

DESHI MIX
SALINA PARVIN



The perfect dynamic duos for your Eid table

BIHARI DUM GOSHT

Ingredients

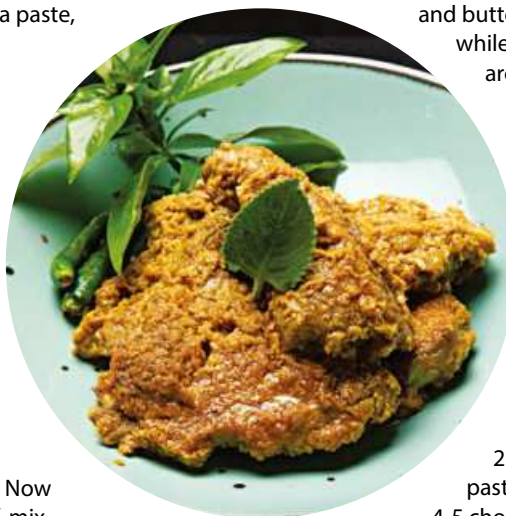
- ½ kg beef fillet
- ¼ cup fried crushed onions
- 2 tbsp chopped onions
- 2 tbsp ginger-garlic paste
- 4 tbsp mustard oil
- ½ tsp turmeric powder
- 1 tbsp crushed red chilli powder
- 5 almonds
- 2 tsp desiccated coconut
- ½ tbsp sesame seeds
- ½ tsp garam masala powder
- 1 tsp cumin seeds
- 2 tbsp yoghurt
- 2 tbsp papaya paste
- Salt to taste
- Oil for fry
- Charcoal for smoke

Method

In a spice mixture, add sesame seeds, almonds, fried onions and coconut; grind well and set aside.

In a bowl, add beef fillet, yoghurt, salt, papaya paste, ginger-garlic paste, ground mixture, coriander powder, red chilli powder, cumin powder, garam masala powder, and turmeric powder; mix well and marinate for 4-5 hours or overnight.

Heat oil in a pan. Add onions and fry until golden brown. Now add marinated beef, mix well and cook on high flame for 5 minutes. Add water and mix, cover and cook on low flame for 1 hour or until meat is tender and oil floats over it. Place a foil



paper in the middle with hot coal and butter and cover it for a while to get that smoked aroma. Garnish with fresh coriander and serve.

BAKED MUTTON

Ingredients

- 1 small mutton leg
- 2 chopped onions, 3 tomatoes
- 2 tbsp lemon juice
- 2 capsicums
- 2 tbsp ginger-garlic paste
- 4-5 chopped green chillies
- 4 tbsp papaya paste
- 1 tsp all-spice powder
- 1 tbsp chilli powder
- 1 tsp crushed black pepper

Aluminium foil as required
4 tbsp oil
Salt to taste

Method

Debone the mutton leg (or you can leave it bone in). Now beat with a steak hammer to flatten. Marinate well with 4 tablespoons of papaya paste. Keep it aside.

In a bowl, mix together ginger and garlic paste, green chillies, all-spice powder, chilli powder, lemon juice, and salt. Mix well.

Now marinate the mutton leg with the mixture. Wrap the leg in aluminium foil, sprinkle chopped onions, chopped tomatoes, and chopped capsicum on top. Lastly, bake in a preheated oven on 180° C for 30-35 minutes. Now remove from oven, dish it out and serve hot.

Photo: Sazzad Ibne Sayed
Food and Styling: RBR

Delicious rice recipes for Eid

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CRISPY RICE BALL

Ingredients

- 2 cups cooked ACI Aroma Aromatic Chinigura Rice
- 3 tbsp plain flour
- 1 tbsp chopped green chillies
- ½ cup processed cheese, cut into cubes
- ¼ tsp black pepper powder
- Salt to taste
- Pinch of baking soda
- 1 egg
- Oil for deep fry

Method

Mash the cooked rice gently in a deep bowl. Add all the ingredients except cheese and

mix well. Scoop some of the rice mixture using a measuring spoon. Place a cheese cube at the centre. Gather to form a ball, making sure that no part of the cheese is exposed. Shape each portion into a ball. Heat oil in a pan and deep fry a few balls at a time on a medium flame until they turn golden brown in colour from all the sides. Serve immediately with sauce.

ZAFRANI PAYESH

Ingredients

- 1 tsp ghee
- ½ cup ACI Aroma Aromatic Chinigura Rice, soaked in water for 30 minutes and then strained

- ½ cup chopped nuts (cashew, pistachio, almond, walnut)
- ½ cup sugar
- 1½ litre full fat milk
- 1 pinch saffron (soaked in 1/3 cup warm milk)
- 2 green cardamom powder
- Few drops rose water, optional

Method

Take a pan, melt the ghee in it. Add the strained rice and chopped nuts to it. Fry for few minutes. Do not burn the rice. Remove the rice and chopped nuts from the pan and keep aside. In the same pan, add the 2 tablespoons of sugar and 2 tablespoons of water. Caramel the sugar

by stirring continuously on low heat. When the caramel will be made, add the fried rice and nuts to the same pan, add the milk and start boiling all together. Add cardamom powder and saffron milk. Cook till the milk is reduced and thickens. Add rest of the sugar and boil for 2-3 minutes.

The colour of the payesh will be brownish for the caramel. Turn off the heat, add rose water, stir and let the payesh cool down completely. Keep in the refrigerator for 1-2 hours. Remove just before serving. Garnish with chopped nuts on top. Enjoy.

Photo: Sazzad Ibne Sayed
Food and Styling: RBR

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