

#COVER STORY

MEJBANI BEEF CURRY

Star **LIFE** Style



The highlight of anyone's Eid meal may be biriyani, but there's no denying the comforting scent of Chittagong's signature dish — Mejbani Beef Curry — simmering away in the background. With Radhuni Mejbani Beef Curry Masala, you will not have to go on a wild goose chase for spices to achieve that original taste.

Ingredients

1 kg beef (cut into chunks)
1 pack Radhuni Mejbani Beef Curry Masala
1 tbsp Radhuni mustard oil
1 large onion (sliced)
2-3 dried red chillies
Salt to taste

Method

Heat mustard oil and sauté onions until golden. Toss in Radhuni Mejbani Beef Curry Masala, beef chunks, turmeric, and salt. Stir well. Add enough water to cover the meat and let it slow-cook for 2-3 hours. Serve with plain rice and a wedge of lemon.

KALA BHUNA

A dish so legendary that every Bangladeshi festival menu fights for a spot, Radhuni Kala Bhuna Masala makes recreating this classic at home a breeze. With its rich, dark gravy, and deeply caramelised beef, kala bhuna is a slow-cooked masterpiece that pairs beautifully with paratha, naan, or plain rice.

Ingredients

1 kg beef (cut into medium chunks)
1 Pack Radhuni Kala Bhuna Masala
1 tbsp Radhuni mustard oil
1 onion (thinly sliced)
2-3 dried red chillies
½ cup yoghurt
½ cup oil
Salt to taste
Fresh coriander (for garnish)
Fried onions (for garnish)

Method

Heat mustard oil in a deep pan. Fry the sliced onions until golden brown and crispy.

Remove half for garnishing later. Mix in Radhuni Kala Bhuna Masala, and dried red chillies. Fry the spices well.

Add beef chunks and sear on high heat until browned. Add the yoghurt and stir thoroughly to coat the meat. Cook covered over low heat, stir often and add water as needed, for two to three hours. Cook until the meat is caramelised and the oil separates from the sauce.

Present hot alongside paratha or plain rice; adjust salt to taste; then garnish with fried onions and fresh coriander.

TEHARI

Ingredients

2 cups fragrant rice
500g beef (cubed)
1 pack of Radhuni Tehari Masala
½ cup oil
1 onion (sliced)
2 green chillies
Salt to taste

Method

Heat oil and fry onions until golden. Add beef. Mix in Radhuni Tehari Masala and cook until aromatic. Add washed rice, stir, then pour enough water to cook the rice. Simmer on low heat until everything is cooked through.

QUICK & TASTY FRIED RICE

Got leftover rice from yesterday? Perfect! Radhuni Fried Rice Seasoning Mix turns it into a restaurant-style delight with zero effort.

Ingredients

2 cups cooked rice (chilled)
1 tbsp Radhuni Fried Rice Seasoning Mix
1 egg (beaten)
½ cup mixed vegetables
1 ½ tsp oil

Method

Heat oil and scramble the egg. Add vegetables, and stir fry for 2 minutes. Toss in the rice and Radhuni Fried Rice Seasoning Mix. Stir well. Serve hot with a side of grilled chicken or prawns.

