

**Method**

To make the dough, slowly add warm water into the flour and gradually mix this to form a dough. Once a ball of dough is formed, drizzle in a tablespoon of olive oil and knead it for a couple of minutes until smooth, elastic, and soft. Cover the dough with a kitchen towel and let this rest in a warm place while you make the filling.

For the filling, peel and slice the potatoes into halves and let them boil in salted boiling water. While the potatoes boil, finely dice the onions and garlic along with slicing the beef bacon into small squares. In a hot pan, add in the clarified butter followed by the onions and garlic. After sautéing them for a couple of minutes, add the beef bacon as well. Cook this until the onions are soft and beef bacon bits are crispy. Once this is cooked and the potatoes are fork tender, remove them from the stove and drain the excess water. Mash the potatoes using a potato masher and then mix the two together. After that, add in the remaining ingredients including little cubes of paneer, cream, and condiments. Mix everything together to get a smooth, fluffy, and creamy mixture.

Next, on a floured surface, roll the prepared dough into a very thin sheet and cut them into circles using a cookie cutter. Take one spoonful of the mixture to place on each circle and close the ends. Seal the edges and crimp them to give your pierogis an appealing look.

To cook the pierogis, drop them into a pot of salted boiling water. Once the pierogis rise to the surface, continue cooking them for another minute. Once the exterior is tender and fully cooked, remove them with a slotted spoon. Serve these warm with a generous helping of chilli oil.

**SMOKY BBQ PANEER SKEWERS**

For people who do not like meat skewers, this is a vegetable alternative, and a delicious one too! Lined with vegetables that are generously marinated and then infused with a smoky barbeque flavour, this one will leave you craving for more and can be an impressive appetiser or party snack.



**Ingredients**

- 500g unsalted paneer
- 1 red bell pepper
- 1 yellow bell pepper
- 1 green bell pepper
- ¾ cup cherry tomatoes
- ¾ cup small button mushrooms
- For the marinade —*
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp smoked paprika powder
- 1 tsp black pepper powder
- 1 tsp cumin powder
- ½ tsp salt

*For smoke infusion —*

- 1 piece of charcoal
- 1 tsp oil

*For grilling —*

- 2 tbsp barbeque sauce
- 1 tbsp chilli sauce
- 1 tsp oil

**Method**

The first thing to get done for preparation is to chop up the red, green, and yellow bell peppers in squares of near about the same size. Also, dice the paneer into cubes measuring approximately the same length as the vegetables. Once cut and ready, throw them all together in a large bowl

along with whole cherry tomatoes and small button mushrooms.

Then, add in the ingredients for marinade one by one including garlic powder, onion powder, black pepper powder, smoked paprika powder, cumin powder, and salt. Combine everything together and cover the bowl; let this marinate for a couple of hours.

Once marinated, insert all the vegetables and paneer inside the skewers, aligning them neatly. If you are using wooden skewers, soak them for 30 minutes in water before using them. Mix the barbeque sauce and chilli sauce together and keep them ready for glazing while grilling.

Drizzle oil in a non-stick grill pan and add in the skewers. Grill all the slides properly but flip them continuously, taking care not to leave any one side resting on the hot pan for long as this will melt the cheese. While doing so, glaze the top side with the prepared sauce by applying it with a brush. Each paneer skewer should be cooked by flipping and turning within five minutes or so.

Once done, transfer all the cooked paneer skewers into a large pan. Heat the charcoal directly over the stove's flame until it ignites and changes in colour. Carefully remove it from heat using tongs and place it in a small metal bowl inside the pan. Drop in a few drops of oil directly on the piece of heated charcoal and cover the entire pan with an airtight lid. Let the smoky flavour infuse for a couple of minutes in this manner before serving.

**PANEER LOADED BAKED POTATO**

Who does not like potatoes? They are one of the most versatile ingredients available, which can be enjoyed in myriad forms to suit your preferences — whether you like them crispy and fried or soft and baked! This loaded baked potato is loaded with the goodness of cheese and potatoes.

**Ingredients**

- 4 large potatoes
- 200g paneer
- 2 strips beef bacon
- ½ cup shrimp (peeled and deveined)
- ½ cup mushroom
- 4 tbsp cream

- 2 tbsp butter
- 2-3 spring onions
- 2 tbsp olive oil
- 1 tsp salt
- 1 tsp black pepper powder
- 1 tsp red chilli powder
- 1 tsp dried oregano
- 1 tsp dried chives
- 1 tsp dried parsley

**Method**

Firstly, preheat the oven at 180° C and wash the potatoes to clean them thoroughly. Drizzle oil on the potatoes and rub them properly to coat each potato completely with oil. Prick the potatoes with a fork and cover them entirely with aluminium wrap. Let them bake in the oven for 50 minutes to an hour. Meanwhile, mix all the dry herbs and spices together including black pepper powder, red chilli powder, dried oregano, dried chives, dried parsley, and salt.

While the potatoes are baking, finely cut the spring onion bulbs and beef bacon strips. Cut the mushrooms, shrimp, and paneer into very little cubes. Heat oil in a pan and add in the onions first. Cook them until translucent and then add the sliced beef bacon, followed by shrimp and mushrooms. Sprinkle in a third of the mixed spices and stir these together until fully cooked.

Once the potatoes are cooked, take them out of the oven and allow them to cool for ten minutes. Once slightly cooled, slice them in half lengthwise. Scoop out bulk of the baked potatoes, ensuring to leave a cavity inside. Mix the scooped-out potatoes with the cooked mixture, the remaining spice mix, and cubed cheese along with butter and cream.

Mix all these together and fill the cavities inside the potatoes with this mixture so that they are slightly overfilled. Top them with more cheese cubes before returning them inside the oven to broil for ten minutes until the cheese is molten and gooey. Take them out and garnish with sliced spring onion greens before serving.

**By Fariha Amber**

**Food and Photo: Fariha Amber**

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