

RAMADAN RECIPES



GREAT TASTING DELICIOUS
RECIPES FOR RAMADAN
FROM AROUND THE WORLD

FARHAN AKBAR

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info@scribedigital.com

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Chicken Karahi



Chicken Karahi is a Popular Dish which originated in the Northern Areas of Pakistan. Whether you visit an upscale fancy Restaurant or a Road Side Vendor, this Dish is widely available in a variety of Tastes. It can be served with Plain Chapatti, Naan or Plain Boiled Rice.

Ingredients



- ½ Kg. Chicken
- 3-4 Tomatoes –Chopped (optional)
- 1 Onion Chopped
- 3-4 whole Green Chilies
- ¼ Table Spoon of crushed Black Pepper
- ½ Table Spoon of Salt (according to taste)
- 3 Table Spoon of Oil
- 1 Table Spoon of Garlic Paste
- ½ Table Spoon of Ginger Paste

Serves
2 People

Instructions



1. Remove Skin of Tomatoes.
2. In a Pot add Chicken, Garlic, Ginger and Salt. Cover and Cook on Low Heat till the Water from the Chicken has dried and the Chicken is Half Cooked.
3. Add Oil, Tomato, Green Chili and Onion. Cover and continue cooking. When the Water dries and Chicken is tender add the Black Peppercorn, stir and remove from Heat. (Serve with Boiled Rice)

Zarda (Sweet Yellow Rice)



Zarda is a traditional South Asian Sweet Dish. It is typically served during a Meal or distributed during special religious occasions. Learn how to make this dish using the Sweet Desi flavours of the Far East!

Ingredients



- 1/2 kg of Long Grain Rice (soaked in Water for 20 minutes)
- 2 Cups of Sugar
- 1/2 Table Spoon Yellow Food Colour
- 10 Almonds (Blanched and Slivered)
- 10 Pistachio Nuts (Blanched and Slivered)
- 6 Cloves
- 4 Small Cardamoms
- 1 Cup of Banaspati Ghee

Serves
4 People

Instructions



1. Boil 8 Cups of Water in a Pan and add Rice, Cloves and Cardamoms.
2. Cook till the Rice is Boiled.
3. Strain and Drain all the Water. Leave to cool.
4. Spread Rice on a Large Dish, Sprinkle Sugar, Food Colour and slivered Nuts on it.
5. Carefully mix so that the Colour Spreads evenly.
6. Now heat the Ghee in a Pan, add Rice and cook on low heat until all the Syrup of Sugar dries up.
7. Place the Pan on a Griddle and cook for 20-30 minutes.
8. Remove from heat.
9. Fluff it up with a Fork and serve.

Chicken Pakora



Pakorras originated in South Asia, they have gained some popularity in parts of the United States and Europe as well. Give them a try!

Ingredients



For the Marinade:

- Chicken - 250 gms
- 1 Table Spoon of Ginger Garlic paste
- 1 Table Spoon of Garam Masala

For the Pakora

- 1 Table Spoon of Red Chilli powder
- 1/2 cup of Gram Flour / Besan
- 2 Table Spoon of Corn Flour
- Salt to taste
- 1 big Onions
- 3 medium Green chillies
- Handful of Cashew nuts
- Handful of Curry leaves
- Handful of Coriander leaves
- Coriander leaves for garnish

Instructions



1. Wash and Cut the Chicken into small bite size pieces. Let it drain in a Sieve so that all the Water drains off.
2. Then put the Chicken in a Bowl, add Turmeric, Salt, Ginger Garlic Paste and Garam Masala. Mix well and marinate for at least 30 minutes. It tends to be better if you marinate for more time.
3. Cut the Onions as Julienne, Chop Green Chilies into small pieces, have Curry Leaves and Coriander leaves ready.
4. Once the Chicken is marinated, sieve the Besan into the Chicken. Then add the Onions, Green Chilies, Curry Leaves, Coriander Leaves, Cashew Nuts and mix everything well.
5. Heat Oil for Deep Frying. When the Oil is hot, drop the Chicken Pieces, making sure the Chicken is spread on the Oil.
6. Cook on all sides, making sure it's cooked. Drain on a Kitchen Paper Towel.

Mango Lassi



Mango Lassi is a Light, Cool & Creamy Thirst-Quencher! This Recipe uses the finest fruits and purest tastes of the Far East. Only taking 5 minutes to prepare it is seen as a easy drink to make. Give it a try!

Ingredients



- 1 Cup of Plain Yogurt
- 1/2 Cup of Milk
- 1 Cup Chopped Mango (Peeled and skin removed)
- 3 Teaspoons of Sugar, to Taste
- A Dash of Ground Cardamom (optional)

Serves
2 People

Instructions



1. Cut the mango into cubes and peel off placing them into the blender.
2. Put, Yogurt, Milk, Sugar and Cardamom into a Blender and Blend for 2 minutes,
3. Pour into individual Glasses, and Serve. You may Sprinkle with a little cardamom (optional.)
4. The Lassi can be kept Refrigerated for up to 24 hours (Until Fresh).

Saffron & Pistachio Kheer



A traditional South Asian sweet dish, made by Boiling Rice or Broken Wheat with Milk and Sugar, and flavoured with the finest Pistachios and almonds. Give it a try and learn how to make this delicious dish!

Ingredients



- 1 Cup of Cooked Rice
- 2 Cups of Whole Milk
- 3 Table Spoon of Sugar (Or To Taste)
- 1 Table Spoon of Chopped Pistachios
- 1 Table Spoon of Chopped Almonds
- 1/8 Table Spoon of Powdered Cardamom
- A Pinch of Saffron

Serves
4 People

Instructions



1. In a Heavy Bottomed Pan, on medium heat, add in the Milk and the Rice.
2. Grind the Saffron with a little bit of Sugar and add it to the Milk.
3. Meanwhile, soak the Raisins in a little bit of Water to help puff them up.
4. Keep stirring the pan and make sure it does not burn at the bottom.
5. Cook till it is of desired thickness.
6. Once it reaches the desired thickness, add in the Sugar. Mix well.
7. Add in the Pistachios and the Almonds (without the water).
8. Turn off the heat and add in the Powdered Cardamom.
9. Serve Hot or Cold.

Cool Drink



This Drink is originated from Pakistan where it is seen as a Cool and Refreshing Drink. Perfect for Sehri where it will keep you refreshed throughout the day!

Ingredients



- 1 Sprite
- 1 Medium Sized lemon, squeezed
- 1/2 Table Spoon of Salt
- Crushed Ice

Serves
1 Person

Instructions



1. Pour Sprite into a Large Glass.
2. Mix in the Lemon Juice, Salt and then put the Crushed Ice.
3. Pour into Drinking Glass and Serve.

Prawn Karahi



This Dish is originated from Bangladesh where it is mostly eaten with Roti, Rice or Naan. There are a variety of Prawn Curries that can be made by using authentic Spices and Herbs but this is one that delivers a beautiful balance of flavours!