



#FOOD & RECIPES

QUICK IFTAR FIX: Three Recipes for Every Craving

Planning your iftar menu does not have to be complicated. Whether you are craving something savoury, light, or sweet, these three quick recipes — Dim Alur Chop, Tuna Salad Sandwich, and the classic Firni — will add variety to your table without taking up too much time in the kitchen.

DIM ALUR CHOP**Ingredients**

3 roasted chillies
2 green chillies
½ cup fried onions
4 medium potatoes
½ tsp garam masala
½ tsp roasted cumin
1 tsp salt
2 tbsp coriander
1½ tsp butter

garam masala, roasted cumin, salt, and fresh coriander to the potatoes. Mix well with butter. Wrap half a boiled egg with the potato mix. Coat with flour, whisked egg, and breadcrumbs. Deep fry in oil until golden brown. Ready to enjoy!

QUICK TUNA SALAD SANDWICH**Ingredients**

1 medium red onion (about 8 ounces, 225g; cut into ¼-inch size)
4 five-ounce (140g) cans of oil-packed tuna, drained
1 cup (240ml) mayonnaise, plus more as needed
2 stalks celery (about 6 ounces, 170g total; cut into ¼-inch size)
1 ounce (about 10

**Method**

Crush roasted red chillies, green chillies, and fried onions. Mash the potatoes in a large bowl. Add the crushed chillies, fried onions,

stalks) flat-leaf parsley leaves and tender stems, minced (about 1/4 packed cup)
½ tsp (3g) Asian fish sauce or very finely

minced oil-packed anchovy fillets (about 2 small fillets)
Kosher salt and freshly ground black pepper

8 slices sandwich bread, very lightly toasted
Lettuce leaves, torn, for garnish

Method

In a small bowl, combine onion, tuna and mayonnaise and mix very well with a spoon until tuna is reduced to very small shreds. Drain onion well, then add to tuna along with celery, parsley, and fish sauce or anchovy. Mix until well incorporated, then season with salt and pepper. Add more mayo, 1 tablespoon at a time, if desired. Spoon tuna salad onto 4 bread slices, top with lettuce leaves, then close sandwiches. Serve right away.

THE CLASSIC FIRNI**Ingredients**

2 tbsp basmati rice
1 litre milk, full cream

¼ cup sugar
¼ tsp cardamom powder/Elachi powder
2 tbsp saffron milk
Few dry fruits, chopped

Method

Firstly, soak 2 tbsp of basmati rice for 30 minutes. Discard the water and blend the rice to a coarse paste. Keep aside. Now in a large yok boil 1 litre of milk. Stir occasionally and simmer for 10 minutes. Keep the flame on low or until the milk thickens. Now add in prepared coarse rice paste. Stir continuously for 5 minutes or else, lumps might form.

Simmer for another 5 minutes stirring in between. Boil the milk until the rice gets cooked completely.

Now, add ¼ cup of sugar and 2 tbsp of saffron milk. Mix well until the milk thickens and turns creamy. Add in cardamom powder and mix well. Finally, serve chilled firni garnished with a few chopped nuts.

Photo: LS Archive/ Sazzad Ibne Sayed