

**HOMEMADE WITH LOVE**  
**MEHERUN NAHAR SHAPNA**  
 Head Chef and Co-founder, Domachha



# Welcome to the Family Brunch

Nuptial bonds tied, and the day is the first day for the rest of the lives for the newly-weds. On the morning, the first thing one needs is a hearty breakfast made especially by the mother-in-law. More often than not, this comprises traditional delights, along with savouries and deshi desserts, namely pithas. The following are some of the options from the wide array of recipes that the new mum-in-law has on her family recipe book. True, some of these are best served on the wedding day itself, but they do equally well on the morning after.



and stir it properly. Add the fried onions when the oil separates from the gravy. Cover the lid and cook it for 30 minutes in low flame.

Serve with boiled eggs and carved carrot and cucumbers.

## MURGIR LAAL JHOL

A very traditional Bangladeshi chicken curry that is served in every household. This is a comfort dish for us Bangladeshis. Having it with plain rice or any kind of ruti always tastes perfect. The recipe is so easy, you can never go wrong with it!

### Ingredients

1 deshi chicken  
 Baby potatoes  
 2 tbsp onion paste  
 ½ cup onion, Julienne  
 1 tbsp ginger paste  
 1 tsp garlic paste  
 ½ tsp turmeric powder/paste  
 2 tsp red chilli paste or powder  
 ½ tsp cumin paste  
 ¼ tsp coriander powder/paste  
 ½ tsp black pepper paste  
 4 whole cardamom  
 2 small cinnamon sticks  
 2 cloves  
 2-3 cups boiling water  
 2 tbsp oil  
 Salt to taste

### Method

Cut the chicken into 8-12 small pieces and clean thoroughly. Marinate the chicken with all the paste spices, salt and ½ of the sliced onions for 10 minutes.

In a different pan, add oil and sauté the remaining sliced onions in medium flame until golden brown. Add the marinated chicken and sauté for 5 minutes.

Add the baby potatoes and cover the lid for 10 minutes or until the water from the chicken evaporates. After the chicken is almost dry, add 2-3 cups of boiling water and cook until it comes to a full boil. Add 10-12 green chillies. Cover the lid for another 5 minutes and it's ready to serve.

Enjoy with plain rice or *chhit ruti*.

## CHHIT RUTI

### Ingredients

2 cups atop rice  
 1/3 cup najirshail rice  
 Salt to taste  
 1 tbsp oil

### Method

Grind both the grains together with some water and make a smooth runny paste. Strain it through a strainer and make sure there's no lumps. Add salt to the mixture.

Take a non-stick pan on medium flame. Brush some oil in the pan. Take the rice flour liquid mixture in your hand and stroke a splash on the pan. Allow the mixture to set and form an abstract shape. Turn the rice cake after the edges are slightly crispy. Fold it on the pan and serve hot with murgir laal jhol!

## LUCHI

### Ingredients

1 cup all-purpose flour  
 ½ tsp salt  
 ¼ cup water  
 ¾ cup oil/ghee



## MOROGER ROAST

Don't confuse this dish with your fancy English roast chicken or our 'dawat' staple 'deshi' chicken roast. At a Bengali table, it has to be a roasted (cooked in 'deshi' style) rooster, especially made for the bride and



the groom. Traditionally, the whole rooster is served to the newlyweds with stuffed boiled eggs, decorated with beautifully carved vegetable salad.

### Ingredients

2 roosters (medium size)

1 cup onion (sliced)  
 1 cup oil or ghee  
 1 cup yoghurt  
 1 tbsp ginger paste  
 ½ tbsp garlic paste  
 1 tbsp coriander paste  
 1 tsp black pepper paste  
 1 tbsp poppy seed paste  
 ¼ tsp nutmeg paste  
 ½ tsp cinnamon paste  
 4 cardamoms  
 ½ tbsp sugar  
 1 tbsp lemon juice  
 Salt to taste

### Method

Peel/remove the skin off the rooster. Keep it whole or cut into 4 quarter pieces. Take a frying pan and fry the whole pieces till light brown. Keep it aside.

In the same oil/ghee, fry the sliced onions until golden brown and keep it aside. Add all the pastes in the same pan with the lightly fried rooster and yoghurt. Cover the lid and cook until it is properly cooked.

After the rooster is cooked thoroughly and the water evaporates, add the whole spices, kewra water, sugar and lemon juice