

**DESHI MIX**

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# For the Gaye Holud

## FRESH FRUIT SKEWERS

Fruit skewers or kababs are made with fresh fruit that is thread onto wooden sticks and served as a dessert or a party appetiser. Simple to make, it is an impressive and fun way to enjoy fresh fruit. Generally, for fruit skewers, I would suggest that you use firmer fruits, but make sure it is ripe. Avoid using apples, bananas and pears because they oxidise.

Serve on a platter with dipping sauce or drizzled with chocolate.

### Ingredients

- 1 cup pineapple, cut into cubes
- 1 cup grapes (black and green)
- 1 cup strawberries
- 1 cup watermelon, cut into cubes
- 1 cup cherries
- Wooden skewers

### Method

Prepare the fruits by washing; pat drying and slicing if necessary. Get the wooden skewers ready. Thread the fruit onto the skewers. Place on a platter and serve.



## FISH AND CHIPS

### Ingredients

- ½ kg fish fillet
- 4 large potatoes, peeled and cut into strips
- 1 cup all-purpose flour
- 1 tsp baking powder
- 1 tsp salt
- 1 tsp ground black pepper
- 1 cup milk
- 1 egg
- Oil for deep frying

### Method

Place potatoes in a medium size bowl of cold water. In a separate mixing bowl, mix together flour, baking powder, salt and pepper. Stir in the milk and the egg, stir until the mixture is smooth. Let the mixture stand for 20 minutes. Heat oil in a large pot. Fry the potatoes in the hot oil until they are tender, then drain on paper towels. Dredge the fish in the batter, one piece at a time, and place them in hot oil. Fry until the fish is golden brown. Drain



well on paper towels. Fry the potatoes again for 1-2 minutes for added crispness and serve.

## FRIED MOZZARELLA CHEESE BALLS

### Ingredients

- 250g mozzarella cheese
- 1 cup all-purpose flour
- 2 eggs, beaten
- ¼ cup milk
- 2 cups bread crumbs
- ½ cup sauce

### Method

Cut mozzarella cheese into 1-inch cubes and set aside. Place three shallow bowls beside each other, filling the first with flour, the second with the eggs and the milk, and third with the breadcrumbs. Roll each cheese cube in the flour, tapping off excess flour, then dip in egg mixture, then roll in breadcrumbs.

Place on a plate. Repeat with remaining cheese cubes until all are coated.

In a large skillet, heat oil for deep frying. Using a slotted spoon, lower a few cheese