

During Ramadan, kitchens in Bangladesh don't run on calm they run on timing. The day is long, the clock moves faster after Asr, and somehow, everyone wants something "light" while requesting five items at once. That's usually when you realise you don't just need ingredients. You need reliability.

RAMADAN IFTAR, DONE RIGHT Comfort fusion food *with* Radhuni



That's where Radhuni fits in, not to replace the cook, but to keep the base steady when you're juggling everything else. The best part is the range feels genuinely versatile: with Radhuni, you can stick to the traditional recipes you grew up with, and still play around with newer fusion ideas, like the ones here, without the flavours feeling out of place.

Radhuni Halim Mix makes Nehari haleem feel doable on a weekday, without losing that deep, slow comfort. For iftar-table classics, Radhuni Shadmishali Seasoning Mix settles into chola like it belongs there, warm, rounded, properly familiar.

Then there's the fun stuff. Chopstick Instant Noodles turns into noodles pakora the way only Dhaka kitchens can: a little chaotic, a little genius, and gone before you've even sat down. When you're doing savoury bites like beef keema toast or chicken curry stuffed bread rolls, Radhuni Ready Mix Beef Curry and Radhuni Chicken Curry Masala help you land the flavour without overthinking it.

And if you want that quick, sharp lift on snacks, Radhuni Ready Mix Chaat Masala does the job in one pinch.

Finish with fruit custard cold, creamy, and quietly perfect, especially with Radhuni Custard Mix keeping it smooth.

Here are the recipes to make your iftar table feel full, familiar, and just a bit more yours.

NIHARI HALEEM

In Dhaka, haleem isn't "a dish." It's the one thing that makes iftar feel like iftar thick, warm, and stubbornly comforting.

Now imagine a nihari haleem: that slow-cooked shank depth, a peppery bite, a bit of marrow-rich goodness that sits in the gravy like it belongs there. Nihari haleem is basically a haleem with heavier aroma, deeper meat flavour, but still the same familiar texture.

That's where Radhuni Haleem Mix makes sense. It takes care of the grains, pulses, and the core spice balance, so you can spend your energy on the parts that actually *change* the pot, the meat stock, the onion fry, the ginger-lemon garnish. For that tasty finish. You still get that healthy layered, slow-cooked feel, without committing your whole afternoon to stirring. It is that easy!

Ingredients

1 pack Radhuni Haleem Mix (beans + grains + spice powder)
700g–1kg mutton shank (bone-in, marrow)
6–8 tbsp edible oil
1–1½ cups onion, thinly sliced
1 tsp fennel powder (key "nihari" note)
½ tsp black pepper
½ tsp garam masala (finish): Optional
Salt to taste

Garnish: fried onions, julienned ginger, green chillies, lemon, coriander, cucumber

Method

Rinse the shank, then soak in water with 1 tablespoon vinegar or lemon juice for 10 minutes. Rinse again. Make 2–3 deep slits on the thicker parts of the meat (helps spice and heat get in). Parboil: Boil shank in water for 5–7 minutes, skim the foam, drain and rinse once. Add shank, 3 cups water, a pinch of salt and a few slices of ginger. Cook 20–25 minutes after first whistle. Separate the shank and save the stock.

Take the mix from the pack. Add 2 cups hot water, stir well 3–5 minutes to avoid lumps, then leave it aside.

Heat oil in a heavy pot. Fry onions until deep golden. Remove two-thirds of the fried onions for garnish. Add ginger paste and garlic paste, cook 30–40 seconds. Add the cooked shank pieces. Add soaked Radhuni Garam masala with additional fennel powder and black pepper. Cook 3–4 minutes.

Pour in the saved shank stock. Add extra water if needed so there's enough liquid to cook grains. Add the soaked grains and pulses. Cook on low heat, stirring frequently so it doesn't stick. As it thickens, stir harder (haleem texture comes from beating/stirring). If it gets too tight, add hot water little by little. Adjust salt. Add ½ teaspoon garam masala at the end. Top with fried onions, ginger, lemon, green chillies, coriander; serve with cucumber on the side.

That's it, haleem texture, but with real nihari depth because the grains cook in shank stock, not plain water.