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Dishes that go great with pickles

2 cloves
3 dry red chilli
2 bay leaves
Pinch of asafoetida
½ tsp turmeric powder
1 tsp red chilli powder
½ tsp coriander powder
¼ tsp garam masala powder
Salt to taste
4-5 cup water
Chopped coriander leaves

Method

Wash the chickpeas and soak in water for 2 hours. Combine rice and all types of dal except chickpeas. Wash the assortment thoroughly and then soak in water for 30 minutes. Now drain the water and keep the blend aside. Heat ghee and oil in a pan, add mustard seeds and cumin seeds. When seeds start to splutter, add bay leaves, dry red chillies and cloves. Add onions, sauté till transparent, add garlic paste, and sauté until it releases a cooked aroma. Add potatoes and capsicum, sauté for 2 minutes. Add tomatoes and mix well. Add all the spices and mix well. Add the rice-and-daals mixture. Mix well. Add 4-5 cups of water. Add salt and green chillies. Cover and cook till done. Garnish the *panchadal khichuri* with crisp fried onions and coriander leaves. Serve hot with spoon of ghee and PRAN Olive Pickle.

BEEF REZALA

Ingredients

1 kg beef
¼ cup yoghurt
½ cup oil
½ cup sliced onion
¼ cup onion paste
1 tbsp red chilli powder
1 tsp turmeric powder
1 tsp ginger paste
1 tsp garlic paste
1 tsp coriander powder
1 tsp cumin powder
½ tsp nutmeg powder
2 cinnamon sticks
4 cardamom pods

4 cloves
2 bay leaves
1 tsp sugar
Salt to taste
5-6 green chillies

Method

Wash and dry the beef. In a bowl, toss with yoghurt and salt. Set aside. Heat 2 tablespoons of oil in a pan and fry the sliced onion until golden brown and crispy. Set aside. In a bowl, mix all the spices powder and paste with the beef mixture. Cover and leave to marinate for 1 hour. After 1 hour, heat remaining oil in a pan, add cinnamon, cardamom, cloves and bay leaves, fry until fragrant. Add the marinated beef and cook. Cover and cook till the meat releases water. Stir and cook till oil starts to float on top. Add water and stir again. Simmer on medium heat till the meat is tender. Add sugar, green chillies and fried onions. Mix well and cook for another 5 minutes. Remove from heat and serve with PRAN Mango Pickle.

**Photo: Sazzad Ibne Sayed
Food and Styling: RBR**



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Snacks

Preheat the oven to 210 degree C. Cut the short-crust pastry sheets in half diagonally. Line 4 round 3 cm-deep, 9.5 cm (base measurement) pie tins with short-crust pastry, allowing the sides to overhang. Brush the edges with little egg. Divide the beef mixture evenly among the pastry cases. Cut each puff pastry sheet in half diagonally. Top the pies with puff pastry and trim excess. Use a fork to press the edges to seal. Brush the pies with the remaining egg. Cut a small cross in the centre of each pie. Place the pies on the baking tray and bake in oven for 30 minutes or until puffed and golden. Serve with **PRAN hot tomato ketchup**.

PRAWN CUTLET

Ingredients

1 cup prawn
2 slices bread
2 green onion, chopped
2 green chillies, chopped
½ tsp garlic paste
½ tsp ginger paste
½ tsp coriander powder
½ tsp turmeric powder
Salt to taste
1 tbsp lemon juice
2 tbsp flour
1 beaten egg
½ cup bread crumbs
Fresh coriander leaves a few sprigs
Oil for fry

Method

Shell, de-vein and wash the prawns thoroughly. Soak the bread in cold water for five minutes, squeeze out the water, blend in food processor with the prawns until smooth. Take out from blender. Add onion, ginger-garlic paste, coriander powder, turmeric powder, lemon juice, coriander leaves, and salt. Mix well and divide the mixture into 10 equal portions and shape into cutlets. Dust them on flour, then dip in beaten egg and roll in bread crumbs. Ensure that the cutlets are coated properly. Heat oil and deep fry till golden brown. Serve hot with **PRAN sauce**.



CHEESE BALL

Ingredients

1 cup chicken mince
10 pieces mozzarella cheese, cut into cube
3 tbsp chopped onion
2 tbsp all-purpose flour
1 tsp ginger paste
½ tsp garlic paste
½ tsp black pepper powder
1 tbsp soy sauce
1 tbsp chilli sauce
2 eggs
Bread crumbs as required
Salt to taste
Oil for deep fry

Method

In a bowl mix chicken mince with onion, flour, ginger-garlic paste, sauce, black pepper powder, salt and egg yolk. Divide the mixture into equal sized round and press them lightly. Cut the mozzarella cheese into cubed. Take one ball and add one cube of cheese at the centre of the chicken and close all the corners and give a round shape ball. Coat the balls into egg white and then coat with bread crumbs. Heat oil in a pan. Fry the ball until golden brown. Serve hot with **PRAN sauce**, tea or coffee.

**Photo: Sazzad Ibne Sayed
Food and Styling: RBR**

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