



Lay the fish pieces in the serving dish. In a tempering pan, heat mustard oil and temper with slit green chilli and mustard seeds. Drizzle the hot fragrant oil over the fish pieces.

**BASANTI POLAO**

**Ingredients**

2 cups chinigura rice (washed and drained), 4 cups of boiling hot water, fried cashew and raisin, sliced pistachio and almond, bay leaf, whole garam masala, ginger paste, green chilli, yellow food colour and turmeric, milk infused with saffron thread and jorda colour, salt, sugar, oil and ghee

**Method**

In a saucepan, heat oil and ghee together. Add bay leaf and whole garam masala. Add sliced nuts and fry a little. Add rice, ginger paste, food colour, turmeric, salt and sugar. Stir-fry well. Add the hot water. Cover and cook. After water dries up, add whole green chilli, cashew and raisin, saffron mix and a little ghee. Stir well, cover and simmer on a tawa (dum). After 10-15 min, take off stove.

**JHIRIJHIRI ALUBHAJA**

**Ingredients**

Finely julienned potato, turmeric powder, salt, curry leaves, peanuts, chaat masala, oil and mustard oil

**Method**

Wash the potato in cold water, drain and smear with pinch of turmeric powder and salt. In a deep-frying wok, deep-fry the potato in batches until crisp. Keep the fried potato in a strainer to drain off excess oil.

In a tempering pan, heat mustard oil. Temper with curry leaves and peanuts. Fry a little and strain out. Loosely mix this fried condiment with fried potato and sprinkle chaat masala over it.

**CHUTNEY**

**Ingredients**

Boiled and smashed olive, green mango pieces, five-spice (*panchphoran*), mustard seed, dry red chilli, turmeric powder, black salt, salt, sugar and mustard oil

**Method**

In a wok, heat mustard oil. Temper with five-spice and dry red

chilli. Add olive and mango. Fry with turmeric powder and salt. Add hot water, cover and simmer until mushy. Add sugar and black salt. Cook until sugar dissolves and the chutney thickens up. Meanwhile, in a tempering pan, heat mustard oil and temper with mustard seed and dry red chilli. Drizzle it over chutney, mix well and take off stove. Sprinkle chaat masala over it.

**DESSERT PLATTER**

**COCONUT NARU**

**Ingredients**

Grated coconut, sugar, milk powder, cardamom powder

**Method**

Blend together grated coconut, milk powder and sugar into a mound. In a heavy-bottomed pan, keep stir-frying this mound continuously until it gets sticky, releases oil and comes out of the pan easily. Take the mound off the pan into a dish. Make little round balls from this mixture with your palms.

**Payesh**

**Ingredients**

1 litre full cream milk, 100g chinigura rice, 4 tbsp condensed milk, 1 cup sugar, cardamom powder, raisin

**Method**

Boil the milk in a heavy-bottomed saucepan. Mix all dry ingredients together (except cardamom powder and raisin) and add to the milk. Cook until the rice is cooked, while stirring occasionally. After rice is done and soft, add cardamom powder and raisin. Stir well, take off stove and cool it.

**Kheer sandesh**

**Ingredients**

Full cream milk, sugar, grated coconut, cardamom powder

**Method**

Cook the milk and sugar together in low heat and condense it to kheer. Add grated coconut and stir continuously until it becomes stiff and comes off the pan easily. Add cardamom powder and take it off the pan. Shape portions of this mixture into decorative moulds and lay them in a flat dish to cool.



**Photo: Sazzad Ibne Sayed  
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