

Method

Wash and cut the long green chillies into half length-wise. Make the chilli hollow. Heat oil in a pan on low heat. Fry mustard seeds until crackles. Add garlic, ginger and chopped chillies to the pan. Fry for few minutes and add mashed potatoes, ½ tsp red chilli powder, ½ tsp turmeric powder, lime juice, and salt. Cook for 1-2 minutes. Add coriander leaves and mix well. Remove from heat and keep it aside to cool. Stuff the chillies with the potato mixture and keep aside. Take another bowl and combine gram flour, remaining red chilli and turmeric powder, salt and little water to make a thick batter. Heat enough oil in a pan. Dip each stuffed chilli in the batter. Dip fry until golden brown. Serve hot with tomato ketchup.

CHILLI PANEER

Ingredients

For chilli paneer —

2 cups paneer (cottage cheese), cut into cubes

3 tbsp cornflour

Oil for deep-frying

To be mixed into a batter —

¼ cup corn flour

¼ cup plain flour

1 tsp soy sauce

1 tsp chilli powder

¼ tsp black pepper powder

Salt to taste

½ cup water

Other ingredients for chilli paneer —

2 tbsp oil

1 tsp grated ginger

2 tbsp chopped garlic

2 tbsp chopped green chillies

¼ cup chopped spring onions, white and greens

¼ cup onion cubes

¼ cup capsicum cubes

2 tsp red chilli paste

½ tsp soy sauce

1 tsp red chilli sauce

½ tsp vinegar

Salt to taste

To be mixed into cornflour-water mixture —

2 tbsp cornflour

5 tsp water

Method

For chilli paneer —

Combine the paneer and cornflour in a deep bowl and toss them well. Add the above cornflour coated paneer cubes into the prepared batter and toss gently. Heat oil in a non-stick pan and deep fry the coated paneer until golden brown. Drain on absorbent paper and keep aside.

Heat oil in a pan, add ginger, garlic and green chillies, sauté on medium flame for a



few seconds. Add the spring onions, onion cubes, capsicum and sauté on a medium flame for a few seconds.

Add red chilli paste, soy sauce, vinegar and red chilli sauce. Cook on a medium flame for 1 minute. Add fried paneer and cook on a high flame for a few seconds. Add the cornflour-water mixture, mix gently and cook on a high flame for a few seconds. Garnish with spring onion greens and serve immediately.

SWEET AND SOUR CHILLI SAUCE

Ingredients

1 cup vinegar

1 cup water

1 cup sugar

2 tsp fresh ginger root, minced

1 tsp garlic, minced

2 tbsp hot chilli pepper, minced

2 tbsp ketchup

2 tsp corn starch

Method

Pour water and vinegar into a saucepan, and bring to a boil over high heat, stir in sugar, ginger, garlic, chilli pepper, and ketchup. Simmer for 5 minutes. Stir in corn starch. Remove from heat and cool. Then transfer to a bowl, cover and refrigerate until needed.

CRISPY BEEF CHILLI

Ingredients

500g beef steak, very thinly sliced into strips

3 tbsp cornflour

2 tsp Chinese five spice powder



3 tbsp oil

2 red peppers, thinly sliced

2 red chillies, thinly sliced

4 spring onions, sliced, green and white parts separated

2 garlic cloves, crushed

1 tbsp ginger, cut into matchsticks

4 tbsp vinegar

1 tbsp soy sauce

2 tbsp sweet chilli sauce

2 tbsp tomato ketchup

Method

In a bowl, put steak strips, cornflour and Chinese five spice powder. Mix well. Heat oil in a wok or large pan. Add beef and fry until golden and crisp. Remove from pan and keep aside.

In the same pan, add 1 tbsp oil. Add pepper, red chilli, spring onion, ginger, and



garlic to the pan. Stir fry for 2-3 minutes to soften. Add vinegar, soy sauce, sweet chilli sauce, tomato ketchup, and little water. Bubble for 2 minutes and add the fried beef back into the pan. Toss well to coat. Remove from heat and serve.

GREEN CHILLI PICKLE

Ingredients

250g green chillies

2 tbsp mustard seeds

½ tsp turmeric powder

1 tsp red chilli powder

½ cup mustard oil

½ tsp salt

2 lemon juice

Method

Wash the whole green chillies and spread them on kitchen towel to dry completely. Slice the green chillies into small round slices. Grind mustard seeds in mortar-pastel or use a spice grinder.

First, in a large clean glass jar or bowl. Add sliced chilli, mustard, lemon juice, and salt. Then warm the mustard oil in a small pan, but don't boil or heat too much. Add turmeric, red chilli powder and remove from heat. Pour oil over the chilli mixture. Mix well and leave it for 2 days. Serve with rice or khichuri.

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

