

**FUSION GALORE**

**SHAHEDA YESMIN**  
Proprietor of Jewel's Kitchen  
boutique school



# Soups for winter

There are few dishes that really hit the spot better than soups, and that is doubly true during cold winters, when you crave something warm you up from the inside. And so, for this winter, try out these delicious soup recipes.

**BOK CHOY SOUP****Ingredients**

To marinate the chicken —

- 250 g chicken
- 1 tbsp soya sauce
- 2 tsp garlic paste



- 2 tsp coriander root paste
  - 1 tsp ginger paste
  - 1 tsp green chilli paste
  - 1 tsp salt
  - 1 tsp sugar
  - ¼ tsp white pepper powder
- For the soup —
- 1 litre chicken stock
  - 500g whole Bok choy or spinach
  - 1 tbsp soya sauce
  - 25g straw mushroom



- 4-5 green chilli
- Peppercorn stem

**Method**

In a bowl, combine all the ingredients from the chicken marinade and mix well. Make chicken mix into small balls using ½ tablespoon of the mixture. Wash and cut the bok choy in ½ inches lengthwise. Add the chicken stock in a soup pot on high heat. Let it boil. Add the chicken balls into the boiling stock. Simmer for 5 minutes. When the chicken balls are cooked add bok choy, soya sauce, mushrooms, green chili and peppercorn stem, simmer for 2 minutes, adjust the taste. Remove from the heat. Serve hot.

**CANNELLINI BEAN SOUP****Ingredients**

- 2 tsp olive oil
- ¼ cup chorizo, cut in cubes
- ¼ cup leek, thinly sliced
- 1 tbsp minced garlic
- 100g chicken gizzard, cleaned, washed and cut in quarter
- 1½ cup mixed and soaked overnight



- 200g shrimp meat
- 100g champignon, quartered
- 1 tsp paprika powder
- 1 tsp dry chilli powder
- 1 tsp ginger paste
- 2 tsp garlic paste
- 2 tsp salt
- 1 tbsp oil

For the soup base —

- 4 cups water
- 1 cup homemade chicken stock
- 2 tbsp hot sauce
- 3 tbsp tomato-ketchup
- 1 tbsp sugar
- 3 egg
- 2 tbsp light soy sauce

Other ingredients for soup —

- 4 stalks of lemongrass, cut in 2 inch pieces and bruised
- 2-inch galangal, thinly sliced
- 3 tbsp corn flour, mix with ½ cup of water
- 5 green chillies, halved
- 2 tbsp lemon juice

**Method**

Marinate the protein and mushroom for 20 minutes. Heat a pan with oil and fry the protein mix in a high heat for about 2 minutes. Remove from the stove top. In a soup bowl add all the soup base ingredients and add the lemongrass and galangal. Bring it to a boil. Simmer for 7 minutes, add the fried proteins, simmer for 1 minute. Pour the corn flour slurry, green chillies and lemon juice. Adjust the taste and serve hot.

**Food and Photo: Shaheda Yesmin**

## The Garden Kitchen of Sheraton Dhaka: A buffet restaurant in Banani

Located in 44 Kemal Ataturk Avenue, a new addition to Dhaka's culinary scene, is The Garden Kitchen, the buffet restaurant of Sheraton Dhaka on the 14th floor of the hotel.

As you step out of the elevator and onto the lobby of The Garden Kitchen, it would quickly hint that the restaurant has not been stringent at all about space. And this impression will get reinforced as you enter the main restaurant itself, which is indeed spacious, and also includes a rather large outdoor area for al-fresco dining, with greenery, a fountain, and unobstructed skies owing to the height at which The Garden Kitchen is located.

So the spacious restaurant is nicely decorated without overdoing it— just a

splash of opulence. There are also in total four private dining areas -- perfect for holding formal meetings and informal



get-togethers as well.

With that said, let's dive into the food now. Featuring a variety of cuisines, the buffet stations offer a wide plethora of delicacies, spoiling you with choices. So, there are your biryanis and curries, dumplings and sushi, steaks and grills, and so on -- an eclectic multi-cuisine feast, from continental to Pan Asian to flavours of Bangladesh and the subcontinent and much more.

The buffet spread includes live stations, sections where you can have food made-to-order, and counters with large elaborate dishes such as a whole baked fish where the servers will cut you chunks of it for your plate.

With such a wide array, there is something or other in The Garden Kitchen that you will definitely like— a presentation of cheeses, delightful goblets of shrimp cocktail, salads to binge on, the nicely crafted sushi along with the raging wasabi, the beef ribs and other meat items to unleash the carnivore in you, and of course scrumptious mousses and other pastries in the desserts section to end it all.

Generous not just in terms of variety and quality of food but also in terms of the space and the area which the eatery occupies, The Garden Kitchen of Sheraton Dhaka seems to be a promising one!

**By M H Haider**  
**Photo: Sheraton Dhaka**

