dry fruits. Heat ghee in a pan. Add oats, stir well and sauté for 2-3 minutes on low flame. Add mawa, mix well and cook for 2-3 minutes. Now add milk and sugar, and stir well. Simmer for few minutes or till the sugar dissolves.

Add dry fruits and saffron, mix well. Simmer for 3-4 minutes. Keep stirring continuously. Sprinkle cardamom and nutmeg powder. Keep stirring until the oats get a thick consistency. Switch off the flame. Serve oat halwa warm or at room temperature. You can also refrigerate the halwa and serve it chilled.

While sweet dishes are must-haves on Shab-e-barat, it must always accompany with a form of bread. Following are some of recipes for breads, with a difference.

**PANEER KULCHA**  
Kulcha is a leavened Indian flat bread made from wheat flour. It is especially popular in north India, and Pakistan. There are many variations of it like paneer kulcha, aloo kulcha, matar kulcha, etc.

Unlike paratha or naan, kulcha remains soft even when it they get cooled. They can be made well in advance, stacked up and stored in the fridge. When serving just reheat on a griddle, or in the microwave until slightly warm.

**Ingredients**  
2 cups all-purpose flour  
½ tsp salt  
¾ tsp sugar  
¼ tsp baking soda



1 tbsp ghee  
1 tbsp yoghurt  
Milk, as required to make the dough

**For the paneer filling —**  
100g grated paneer  
1 tsp red chilli powder  
¼ tsp cumin powder  
½ tsp garam masala powder  
1 tbsp coriander leaves, chopped  
Salt to taste

**Method**  
**For the dough —**  
Mix together all dry ingredients, pour required amount of milk and knead into a smooth dough. Cover the dough with a damp towel and keep aside.

**For the filling —**  
Mix all ingredients. Divide into 5 portions and shape into smooth balls.

**Making the kulcha —**  
Divide five portions of the dough and shape into smooth doughballs. Start with one thick roll. Keep the paneer filling in the middle and close the sides carefully, making sure the filling is covered from all sides.

Shape into round discs and let it rest for 10-15 minutes. Repeat the procedure with the rest of the filling. Flatten the balls into thin kulcha using flour to dust, without

giving much pressure, so that the filling inside stays intact.

Heat a tawa and cook the kulcha until golden brown on both sides, adding enough ghee, oil, or butter to taste.

The kulcha will puff up beautifully. Once done, serve hot.

**RUMALI ROTI**  
Popular even in Bangladesh, rumali roti is traditionally a part of Awadhi, Mughal and Hyderabadi cuisine. Rumali rotis are thin

and soft, and can be folded like a handkerchief!

**Ingredients**  
2 cups whole wheat flour  
1 cup refined flour  
Water to knead, Salt to taste  
Dry flour to help with rolling

**Method**  
Mix all dry ingredients together. Now add water and knead into a soft, sticky, dough. Cover and keep aside for 2-3 hours. Shape the dough into small walnut sized round. Place the shallow griddle upside down over the stove, and heat it. Now roll out the roti. The roti should be almost translucent.

When rolled out, keep the heat on high. Place the roti over the griddle and leave for 10-12 seconds, or until small bubbles start appearing over the surface, and the underside turns light brown. Turnover at once and cook till the other side is speckled brown too.

Remove from the griddle. Fold it into quarters and serve.

**KATA MASHLAY BEEF BHUNA (BEEF WITH WHOLE SPICES)**

**Ingredients**  
1 kg beef, cut into cubes

Although it has now become tradition to prepare and serve of sweetened dishes on Shab-e-barat, there was a time not long ago, when various meat and savouries were also served in the platter.

Here are some remnants of the past screaming for a revival.

10 whole baby onion  
10 clove garlic  
1 tbsp ginger, julienned  
9-10 dry red chillies  
3 cardamom  
One 1 inch cinnamon stick  
2 bayleaves  
5 to 6 black pepper  
3 cloves  
½ cup yoghurt  
½ cup oil  
Salt to taste

**Method**  
Marinate the meat with yoghurt for at least 30 minutes. Heat oil in a pan over medium heat. Add beef and all the ingredients, except onions and garlic. Cook for 10-15 minutes with the lid on.

Now add onions and garlic to it. Add little water and cook for another 10 minutes on medium heat. When the beef is tender and oil floats, remove from heat and serve.

**FRIED BEEF**  
**Ingredients**

½ kg meat pieces  
1 tbsp red chilli powder  
½ tsp turmeric powder  
½ tsp all spice powder  
1 tbsp ginger-garlic paste  
1 glass water  
½ cup oil  
Salt to taste

**Method**  
In a pan, mix all ingredients except oil. Cover and store for 2-3 hours. Now boil the marinated meat in a pot with a glass of water. When the water dries up and meat turns tender, remove from heat. Now in a separate pan, heat oil and fry the meat pieces till golden brown. Serve hot with roti or paratha.

**Photo: Collected**