

**REVIEW**

Dumplings of Fury for the hungry

Dumplings, sui mais and potstickers—call them whatever you want but they are all the current rage right now. Bringing to you the latest is Dumplings of Fury that offers an array of authentic Chinese dumplings.

The brainchild of five partners who have had a long-standing avid love affair with dumplings; Saqueeb Mirza, Mehran Hossain, Inzamul Huda Turjo, Shaer Reaz and Zakia Rezwana joined forces to offer Dhakaites, food that they believe does not require too much effort, light and packed in flavours that will leave the taste buds buzzing and the mind and tummy content to the fullest!

What sets them apart? The flavours and quality of different kinds of authentic and

fusion Chinese dumplings made by a chef trained in authentic Chinese cuisine and how can we forget the pricing? Available only through delivery, they offer a range of amazingly addictive dumplings starting from Tk. 200 to Tk.320 only! In other words, a meal from Dumplings of Fury will not leave you grieving or leave a hole in your pocket.

The menu includes regulars like beef shumai, shrimp hargao, jumbo prawn dumpling, chicken chiu

chow dumpling, poached pecking dumplings, egg dumplings and chicken shanghai pan fried and more.

Their fusion dumplings cannot be missed, especially their kalabhuna potstickers. Yes, you heard that right, a round glob of the typical deshi beef bhuna that we often look forward to with a plate of steaming khichuri or hot parathas. Dumplings of Fury managed to get all of those flavours miniaturised and packed within a posticker!



With the hot trend of all things oriental that are sweeping through the gastronomical world of Dhaka, the seasoned foodie has adapted a special craving for all things to do with dumplings and momos. Amongst the many options that can now be availed in restaurants and home, Dumplings of Fury is the latest to hit the town!

By LS Desk
Photo courtesy: Dumplings of Fury

To order call: 09611144033 or whatsapp them at: 01309007626

For more information visit:
<https://www.facebook.com/dofdhk/>

IN SEARCH OF COMFORT FOOD
BY SOBIA AMEEN



Indian all along

From the north to the south, India has many diverse cuisines to offer. From the north, a Kashmiri meat dish and from the south, a rice porridge that is offered to the gods. The Kashmiri yakhni is usually served for special occasions; it is simple yet allows the unique blend of spices, making it a crowd pleaser.

The porridge is a staple in my house, we have it for breakfast at least twice a week. In South India, it is commonly served in temples, during auspicious days and festivals.

KASHMIRI YAKHNI

Cooking yakhni requires three basic steps — cooking the meat, preparing the yoghurt gravy, and combining them to create the final dish.

Ingredients

For the meat —

- 1 kg meat (lamb/mutton)
- 2 green cardamoms
- ½ tbsp fennel seed powder

- 5 chopped garlic cloves
- ½ tbsp salt

For the gravy —

- 1 kg yoghurt
- 3 tbsp oil
- 2 cinnamon sticks
- 10 green cardamoms
- 6 cloves
- ½ tbsp mint powder

Method

Start by preparing the meat in a pressure cooker; add the meat and cover it with water — just enough to cover the meat. Add the spices: cardamoms, fennel seed powder, chopped garlic cloves, and salt.

Stir the spices so that those are spread out evenly, and cook over high heat till the water starts to boil. Close the lid and cook the meat for another ten minutes over medium heat under pressure, if the meat does not feel tender after the 10 minutes, cook for a little longer.

For the gravy, cook the yoghurt over medium heat, start stirring as soon as you turn on the heat — make sure to keep stirring throughout the process, this is crucial for the yoghurt to not curdle. When the yoghurt has come to a boil, you can stop stirring and add the oil, cinnamon sticks, cardamoms and cloves. Do not add the mint powder yet. Cook over low heat until the yoghurt starts to thicken.

As the gravy cooks, separate the meat and strain the broth in a separate bowl. If you have too much, just freeze it and use it as a broth for your next soup. Add the meat to the thickened yoghurt gravy and enough of the strained broth to make the gravy a fluid consistency. Make sure the gravy is not too watery!

Add the mint powder and cook for another 10 minutes over medium heat, once the oil is visible on the surface, it is ready to be served.

