

# Ilish for every palate

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- 1 tsp chilli powder
- 1 tsp salt
- 1 tbsp sugar
- 1 tsp lemon juice
- ½ cup vegetable oil
- ½ cup whisked yoghurt
- ½ cup water
- For the polao—*
- 2 kg kalijeera/chinigura rice
- 2 tbsp ghee
- 1 cup fried onion
- 2-inch cinnamon stick
- 5 crushed clovers
- 5 cardamoms
- 1 bay leaf

- 8 green chillies
- Salt, to taste
- Sugar, to taste
- 3 cups water, boiled

**Method**

*For the hilsa —*  
Heat oil in a deep bottomed pot and fry the chopped onions until they turn brown. Add onion, garlic and ginger paste with turmeric and chilli powder, salt, and sugar. Stir and simmer for a minute. Sprinkle little amount of water and stir well. Add whisked yoghurt, and mix them well.



Place the fish pieces carefully in this gravy in a single layer and cook for 4/5 minutes. Add water. Keep the fish covered until cooked. Once the water dries up and the gravy thickens, add lemon juice and green chillies. Turn off the stove. Keep the fish covered for 3/4 minutes.

*For the polao—*  
Heat 1 tablespoon of ghee and add cinnamon, cardamoms, clovers and bay leaf for 30 seconds. Add the rice and fry it

for 5/6 minutes. Add salt, green chillies and boiled water. Cover the pot and cook on medium heat until all the water is absorbed.

*Assembling—*

Take out half of the rice and pour in all the fish pieces, along with gravy, in a single layer. Spread the fried onions, 1 tablespoon of ghee, and green chillies over it, and cover with separated rice. Turn down the heat to low, and cook for 10 minutes. Turn off the stove once the fragrance has spread. Keep it covered for more 10 to 15 minutes, and garnish with fried onions and serve hot.

Photo: LS Archive/ Sazzad Ibne Sayed

## ◆ HOROSCOPE ◆



**ARIES**  
(MAR. 21-APR. 20)

Your partner will be unreasonable this week. Focus on your creative abilities. Try not to socialise too much. Your lucky day this week will be Wednesday.



**TAURUS**  
(APR. 21-MAY 21)

Be open about your intentions. Uncertainty regarding your partner may arise. It's time to move on. Your lucky day this week will be Thursday.



**GEMINI**  
(MAY 22-JUN. 21)

Don't be so generous all the time. Your efforts will be appreciated. Re-evaluate your situation. Your lucky day this week will be Sunday.



**CANCER**  
(JUN. 22-JUL. 22)

Don't allow co-workers to hinder your ambitions. Spend time with your partner. Keep your promises or suffer the consequences. Your lucky day this week will be Wednesday.



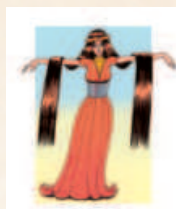
**LEO**  
(JUL. 23-AUG. 22)

Plan some family outings. Your health can turn for the worse. Make plans for a vacation. Your lucky day this week will be Monday.



**VRGO**  
(AUG. 23-SEP. 23)

Change your self-image. Everything you embark in will succeed. Don't make promises you can't keep. Your lucky day this week will be Monday.



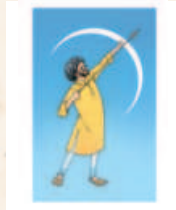
**LIBRA**  
(SEP. 24-OCT. 23)

Someone is out to sabotage you. Join groups that intellectually stimulate you. Deep discussions can lead to friction. Your lucky day this week will be Saturday.



**SCORPIO**  
(OCT. 24-NOV. 21)

Take some time off to settle your mind. Look into investment opportunities. Find a way to lift your spirits. Your lucky day this week will be Saturday.



**SAGITTARIUS**  
(NOV. 22-DEC. 21)

Avoid financial disputes with loved ones. Someone at work could be interested in you. Do your best work by yourself. Your lucky day this week will be Monday.



**CAPRICORN**  
(DEC. 22-JAN. 20)

Don't make unreasonable promises. Expect opposition from family as well as colleagues. Spend your time getting things done at work. Your lucky day this week will be Friday.



**AQUARIUS**  
(JAN. 21-FEB. 19)

Co-workers may not be completely honest. Insincere gestures of friendliness may occur. You might be at fault. Your lucky day this week will be Saturday.



**PISCES**  
(FEB. 20-MAR. 20)

Look into long-term investments. Organise events that will keep children busy. Pamper yourself for a change. Your lucky day this week will be Saturday.