

## DESHI MIX

BY SALINA PARVIN



# Iftar with sauce: the encore edition

Continuing on with the iftar journey, The Daily Star and PRAN sauce jointly presents "Iftar with sauce: the encore edition" to imbue more saucy goodness to your iftar!



## CRISPY VEGETABLES WITH SWEET CHILLI SAUCE

### Ingredients

½ head cauliflower, cut into florets  
½ cup carrots, slices  
200 gm chickpea flour  
½ tsp chilli powder  
1 tsp ground cumin  
½ tsp baking powder  
Oil for frying  
¼ cup PRAN sweet chilli sauce  
Coriander leaves, to garnish  
Salt to taste

### Method

Mix the flour, chilli powder, 1 tablespoon PRAN sweet chilli sauce, cumin, salt and baking powder together in a bowl. Gradually whisk in 2 cups cold water until a thick, smooth batter is formed. Heat the oil in a large pan. Dip each piece of vegetable into the batter then lower into the hot oil. Fry for 3-4 minutes depending on the size of the vegetables. Remove from heat and drain on paper towels. Garnish with coriander leaves and serve with remaining chilli sauce.

## MASALA MEATBALLS

### Ingredients

#### For Meatballs

1 kg minced lamb  
1 tbsp tomato sauce  
1 tsp PRAN chilli sauce  
1 tsp chilli flakes  
4 hot green chillies, finely chopped  
1 tbsp finely grated ginger  
1 tsp chopped garlic  
2 medium onions, finely chopped  
1 tsp garam masala powder  
Salt to taste  
4 tbsp chopped coriander leaves

#### For sauce

¼ cup oil  
1 tsp cumin seeds

## The Daily Star

2 medium onions, chopped  
6 garlic clove, crushed  
1 tbsp grated ginger  
1 tsp chilli powder  
1 tsp turmeric powder  
2 tbsp PRAN tomato sauce  
4 green chillies, sliced  
1 tbsp garam masala powder  
3 cloves  
2 cinnamon stick  
2 bay leaves  
Salt to taste

### Method

Put all the ingredients for the meatballs into a large bowl. Mix well and with wetted hands, form golf ball- sized meatballs, about 4cm in diameter, and set aside. To make the sauce, pour the oil into a large pan and set it over a medium heat. When it's hot, add the cumin seeds. Let them sizzle for 10 seconds, add onion and stir until lightly brown. Stir in the garlic and ginger, add turmeric, chilli powder, some boiling water, garam masala, clove, cinnamon stick, PRAN tomato sauce and salt. Stir for 2 minutes. When the oil separates, place the meatballs in the pan. Cover and cook over low heat for 5 minutes. Shake the pan to loosen the meatballs, add a little hot water and cook for 30 minutes over low heat while gently rolling the meatballs by shaking the pan. When it is done, remove from heat and serve.



## CREAM OF TOMATO SOUP

### Ingredients

5 fresh tomatoes, diced  
2 tbsp PRAN tomato sauce  
1 tbsp PRAN chilli sauce  
2 tbsp olive oil  
1 red onion, diced

## PRAN SAUCE THE BOSS OF SAUCE

2 carrots, diced  
3 clove garlic, minced  
8 fresh basil leaves  
3 cups of chicken broth  
Salt to taste  
¼ tsp ground black pepper,  
¾ cup unsweetened almond milk  
½ tsp sugar

### Method

Heat oil in a large, deep stock pot over medium heat. Add the onion and carrots and saute for 8-10 minutes, or until tender. Add the garlic and cook for 1 minute. Add the tomatoes, PRAN tomato sauce, basil, chicken stock, salt and pepper and stir well. Bring the soup to a boil, lower the heat, and simmer, uncovered, for 30 minutes. Remove from heat and allow it to cool. Now blend it using a food processor until pureed. Return to the pot and then add the



almond milk and stir to combine. Season to taste with any additional salt and pepper. Serve hot.

## CHINESE POPCORN PRAWN

### Ingredients

15 prawns peeled and deveined  
½ cup PRAN tomato sauce  
¼ cup cornflour  
2 inch chopped ginger  
10-12 clove garlic, chopped  
1 egg white  
1 tsp lemon zest  
1 tsp red chilli flakes  
1 tsp vinegar

### Method

Heat sufficient amount of oil in a wok on



medium heat. Chop ginger and garlic finely. Half the prawns vertically and place in a bowl. Add egg white, salt and cornflour, mix well. Put half of the prawn in the hot oil and deep fry on medium heat till golden. Drain the prawns on absorbent paper. Similarly deep fry the rest of the prawns and drain on absorbent paper. Meanwhile heat 2 table-spoons oil in a nonstick pan, add ginger and garlic and saute. Add PRAN tomato sauce and mix well. Add ½ cup of water to the sauce mixture and mix. Add lemon zest, red chilli flakes and vinegar. Mix well. Transfer the prawn into a serving dish, drizzle the sauce over them and serve immediately.

## MARGHERITA NAAN PIZZA

### Ingredients

2 naans  
PRAN tomato sauce to taste  
PRAN Chilli sauce to taste  
1 packet sliced mozzarella cheese  
Handful fresh basil  
Salt and pepper to taste  
2 tbsp olive oil

### Method

Turn the oven on high heat and move the rack to the top third of the oven. Place the naan on large baking sheets. Spread each naan with an even layer of PRAN tomato and chilli sauce, and lightly sprinkle them with garlic powder and fresh basil. Add a few slices of mozzarella to each naan and fill in the gaps with the basil. Season with salt and pepper. Bake for 5 minutes or until the cheese is bubbly and edges are lightly browned. Add some more fresh basil and a drizzle of olive oil to each pizza. Slice and serve immediately.

Photo: Sazzad Ibne Sayed