

KHATTA ALOO

Ingredients

500g baby potatoes, boiled and peeled
2 tbsp oil
2 tsp cumin seeds
½-inch ginger slivers
2 green chillies, finely chopped
1 tsp red chilli powder
½ tsp turmeric powder
2 tbsp pomegranate seeds powder
1 tsp green mango powder
¼ tsp sugar
Salt to taste
Fresh coriander for garnish

Method

In a wok, heat oil on medium heat. Add cumin seeds and fry for 10 seconds. Add ginger and green chillies. Stir well and fry for few seconds. Add boiled potatoes and fry. Add all the spices and stir for 2-3 minutes. If you feel its sticking to the bottom of the pan, lower the heat. Add a splash of water, sugar, salt and chopped coriander. Turn off the heat. Cover with a lid and let it rest for a few minutes as the potatoes soak in all the spices. Serve with khichuri or paratha.

SINDHI MUTTON FRY

Ingredients

1 kg mutton pieces
2 tbsp raw papaya paste
4-5 tbsp oil
4 medium onions, chopped
2 tbsp ginger-garlic paste
1 cup yoghurt
2 tomato puree
2 tbsp chopped coriander leaves
1 tbsp cumin seeds
1 tbsp coriander seeds powder
1 tsp garam masala powder
4 green chillies
2 red chillies
2 green cardamoms
Salt to taste

Method

Wash the mutton pieces properly. Apply the papaya paste to the mutton and leave it for half an hour. Grind all the spice ingredients



and make a fine powder. Heat oil in a vessel, add onion and fry for 1 minute. Then add ginger-garlic paste and sauté until the raw smell goes off. Add yoghurt, tomato puree and salt. Fry for few minutes. Add the mutton and mix well. Cover and cook



on low flame for 20 minutes. Now add garam masala powder and green chillies to the mutton. Mix and cook for another 10 minutes. Remove from heat. Garnish with coriander leaves and serve.

ROGHANI CHICKEN

Ingredients

6 pieces chicken
2 tbsp lemon juice
4-5 cashews and almonds
2 tomatoes
2 onions
1 tbsp ginger-garlic paste
1 tsp red chilli powder
1 tsp turmeric powder
½ tsp cumin powder
1 tsp coriander powder
½ tsp garam masala powder
½ tsp pepper
½ cup oil
Salt to taste

Method

Take chicken pieces and marinade with salt and lemon. Let it rest for half an hour. Then deep fry until crisp. Now, in a blender, add cashews and almonds; tomatoes, onion ginger and garlic. Heat oil in a pan. Add the all the blended ingredients to the pan. Fry the mixture until the oil starts to separate. Add some water and stir. Now add red chilli powder, turmeric powder, cumin powder, coriander powder, garam masala powder, pepper and salt. Mix well and add fried chicken pieces. Cook till all the flavours combine. Once done, serve and enjoy.

KHEER KADAM

Ingredients

500g mawa
2 litres milk
15 strands saffron
½ tsp green cardamom powder
2 cup sugar
4 tsp icing sugar
4 drops edible food colour
2 tbsp lemon juice
Water as required

Method

Pour milk in a pan and bring it to a boil. Add lemon juice and prepare the chhana. Then using a strainer, extract the chhana in a bowl and knead it to make a soft dough. Now divide the dough into small portions and roll it into small balls resembling a roshgolla. Keep them aside. Meanwhile, take another deep bottomed pan and put it on medium flame. Add water and sugar. Cook until thick consistency is reached. Add saffron and red food colour. Stir to prepare nice red sugar syrup and turn off the flame.

Soak the prepared roshgolla in the sugar syrup and allow it to cook in the syrup. For preparing the outer coating, take a non-stick pan, add mawa and cook until it changes colour.

Add grated coconut, icing sugar and cardamom powder. Mix well and cook for 2 minutes. Once done, prepare flat circles from the mawa mixture and keep aside. Remove the soaked roshgolla from the syrup. Now place one roshgolla into the flat mawa circle and lift the mawa from all sides and roll back giving it a round shape. Coat the ball with roasted mawa and place it over plate. Keep these in the refrigerator for 1 hour and serve.

ROASTED RICE PAYESH

Ingredients

1 tsp ghee
½ cup aromatic rice, soaked in water for 30 minutes and then strained
½ cup chopped nuts (cashew, pistachio, almond, and walnut)
½ cup sugar
2 litre full fat milk



1 pinch saffron (soaked in 1/3 cup warm milk)
2 green cardamoms
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. Take out the rice and chopped nuts and keep aside.

In a pan, add the 2 tablespoon of sugar and 2 tablespoon of water. Caramel the sugar by stirring continuously on low heat. When the caramel is 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 until the milk reduces and thicken. 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 a refrigerator for 1-2 hours. Remove just before serving. Garnish with chopped nuts on top. Enjoy.

NARIKELER CHIRA (COCONUT CHIPS)

Ingredients

2 pieces coconut
500g sugar
2 cups water

Method

Peel the coconut and grate into thin slices. In a pan, put water and sugar. Bring to a boil until it thickens. Pour the grated coconut flakes. Turn continuously until it becomes crispy under medium heat. Remove from heat and allow it to cool completely. Serve or store in air tight container.

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