

Add turmeric powder, red chilli powder, garam masala powder, and salt. Cook for another 3-4 minutes.

Add the chicken pieces and cook on high heat for 2 minutes. Add yoghurt, and half a cup of water. Cover and cook the chicken for 15 minutes. Keep stirring in between. Garnish with fresh coriander. Arrange the boiled eggs on top. Serve hot with rice, naan or paratha.

#### CHINGRI MACHER BHORTA

##### Ingredients

250g shrimp  
4 green chillies, sliced

1 tbsp black mustard seeds paste  
1 tbsp white mustard seeds paste  
1/4 cup coconut paste  
1/4 cup yoghurt  
6-8 green chillies paste  
3 tbsp mustard oil  
1 tbsp turmeric powder  
Salt to taste  
Water as required

##### Method

Wash and clean the fish pieces and drain the water. Sprinkle salt and turmeric powder over it. Mix it well and keep aside. Take a mixing bowl, add mustard paste,



4-5 dried red chillies  
2 medium sized onions, sliced  
2-3 cloves garlic, sliced  
1 tbsp mustard oil  
1 tbsp coriander leaf, chopped  
Salt to taste

##### Method

Cut and wash the shrimps. Let the water drain out. Heat a pan with mustard oil, and fry the shrimps and transfer onto a plate. In the same pan, add green chillies, red chillies, onions, and garlic, and fry the ingredients as well. Set aside. Now grind all the ingredients. Mix in salt and coriander leaves. Mix well and serve.

#### KOCHU PATAY BHAPA ILISH

##### Ingredients

6 pieces ilish or hilsa

green chilli paste, coconut, yoghurt, turmeric powder, mustard oil and salt. Mix it together. Add the fish into the mixed paste and coat each fish piece nicely with the mixed paste and cover the bowl. Marinate the fish in it for 30 minutes. In the meantime, take the arum leaves, wash thoroughly with fresh water, and then wipe it with a paper towel. Cut the leaf into required size so as to easily wrap it up to make a packet with. Take each piece of leaf and put a piece of marinated fish with paste and wrap it up to make a packet. Then take the cotton thread to tie it up nicely to secure the packet from dripping. Now steam it for 1 hour. When it is done, remove from heat and rest for 15 minutes. Remove and serve it with steaming hot rice.

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#### RAJBHOG

##### Ingredients

2 cups cottage cheese  
1 tbsp semolina  
3 cups sugar  
1/2 tbsp saffron soaked in milk  
4 tbsp mawa  
1/4 cup cashews  
1/4 cup almonds  
1/4 cup pistachios  
1 tsp cardamom powder  
Few drops yellow colour

##### Method

Make a powder of all the dry fruits. Knead the cottage cheese and semolina into a smooth dough. Mix the nuts powder, mawa, saffron milk, and the cardamom powder as well. Make a smooth paste of it. Add the cheese mixture too. Make small balls of this mixture.

Now in a pan, mix sugar and water. Let it boil until you get a thin syrup. Add a yellow colour to this. Put all the cheese balls in this syrup. Cook it on high flame for 10-15 minutes. Let it cool and serve chilled.

#### DOODH DULARI

The base for this recipe is regular shahi vermicelli kheer. And this kheer is then pampered with colourful gems, like varieties of jelly, roshogollas, or gulab jamun, some nuts, and finally, fresh homemade mawa is added.

##### Ingredients

2 litre milk  
1/2 cup condensed milk  
1 tbsp corn flour  
1/2 cup roasted vermicelli  
1 packet strawberry jelly  
1 packet green jelly  
250g rabri  
200g cream

250g mini roshogolla

1/2 cup mawa, scrambled

##### Method

In a large pan, boil milk for 20 minutes or until thick, add 1/2 cup vermicelli, 1 tablespoon of corn flour dissolved with 1/4 cup of milk. Add condensed milk and mix well, and cook till thick.

Remove from heat, and allow it to cool completely. Dissolve each jelly packet with 1 cup of



#### PINEAPPLE CHUTNEY

##### Ingredients

1 pineapple, crushed  
2 tsp oil  
1 tbsp lemon juice  
1/2 tsp brown mustard seeds  
2 tbsp sugar  
Salt to taste

##### Method

Heat oil in a non-stick pan. Add mustard seeds and let splutter. Add crushed pineapple, sugar and salt, and simmer for 5 minutes. Stir in lemon juice and cook for another 1 minute. Let it cool to room temperature before serving.



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