



## CHOLA BHUNA

### Ingredients

2 cups black chana (chickpeas; soaked overnight)  
1 tbsp Radhuni Shaadmishali Seasoning Mix  
1 medium onion (finely sliced)  
1 tbsp garlic paste  
1 tbsp ginger paste  
2 green chillies (slit in half)  
1 tsp cumin seeds  
½ tsp turmeric powder  
½ tsp red chilli powder (adjust to taste)  
2 tbsp oil  
½ cup water  
Salt to taste  
Fresh coriander leaves (chopped, for garnish)  
Lemon wedges (for serving)

### Method

Once soaked, drain the black chana and boil it in water to soften it without making it mushy. After straining, set aside.

Put the cumin seeds into a pan with some hot oil. Permit them to wheeze. Sauté the chopped onions until they turn a golden brown colour. While cooking, stir in the ginger and garlic paste and cook until aromatic.

Add the Radhuni Shaadmishali Seasoning Mix, turmeric powder, and red chilli powder. Coat the onions thoroughly with the fragrant mixture by stirring them. Make sure the boiling chickpeas absorb the spices by adding them and mixing well.

Once the flavours have blended, add the water and cook for 5 to 7 minutes. For added heat, toss in green chillies. Adjust the salt according to your taste. Serve immediately with lemon wedges and fresh coriander leaves for garnish.



## SESAME SHRIMP NOODLES

### Ingredients

2 tbsp oil  
½ cup shrimp (washed and drained)  
Salt to taste  
A pinch of red chilli powder  
1 egg  
2 onions (chopped)  
2 green chillies (chopped)  
1 cup tomatoes (chopped)  
3 packets of Chopstick Instant Noodles (Masala Delight, Deshi Masala, or Yummy Masala)  
1 tbsp sesame seeds (for garnish)

### Method

Thoroughly rinse and pat dry the prawns. Combine the turmeric powder and a teaspoon of salt and marinate. Lightly sauté the prawns in oil until they get a golden brown colour. Remove from the heat. Lightly scramble the egg and cook it in the same pan with a touch of salt. Sauté the chopped onions and green chillies until they soften in the pan.

Combine the Chopstick Noodles masala with the chopped tomatoes and stir thoroughly. Blend everything after coating the quick noodles evenly with the spices. After the prawns are cooked, mix them with the scrambled egg. Add a few more minutes of frying time for a little crunchiness. Top with sesame seeds and enjoy while still hot.



## DOI BORA

### Ingredients

**For the bora (lentil balls)** —  
1 cup lentils (urad dal or mung dal; soaked overnight)  
½ tsp salt  
½ tsp cumin seeds  
1 green chilli (finely chopped)  
Oil for deep frying

**For the yoghurt mixture** —  
2 cups thick yoghurt  
½ cup cold water  
½ tsp sugar  
½ tsp salt  
½ tsp Radhuni Chaat Masala

**For garnishing**  
1 tbsp Radhuni Chaat Masala  
½ tsp red chilli powder  
½ tsp roasted cumin powder  
Chopped fresh coriander  
Tamarind chutney (optional)

**Method**  
Bora (lentil balls) are the first ingredient to prepare. After the



lentils have soaked, drain them and blend them into a paste with some water. Season with salt and stir in the cumin seeds and chopped green chillies. Drop spoonfuls

make them soft, soak the lentil balls in a basin of hot water for ten minutes.

In the second step, you make the yoghurt combination. Whisk together the yoghurt, chilly water, sugar, salt, and half a teaspoon of Radhuni Chaat Masala in a mixing bowl. Whip until very light and fluffy.

The next step is to put the doi bora. Before adding the balls to the yoghurt mixture, press out any excess water using your fingers. Ten to fifteen minutes is the very minimum to let them soak in the taste.

Prior to serving, garnish with Radhuni Chaat Masala, red chilli powder, and roasted cumin powder. To garnish, mince some coriander and, if preferred, drizzle with tamarind chutney. For a delightfully acidic and expertly spiced iftar treat, serve cold.



## FRUIT CUSTARD

### Ingredients

2½ tbsp Radhuni Custard Powder  
¼ cup water  
500ml milk  
4 tbsp sugar  
1 apple  
1 cup grapes  
½ cup pomegranate arils  
1 cup diced strawberries  
2 tbsp slivered almonds  
2 tbsp pistachios  
2 tbsp raisins

### Method

To guarantee the custard is lump free, mix the Radhuni Custard powder with water until a smooth consistency is obtained. Boil the milk and sugar in a pot set over medium heat. While continuously stirring, gradually add the Radhuni Custard powder mixture to the boiling liquid to prevent lumps. Reduce heat to low and continue cooking.

Continuous whisking will cause the custard to coagulate and integrate all of the ingredients. It will thicken in the fridge, so take it off the heat and let it settle. Mix the chopped fruit, almonds, and raisins after they have cooled to room temperature. Add ground nuts and raisins as a garnish just before serving.

By K Tanzeel Zaman  
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