

# PERFECT OFFER FOR PERFECT TEA

Now with each pack of Nestlé EveryDay 500g, get a 100g pack of Ispahani Mirzapore Tea.



## FREE!

\*This offer is valid from 1<sup>st</sup> November 2018 upto 31<sup>st</sup> December 2018 or till stocks last. This full cream milk powder is not an alternative of breast milk or children food nor is it a commercially produced food supplement for children.

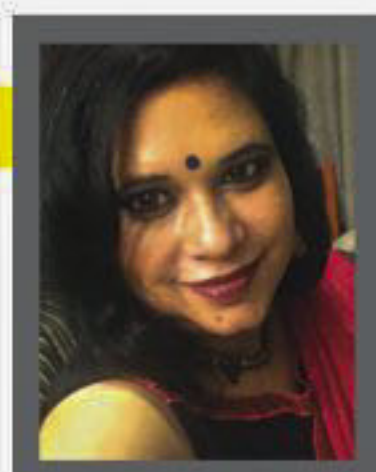
To know more Call: 08000 16 12 71 (Toll free)



Unifren/NBL\_58718

### RUSH'S KITCHEN CHRONICLES

**BY RASHIKA OSMAN**  
Head of Brand & Network  
Management,  
Communications BRAC



## An ode to cheese

Hi, I am Rashika, and I am a cheesaholic. And I have no shame in my gluttony.

I love cheese. Cheese in all forms — hard cheese, soft cheese, cheese slices, melted cheese, goat cheese, gourmet cheese...you name it, I love it. Cheese is comfort food for me and there is nothing like a bowl of hot steaming tomato soup with a grilled cheese sandwich on a cold winter evening.

So, today I am sharing a few recipes with cheese which I love to make at home.

### DESHI CHEESE MELT SANDWICH

I have a great love for our local cheese – Oshtogram cheese or commonly known as Dhaka Paneer. And this version of a cheese melt sandwich is heavenly.

#### Ingredients

2 pieces of bread  
Dhaka Cheese  
Butter  
1 chilli  
4 thin slices of tomato  
Salt and pepper to taste

#### Method

Toast bread and lightly butter both sides. Cut 10 to 12 thin slices of cheese. Deseed

the second piece of bread on top of the cheese and again press it down. Keep for 1 minute to make the bread crispy. Flip it over and fry the bread for another 1 minute on the other side. Cut into triangles and serve hot.

### CHEESE SAUCE DIP FOR CHEESY FRIES

This yummy dip is very versatile. I use it as a dip, as a sauce over French fries or even for chips and nachos.

#### Ingredients

1.5 cups shredded cheddar cheese  
1 cup milk  
2 tbsp butter  
2 tbsp milk



and finely chop the chilli. If you like the heat, then keep the seeds. Take a good non-stick pan and place the cheese; spread and layer the slices into the shape of the bread.

Put on high heat, when the cheese starts to melt, lower the heat to medium. Sprinkle the chopped chilli and place the slices of tomato on top. Sprinkle some ground pepper.

Place one piece of bread on top of the cheese. Press it down with a spatula so that it sticks to the bread, after ½ a minute, flip the cheese and bread over. Now place

¾ tsp chilli powder, or smoked paprika

powder  
Frozen fries  
Salt and pepper to taste

#### Method

Heat oil and fry the French fries according to the directions given in the package. Alternatively, you can make homemade fries.

While frying, start to prepare the sauce. Place a saucepan on the stove. Add butter. As it melts start to slowly add the flour, teaspoon by teaspoon. Constantly stir the flour. The flour will turn into a thick paste or roux.

