

Eid-ul-Azha feasting, made effortless



Eid-ul-Azha is more than just qurbani — it's about gathering around warm plates, family chatter, and that unmistakable aroma wafting from the kitchen. Whether you are attempting your first beef curry or planning an elaborate biryani feast for the extended family, Radhuni Ready Mix Masala has got your back. From the rich, slow-cooked depth of mejbani beef curry and kala bhuna to creamy korma, comfort-driven khichuri, festive biryani, and even late-night falooda or quick kababs — each mix is crafted to deliver an authentic taste without the hassle.

No extra spices, no guesswork — just follow the pack instructions and let Radhuni do the heavy lifting. It's the one-stop solution for home cooks of all levels, from first-timers to seasoned pros. This Eid, focus less on measuring and more on the moments that matter.

MEJBANI BEEF CURRY

The highlight of anyone's Eid meal may be biryani, but there's no denying the comforting scent of Chittagong's signature dish — mejbani beef curry — simmering away in the background. With **Radhuni Ready Mix 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)
- A whole pack of **Radhuni Ready Mix Mejbani Beef Curry Masala**
- 1 tbsp mustard oil
- 1 large onion (sliced)
- 2-3 dried red chillies
- Salt to taste



- 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 Ready Mix 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.



a celebratory dish that requires no guesswork.

Ingredients

- 1 kg meat (chicken/beef)
- 30g (1 packet) **Radhuni Ready Mix Korma Masala**
- ½ cup sour yoghurt
- 3 tbsp onion paste
- 2 cups chopped onions
- Paste of 15 almonds
- ⅓ cup raisin paste
- 3 tbsp ghee
- 5-6 pcs green chillies
- 6 tbsp powdered milk
- 8 tbsp edible oil
- Salt, as required

Method

Marinate meat with Radhuni Ready Mix Korma Masala, yoghurt, onion paste, almond paste, raisin paste, 1 tbsp ghee and salt. Let it rest for an hour. Dissolve powdered milk in 2 cups water and boil until reduced to 1 cup. Fry onions until crisp, then set aside. In the same oil, add 2 tbsp ghee and the marinated meat along with half the fried onions. Sauté briefly. Add ½ cup water and cook till the meat is tender. Stir in the thickened milk and green chillies. Simmer for 5 minutes. Garnish with remaining fried onions. Serve with polao or paratha.



BEEF CURRY MASALA

(Serves 6-7 people)

A no-fuss classic that hits the spot every time. Rich, aromatic, and full of flavour, this beef curry is your comfort food in a pot, made effortlessly with **Radhuni Ready Mix Beef Curry Masala**.

Ingredients

- 1 kg beef
- 1½ cup chopped onions
- Salt, as required
- 8 tbsp or 120 ml edible oil
- 25g or 12 tsp **Radhuni Ready Mix Beef Curry Masala**

Method

Cut beef into medium chunks and rinse thoroughly. Drain excess water. Heat oil in a heavy pan and fry onions till lightly

golden. Add ½ cup water, **Radhuni Ready Mix Beef Curry Masala**, and salt. Sauté the mixture on medium flame until the oil begins to separate. Add beef pieces and continue cooking for 10-15 minutes. Pour in water as needed, bring to a boil, and cover. Simmer until the meat is tender and the curry reaches your desired thickness. Serve piping hot with rice.

KORMA MASALA

(Serves 5-6 people)

A creamy, regal dish with rich undertones of almond and raisin paste. With **Radhuni Ready Mix Korma Masala**, you get



Method

Heat mustard oil and sauté onions until golden. Toss in **Radhuni Ready Mix 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 and **Radhuni Ready Mix 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)
- A whole pack of **Radhuni Ready Mix Kala Bhuna Masala**
- 1 tbsp mustard oil
- 1 onion (thinly sliced)
- ½ tsp **Radhuni red chilli powder** (adjust to taste)
- 2-3 dried red chillies