

BHUNA KHICHURI**Ingredients**

1 cup pulao rice
1 cup dry roasted mung daal
1½ tsp freshly grated coconut
1 bay leaf
1 black cardamom
4 green cardamoms
2 cinnamon sticks, roughly 1½ inches thick
6 peppercorns
1 tbsp ginger paste
1 tsp turmeric powder
½ tsp chilli powder
½ tsp coriander powder
½ tsp cumin powder
4 tbsp ghee
6 green chillies



½ tsp garam masala powder
Hot water

Method

Wash and soak the pulao and mung daal before starting. Drain water from rice and daal. Heat ghee in a pot and temper with the whole spices. Add the coconut and fry until golden brown. Add the rice, 2-3 split green chillies and ginger paste, salt and fry till a rich aroma pervades. Add sugar and stir well so that it coats the rice.

Add the daal and further fry so that the daal absorbs the ghee and spices. Add all the other dry masalas (except for the garam masala powder) and fry well till the raw smell of the masalas is gone. Add 5 cups of water, and cover and cook on high flame.

When almost done, add the garam masala

la powder, the remaining green chillies and ghee (optional)

Over a low flame, let the khichuri cook for 5 more minutes before serving.

LUCHI**Ingredients**

1½ cup maida flour
1/3 tsp salt
1 tbsp ghee or oil
3 cups oil, for deep frying

Method

Add the salt and ghee to the flour and mix it in well. Then start mixing in the water, little at a time to make a stiff dough. The end result should be a dough with a rubber like texture. Cover and allow to rest for 15 to 30 minutes.

Then make small round balls from the dough. For this amount of flour, you should get 10-12 balls. Heat oil in a pan. Roll out the balls into flat disc-like shapes with a diameter of 4-4" and deep fry the oil.

PLAIN ALU BHAJA**Ingredients**

4 medium potatoes, peeled and cut into small squares
2 tbsp ghee
½ tsp panch phoron
4 green chillies



Salt, to taste

Method

Heat ghee in a pan. Temper with 2 green chillies and panch phoron. Add the potatoes, salt and lightly fry. Add warm water (sufficient to allow potatoes to boil) and cover. Allow the potatoes to cook and the water to be completely absorbed. Add the remaining green chillies and cover for one minute. Mash a few of the cooked potatoes for desired texture and then serve.

SUJI (WITH LUCHI)**Ingredients**

1 cup semolina (suji)
1 cup sugar, 3 tbsp ghee

1 tbsp raisins

6 green cardamoms, crushed

Warm water

Method

Heat ghee in a pan and temper it with the crushed cardamoms. Add the semolina and lightly fry it till it turns golden brown and then mix in the sugar, raisins, and enough water to cook the semolina. When the water is absorbed and semolina is cooked, remove from the flame and serve.

Note: This semolina is fried lightly and more ghee and sugar are added to get a runny texture so that it complements the luchi. When adding the sugar, you can start of by adding ¾ of a cup of sugar and check before adding more to adjust how sweet you want it to.

PATISHAPTA**Ingredients**

For filling

½ coconut, grated

1/3 piece of jaggery (khejur gur)

For batter

2/3 cup of flour (maida)

1 tsp semolina (suji)

Method

To make the filling

In a pan, heat coconut and ghee and cook over low flame until it turns into a sticky consistency and then remove aside.

For batter

Mix the flour with ½ cup of water. The consistency of the batter should be runny, so if needed, add a little bit more of water.

Lightly grease a non-stick pan with oil. Pour a large spoon of the batter and allow it to spread out, covering the pan. Take a dollop of the filling and place it at the centre and spread it out a little. Start folding the batter in the same way you would while making an omelette. Slightly tap the two ends with a spoon so that the filling stays in place and then place in plate. Repeat this process for the remaining batter and filling.

By Supriti Sarkar

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Food Styling RBR

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