

Soak the bread in one cup of water for half a minute and squeeze to remove excess water. In a bowl, mix all the ingredients except the oil, bread crumbs and eggs. Mix well and set aside to marinate for 3 to 4 hours, preferably in a refrigerator. Divide the marinated mince into 12 equal portions, shape each portion into a ball and roll in breadcrumbs. Place each ball on a flat surface and flatten with your finger into a 4 inch patty, dusting with breadcrumbs as required. Place the cutlets in a refrigerator for half an hour. Heat oil in a deep pan. Beat eggs lightly with salt and two tablespoons of water. Dip the cutlets in the egg and deep fry on each side. Drain on absorbent paper. Serve hot.

### CREAMY POTATO SALAD

#### Ingredients

½ kg potatoes boiled and peeled  
1 cup mayonnaise or salad dressing  
1 tbsp white vinegar  
1 tbsp yellow mustard  
1 tsp salt  
¼ tsp pepper  
1 cup chopped celery  
½ cup medium onion, chopped  
4 hard cooked eggs  
1 tsp chopped paprika

#### Method

Cut the boiled potatoes into cubes. Mix mayonnaise, vinegar, mustard, salt and pepper in a large glass or plastic bowl. Add potatoes, celery and onion, toss. Stir in eggs. Sprinkle with paprika. Cover and refrigerate at least 4 hours to blend flavours and chill. Store covered in refrigerator.

### GIL-E-FIRDAUS

Gil-E-Firdaus is an elaborate but memorable sweet dish, made commonly in Hyderabad during festivals and weddings. Sago and coarsely-crushed rice are cooked in milk and perked up with a range of ingredients like bottle gourd, nuts, condensed milk and cashew paste to get a lusciously creamy dessert with a unique feel. Saffron, cardamom and rose water give the Gil-E-Firdause a rich flavour, which lingers on your palate long after your cup is empty.



#### Ingredients

¼ cup soaked sago  
½ cup long grain rice  
4 cups milk  
A few saffron strands  
1 tsp warm milk  
1 tbsp ghee  
¼ cup almond slivers  
½ cup grated bottle gourd  
3 tbsp cashew nut paste  
1 cup condensed milk  
¼ tsp cardamom powder  
¼ tsp vanilla essence  
½ tsp rose water

#### Method

Combine the saffron and warm milk in a bowl, mix well and keep aside. Soak the basmati rice for 10 minutes in enough water, drain and keep aside. Allow them to dry on muslin cloth for 30 minutes. Coarsely grind the dried rice in the grinder. Keep aside. Heat the ghee in a small non-

stick pan, add the almond slivers and sauté on medium flame for 2 minutes, till they become golden brown in colour, drain them on an absorbent paper and keep aside for garnish. In the same ghee, add the bottle gourd and sauté on a medium flame for 3 minutes. Stirring continuously, until it becomes soft. Keep aside. In a deep non-stick pan, add the milk, sago, crushed rice, mix well and cook on a medium flame for 10 minutes, while stirring continuously. Add the bottle gourd, mix well and cook on a slow flame



for 2 minutes. Add the saffron milk mixture, cashew nut paste, condensed milk, cardamom powder and vanilla essence, mix well and cook for 4 minutes on very low flame. Switch off the flame, add rose water and mix well. Refrigerate for 30 minutes. Serve chilled garnished with crispy almond slivers.

### COCONUT COTYLEDON OR COCONUT APPLE KHEER

In Bangla we call it Khopra. Generally, we use coconut for its nutritious juice and meat. However, in some mature coconuts, we will find a round, soft, spongy structure in the middle after we crack open the coconut. This spongy mass is amazingly yummy! It is sweet and moist and has very similar texture to cotton candy. In fact it is healthier than coconut juice and coconut water. Eat it raw, you will find it buttery with flavour similar to coconut tender meat.

#### Ingredients

1 cup coconut cotyledon or coconut apple (khopra)  
3 cup coconut milk  
½ cup coconut cream  
10 pieces fresh rose petals  
2 cup coconut, cut into small cubes  
1 tin condensed milk  
½ cup mawa  
2 tbsp pistachio, with shell  
1 tbsp walnut  
3 bananas  
5 drops rose water  
½ tsp cinnamon powder  
¼ tsp cardamom powder  
6 silver paper  
3 tbsp honey  
1 tsp sesame seeds  
1 tsp butter  
1 tsp pistachio slivers for garnish

#### Method

In a pan, mix all the milk, coconut, coconut cream, mawa and sugar together. Also mix cardamom powder and cinnamon powder. Boil on high heat. When milk mixture is thoroughly cooked, add coconut cotyledon and mix well. Remove from heat and keep in a chiller till it's time to serve. In a pan, put 1 tablespoon of sugar. When sugar starts melting, add honey, pistachio, walnut and sesame seeds. Lastly, add sliced bananas, and finish with butter. For plating, put kheer in a bowl and garnish with silver paper and pistachio slivers. Put the caramel alongside with the rose petals and serve.

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আনন্দ বাড়বে  
মাংসের স্বাদে  
প্রাণ টিক দই যখন  
থাকবে সাথে

