

Cooking with Mahabuba Akhter

How to make nun bread



Ingredients:

6 cups all-purpose flour
Salt to taste
4 shallots finely chopped
1/4 cup ghee (melted butter)
1 beaten egg
1/2 cup milk
1 cup lukewarm water
6 pods finely chopped garlic
Brown sugar
A pinch active yeast (1 tsp)

Steps:

1. Take the lukewarm water, add the active yeast, and let it sit for 10 mins
2. Fry the chopped shallots with ghee for about a couple of mins
3. Mix together brown sugar, fried shallot (after it is cool down), milk, egg, salt, water, and flour to make soft dough
4. Knead for about 5 mins to make it smooth
5. Let it rise for 2 hours
6. Make small ball and put it in a tray which is lightly covered with ghee to avoid sticking
7. Then allow to rise 1/2 an hour
8. Preheat the grill, Roll one ball of dough and expand to a thin circle. Lightly oil the grill and place the nun for few mins until it is puffy. Brush the top of the bread with ghee and turn over. Let it there for couple of mins. Then it will be ready to eat!!!!!! Delicious!!!!!!

How to make chicken shish Kabob



Ingredients:

4 lbs chicken breast (sliced)
8 garlic cloves
2 tsp freshly squeezed lemon juice
1/2 cup Olive oil
Salt to taste
1 tsp whole black paper
4 shallots chopped
8 pods of cardamom

2 tsp cumin
2 tsp whole coriander
1 bunch fresh coriander leaf
4 dry chilies
4 green chilies
1/2 package shan chicken kabob masala
1 tub of plain yogurt
1 tsp whole mustard
Brown sugar, a pinch
Purple onion (square shape slices)
Yellow pepper (square shape slices)

Steps:

1. Blend all ingredients together except chicken breast
2. Marinade the chicken slice with the mixture and put it in the refrigerator for 4 hours.
3. Soak skewers in water for couple of hours, so they will not burn during the grilling process.
4. Pre heat the grill for 10 mins.
5. Stick the sliced chicken, onion, and yellow pepper on skewers.
6. Put chicken skewers on the grill for 15 mins and then flip them and continue to grill for 10 mins.

How to make Allur Dum



Ingredients:

12 tiny baby potatoes
4 shallots cut into small pieces
¼ cup finely chopped coriander leaves
1×1 inch piece of fresh ginger finely chopped
2 big garlic cloves
½ tablespoon of cashews
2 dried red chilies
1 teaspoon cumin seeds

8 Cardamom pods
½ teaspoon of mustard seeds
Pinch of turmeric
Salt to taste

Gather the listed ingredients for masala sauce, ready on hand on a big plate. Heat an iron skillet and proceed as follows.

1. Fry chopped shallot for a few minutes, until they release their unique smell. Remove half of them from the skillet and keep aside.
2. Add ginger, garlic, and cumin. Stir them for couple of mins.
3. Roast cashews and coarsely grind them.
4. Fry peeled potato in a separate skillet.
5. Then fry everything together until fragrant and have dark brown color.
6. Finally add cardamom and chopped coriander and stir for a few minutes.