



Ramadan

The Collective Cookbook

Donate what you can
Learn 30 new recipes
Help to provide Iftaar meals
for the less fortunate this Ramadan

Cookbook by
Halal Food Diary and Friends





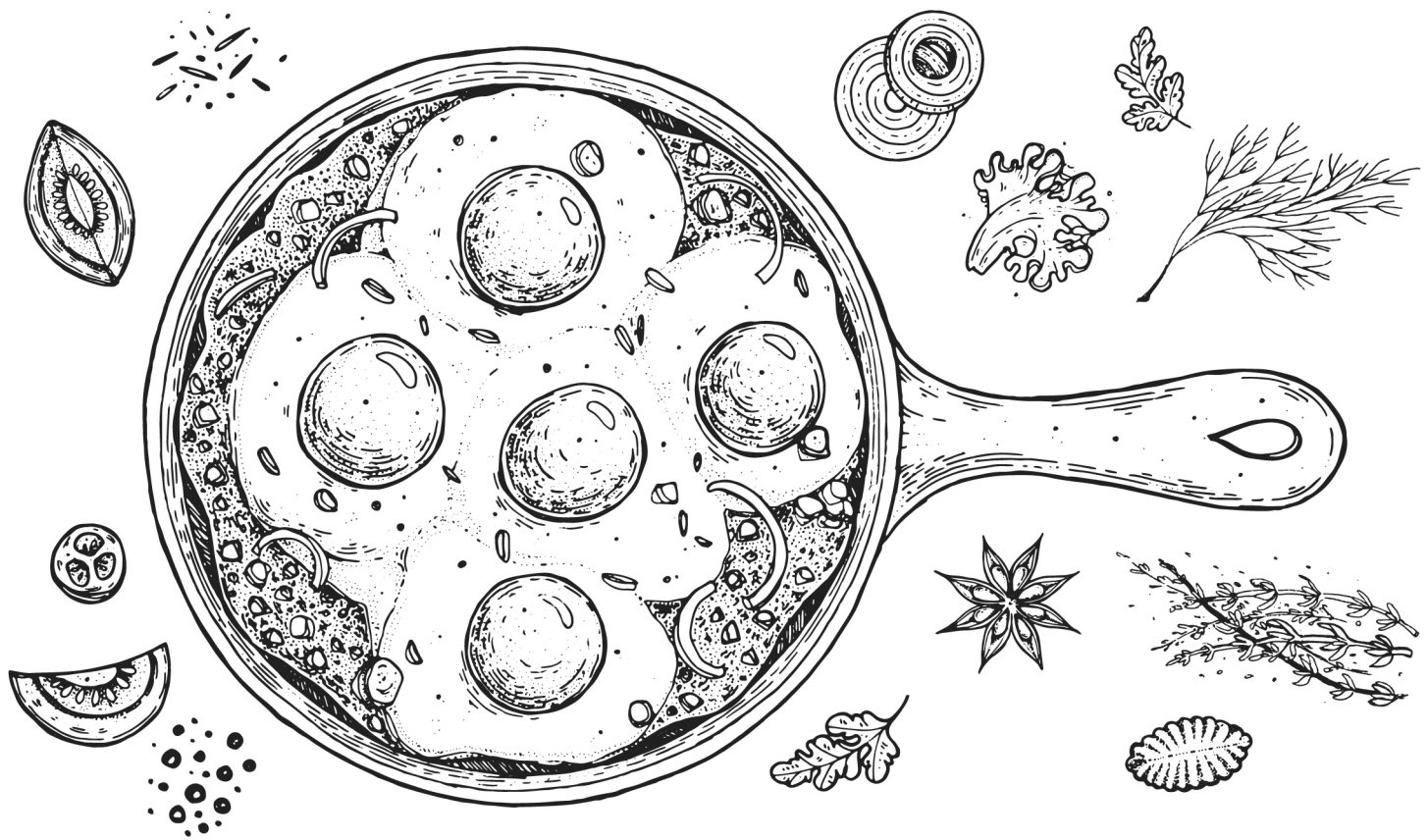
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INTRODUCTION

In the name of Allah SWT, the Most Gracious, the Most Merciful.

Thank you for your donation towards feeding the less fortunate this Ramadan, through the 'Feed the Fasting' project in collaboration with Human Appeal. Your donation will ensure that our brothers and sisters around the world have something to eat for Iftaar.

The Messenger of Allah (PBUH) said: "Whoever provides the food for a fasting person to break his fast with, then for him is the same reward as his (the fasting person's), without anything being diminished from the reward of the fasting person". (Tirmidhi)

We have compiled this Ramadan Cookbook with the help of some Restaurants and Bloggers as a gift to you, to provide you with recipe ideas for Ramadan. These include a variety of dishes and drinks, from quick meals that you can whip up in just 10 minutes for Suhoor, to some of your restaurant favourites that'll really impress your family for Iftaar!

Within the 'Recipes from Friends' section of the Cookbook we've included the social media handle of the Restaurant/Blogger who contributed the recipe. If you try any of the recipes from here then please do share a picture and tag the page so they can see your creation!

We pray that Allah rewards all involved in this project, Ameen.

Halal Food Diary

HALAL FOOD DIARY

A few years back, finding a restaurant serving Halal meat was a challenge. Plus you were pretty limited with your options.

Now with the Halal food scene growing rapidly in the UK, the Muslim foodie has so many options to choose from, once again making deciding on somewhere to eat a challenge.

Thus Halal Food Diary was created - to help you locate the best Halal restaurants in and around London.

The page was founded in May 2016 and has since shared 100's of restaurant recommendations, travel tips, recipes and blog posts.

You can find Halal Food Diary on Instagram at [@halalfooddiary](#) or visit the website at www.halalfooddiary.com

HUMAN APPEAL

With over 29 years of saving lives working all over the world. Human Appeal acts as a global agent of change, working in conflict areas, natural disaster zones and refugee camps all over the world to help create a just, caring, sustainable world. With the help of their generous donors, supporters and partners, they work tirelessly to alleviate suffering, offer relief and break the cycle of poverty.

Your support has been helping Human Appeal to feed the fasting for over 29 years. In 2019, you helped 43,230 people to break their fast. You provided hot meals to over 20,000 people, and food parcels to 22,342 people, lasting the entire month of Ramadan. You also provided 14,000 people with food through Zakat ul-Fitr, helping even more people to eat securely after Ramadan ended.

This year, they're focusing on nine countries that desperately need your help. One donation of £70 can make a difference to a family in Bangladesh, Lebanon, Iraq, Pakistan, Palestine, Somalia, Syria, Turkey or Yemen.



One in every nine people will go to bed hungry this Ramadan. That's over 820 million people who don't have enough food to eat, and that's before we consider the current food scarcity hitting people across the globe.

Your charity is the difference between a family facing another day of fasting without an Iftaar to break it, or that family having plentiful meals throughout the holy month, fully able to observe the blessings of Ramadan.

You can read more about the great work of Human Appeal at www.humanappeal.org.uk.

**RECIPES BY
HALAL FOOD DIARY
AND FAMILY**

CHICKEN DYNAMITE

 SERVES 6
 60 MINUTES

INGREDIENTS

For the Chicken:

500g Chicken
1 Tsp Salt
1 Tsp Garlic Powder
1 Tsp Paprika Powder
1 Tsp Soy Sauce

For the Batter:

80g Cornflour
80g Plain Flour
½ Tsp Salt
½ Tsp Pepper
2 Eggs

For the Dynamite Sauce:

6 Tbsp Mayonnaise
2 Tbsp Sriracha Sauce
2 Tbsp Ketchup
1 Tbsp Honey
1 Tsp Lemon Juice
1 Tsp Paprika





METHOD

1. Dice up the chicken into small pieces
2. Add the salt, garlic powder, paprika powder and soy sauce to the chicken and leave to marinate in the fridge for 30 minutes
3. Mix the cornflour, plain flour, salt and pepper in a bowl to create the batter
4. Whisk 2 eggs inside a separate bowl
5. Dip the chicken into the batter, then into the eggs and a final dip into the batter and then place onto a plate ready to fry
6. Mix the mayonnaise, sriracha sauce, ketchup, honey, lemon juice and paprika powder inside a bowl to create the dynamite sauce
7. Fry the chicken in oil at medium heat until golden brown in colour
8. Remove chicken from oil and place onto a plate lined with kitchen paper to get rid of any excess oil
9. Pour the dynamite sauce over the chicken and mix thoroughly
10. Serve and enjoy!

Recipe by Halal Food Diary

FRENCH TOAST

 SERVES 4
 30 MINUTES



INGREDIENTS

3 Eggs
150ml Milk
50g Sugar
½ Tsp Cinnamon Powder
1 Tsp Vanilla Essence
6-8 slices Brioche Bread

METHOD

1. Whisk the eggs, milk, sugar, cinnamon powder and vanilla essence in a bowl until fully mixed
2. Soak the sliced brioche bread into the mixture (you can also use normal bread, but brioche bread adds a great taste and texture!)
3. Lightly butter a pan and turn the stove to medium heat
4. Cook the french toast until golden brown on the bottom
5. Pick up the slice, apply a little more butter to the pan, flip the french toast and cook until both sides are golden brown
6. Plate the french toast and decorate with toppings of your choice. We recommend maple syrup, fresh fruits, powdered sugar and not forgetting chocolate spread!

Recipe by Halal Food Diary

FROZEN MINT LEMONADE

🍴 SERVES 5-6 ⌚ 30 MINUTES

INGREDIENTS

1 Cup Water
2/3 Cup Lemon Juice
2 Cups Ice Cubes
1 Cup Fresh Mint Leaves
4 Tbsp White Sugar
1 Tbsp Brown Sugar
Pinch of Salt



METHOD

1. Pour the water, lemon juice (preferably from freshly squeezed lemons), ice cubes, fresh mint leaves, white sugar, brown sugar and a tiny pinch of salt (just to help bring out the sweetness of all the ingredients) into a blender, and blend until the ice has broken down into a slush
2. You can taste a spoonful of the mixture at this stage to decide if you want to increase any of the ingredients. If it's too sour for you, you can increase the amount of water. Or if you have a super sweet tooth then you can add in some more sugar (although at 5 Tbsp's of sugar, it'll already be very sweet!)
3. Pour into 3 small glasses and decorate with some fresh mint.

Recipe by Halal Food Diary

CHURROS



SERVES 5-6



30 MINUTES

INGREDIENTS

For the Churros:

250ml Water
50g Unsalted Butter
¼ Tsp Salt
½ Tsp Vanilla Extract
125g Plain Flour
1 & ½ Tbsp Sugar
1 Egg

For the Cinnamon Sugar:

50g Sugar
1 Tsp Ground Cinnamon

For the Chocolate Dip:

2 Tbsp of your favourite
Chocolate Spread





METHOD

1. Boil cold water in a pan at medium heat
2. Add in the unsalted butter, salt and vanilla essence and mix until the butter has fully dissolved
3. Add in the plain flour and sugar and mix until all clumped together
4. Turn off the heat and leave the mixture to cool for 2-3 minutes
5. Add in the egg and mix
6. Once you have finished mixing, spoon the mixture into a piping bag
7. Pipe the mixture onto a tray lined with baking paper, the churros can be piped to your desired length
8. In a separate bowl, mix together the sugar and cinnamon
9. Heat oil in a pan to 180°C then place the churros in the oil and cook until they are golden brown (Tip: place one of the churros as a test into the oil to ensure that the oil isn't too hot – it should take around 3-4 minutes for it to turn golden brown)
10. Remove the churros from the oil and place onto a plate lined with kitchen paper to get rid of any excess oil
11. Coat the churros with the cinnamon-sugar mix
12. You can create any dip of your choice. I like to just melt 2 Tbsp of chocolate spread in the microwave. Enjoy!

Recipe by Halal Food Diary

LAMB CUTLETS

 SERVES 8-10
 60 MINUTES

INGREDIENTS

1 Kg Red Potatos	1 Medium Sized Onion
½ - ¾ Tbsp Salt	2 Tbsp Finely Chopped Coriander
½ Kg Mutton Mince	Semolina
200ml Water	8 Eggs
1 & ½ Tsp Chopped Green Chilli's	
2 Tsp Crushed Ginger	
¼ Tsp Salt (to taste)	
1 Tsp Cumin Seeds	
¼ Tsp Garam Masala Powder	

METHOD

1. Remove the skin of the potatoes, chop them into eighths and leave them to boil in a pan full of water (enough water so that the potatos are fully covered) with salt until the potatoes become very soft (you can check they're ready by piercing a potato with a knife, if it slides off then it's done!)
2. Drain the potatos from the water and put them into a bowl
3. Use a potato masher to mash the potatoes completely while they are still hot, until there are no lumps remaining. Then leave the potatos to cool
4. Place the mutton mince in a pan with 200ml water and cook at low heat until the water reduces to half the original quantity
5. Add chopped green chilli, crushed ginger, salt, cumin seeds and garam masala to the mince and mix over low-medium heat until the water has completely evaporated
6. Remove the mince meat from the heat and allow it to cool down.
7. Once the mince meat has cooled down, add 1 chopped onion and 2 Tbsp finely chopped coriander and mix
8. Slowly mix together the mashed potato mixture and the mince meat mixture, adding the mashed potato slowly into the mince meat and mixing with your hands
9. Take a small handful of mixture in your hands and shape it into the lamb cultet shape (see picture on next page) ensuring there are no cracks in the mixture
10. Dip the cutlets into a bowlful of semolina, ensuring they're fully covered

11. Crack 8 eggs into a bowl, add a pinch of salt and whisk (you can reduce this to 4 eggs if you only want to fry half of the cutlets – the remainder can be kept in the fridge for up to 3-4 days, ensure they are already pre-shaped before putting into the fridge)
12. Fill a deep pan to just below the half-way mark with oil, and heat it up at high heat for 7-10 minutes (you will know it's ready if you drop a tiny bit of beaten egg into the oil and it immediately rises up)
13. Now reduce the fire to low-medium heat. Dip the cutlet into the egg mixture, ensure it's fully covered, and then place the cutlet into the oil. We recommend cooking between 6-8 cutlets at once, however this will depend on the size of the pan
14. Once all of the cutlets are into the oil, increase the fire to medium and cook until golden brown. Turn the cutlets around a few times while they cook (every 1-2 minutes) to ensure they are cooked evenly all over. Once they are golden brown (shouldn't take longer than 8 minutes), remove and place onto a plate covered with kitchen towel to remove any excess oil, and enjoy!



Recipe by Halal Food Diary's Mother

CARAMEL KARAK CHAI

🍴 SERVES 2 ⌚ 20 MINUTES



INGREDIENTS

1 Cup Water
1 Tbsp Tea Powder
(or 2 Teabags)
3 Cardamom Pods
Small Bark of Cinnamon
½-inch piece of Ginger (peeled)
½ Cup Milk
½ Cup Evaporated Milk
Caramel Syrup

METHOD

1. Pour water into a saucepan, add the tea powder, cardamom pods, cinnamon and ginger, and leave to cook for 2-3 minutes on medium heat
2. Add in both the milk and evaporated milk and stir while continuing to cook at medium heat
3. Heat the tea until it begins to rise, once it rises turn the fire all the way to low to ensure it doesn't spill. Repeat this step 2 or 3 times
4. Sieve the tea into 2 mugs to remove the tea powder and spices
5. Add Caramel Syrup (or any syrup of your choice, or none!), mix and enjoy!

Recipe by Halal Food Diary

BBQ LAMB CHOPS

 SERVES 4  75 MINUTES

INGREDIENTS

1 Kg Lamb Chops (or Mutton Chops)
3 Tbsp Yogurt
1 Tbsp Fresh Ginger
2 Tbsp Garlic
Salt (to taste)
Pepper (to taste)
2 Tbsp Vegetable Oil
3 Tbsp Lemon juice
2 Tbsp Honey
Half packet Shan Fried Chops/ Steaks
Coriander (chopped, 1 handful)
Mint (chopped, 1 handful)
3 Tbsp unsalted butter (melted) (optional)



METHOD

1. Wash and dry the chops with a paper towel and cut a few quarter inch deep slashes in each chop
2. Prepare the marinade in a large bowl, adding all the ingredients and whisk with yogurt
3. Add the chops to the marinade and coat nicely, then cover and refrigerate for a minimum of 2 hours (ideally overnight)
4. Allow the meat to sit outside of the refrigerator at room temperature for 20-30 minutes before preparing to grill
5. Ensure your grill grates are clean and apply oil if required so the chops won't stick
6. Cook the chops for 3-4 minutes on each side, or until they are cooked to your liking. (Brush both sides of the chops with the melted butter – optional)
7. Let the chops rest for a few minutes after removing from the grill, enjoy!

ENERGY BALLS

🍴 SERVES 4-5
🕒 10 MINUTES



INGREDIENTS

- ½ Cup Pitted Dates
- ½ Cup Tahini (or any nut/seed butter)
- ½ Cup Maple Syrup (any liquid sweetener will do)
- ¼ Cup Oat Flour (blended whole oats)
- ½ Cup Mixed Seeds (e.g. chia, flaxseeds, sunflower, pumpkin and sesame)
- ¼ Cup Almonds (or any other nut/dried fruit will do)
- 1 & ½ Cups Whole Oats
- ½ Cup Desiccated Coconut (optional)

You can get creative with the coatings – melted chocolate, crushed nuts, chocolate chips, drizzled peanut butter, lemon zest etc

METHOD

1. Add the dates, tahini, maple syrup, oat flour, mixed seeds and almonds into a food processor
2. Blend until mostly combined (make sure to scrape down the sides and bottom too)
3. Once combined, add in the whole oats and blend for approx. 1-2 minutes until a crumb like consistency has formed
4. Spoon some of the mixture into clean hands, press and roll until a ball has formed
5. Roll the balls into a bowl of desiccated coconut
6. Enjoy! Energy balls can be stored in an air tight container for up to a week – but you'll probably finish them before that!

Recipe by @FatimaTheVegan

KEEMA CAKE

🍴 SERVES 6

🕒 60 MINUTES

INGREDIENTS

500g Minced Meat

1 Tbsp Oil

½ Tsp Salt

1 Tsp Chopped Garlic

1 Tsp Ginger

1 Tsp Green Chilli (finely chopped)

1 Tbsp Cumin Seeds

¼ Tsp Turmeric

¼ Tsp Garam Masala

1 Small Onion (chopped)

1 Small Tomato (chopped)

½ Green Pepper (chopped)

2 Tbsp Coriander (chopped)

5 Eggs



METHOD

1. Pour oil into a pan and heat the oil
2. Put salt and all of the masalas into the pan (garlic, ginger, green chilli, cumin seeds), put the minced meat inside and cook at low-medium heat
3. Add turmeric and allow it to cook at low-medium heat until completely dry
4. Once completely dry add the garam masala
5. Add chopped onion, chopped tomato (with no seeds or skin) and green pepper (chopped into small cubes) into the mixture and mix
6. Add coriander and mix
7. Whisk eggs in a bowl and then pour them over the mixture and mix to ensure the egg is evenly spread throughout
8. Smother a glass container with oil, and pour the mixture inside
9. Put into the oven at 180°C for 30 minutes or until the mixture is set, enjoy!

Recipe by Najma Basir from Narok, Kenya

BESAN CHILLA

 SERVES 4

 25 MINUTES

INGREDIENTS

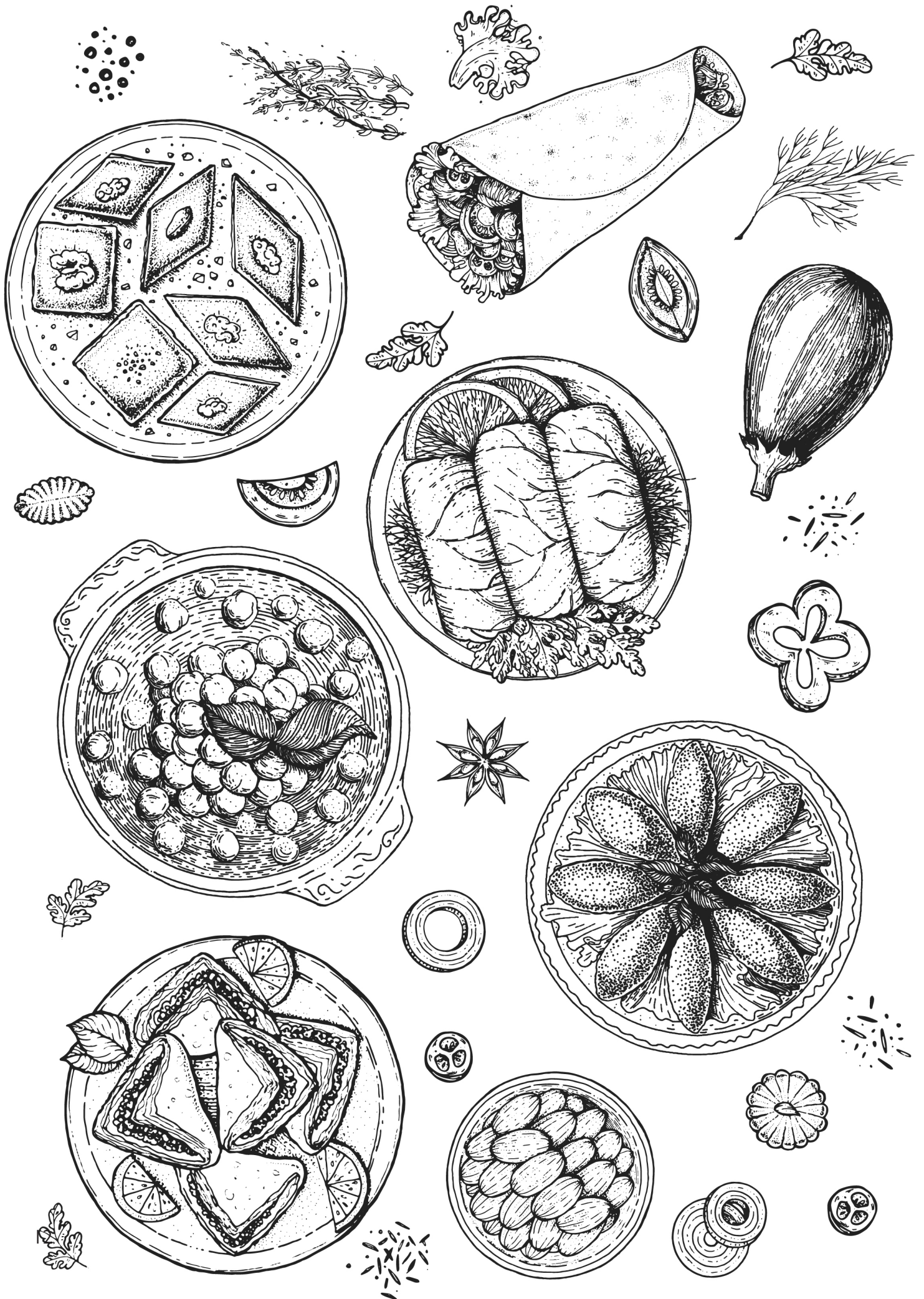
- 1 Cup Besan (Chickpea flour)
- 1 Small Onion
- 1 & ½ Tbsp Coriander
- 1 Tsp Garlic
- ½ Tsp Red Chilli Powder
- ¼ Tsp Turmeric
- Salt (to taste)
- ½ - 1 Cup Water
- Oil (for frying)



METHOD

1. Finely chop up the onion, coriander and garlic
2. Pour the besan, onion, coriander and garlic into a bowl and mix thoroughly
3. Add the red chilli powder, turmeric and salt (to taste) and continue to mix
4. Start by adding ½ cup of water to the mixture and mixing thoroughly until you get a smooth runny consistency. If the batter is still thick, then you can keep adding more water (add in 1 Tbsp increments) until it becomes runny
5. Pour 1 Tbsp oil into a pan on a low flame and pour mixture to create the size that you wish, you can spread out the mixture to your desired circular shape (should be spread about 1 cm thick)
6. Cook the batter at medium heat until it has set and develops a golden colour. Once the bottom is cooked, drizzle 1 Tsp of oil on top of the chilla, turn over and cook again on the other side until golden brown on both sides.
7. Serve and enjoy! Can be eaten on its own or with chutney.

Recipe by Halal Food Diary's Grandmother, Amijaan



**RECIPES BY
FRIENDS**

CHICKEN KARAHI

SPICE VILLAGE IN YOUR OWN KITCHEN

 SERVES 5

 25 MINUTES

INGREDIENTS

- 1 Kg Chicken Breast (cubes)
- 3 pc Garlic (small)
- 1 pc Ginger
- 1 Tomato
- 2 Tbsp Oil
- 1 Tbsp Salt
- ½ Tbsp Cumin Powder
- ½ Tbsp Coriander Powder
- ½ Tbsp Black Pepper (crushed)
- ½ Tbsp Turmeric Powder
- ½ Tbsp Garam Masala
- ½ Tbsp Crushed Green Chilli
- ½ Tbsp Red Chilli Powder



METHOD

1. Cut up garlic and ginger and grind to make the garlic and ginger paste
2. Cut up tomato and grind to make the tomato paste
3. Add oil to pot
4. Add garlic and ginger paste and cook on full flame until golden brown
5. Add chicken breast meat and cook until chicken is completely white
6. Add fresh tomato paste to chicken
7. Add the salt, cumin powder, coriander powder, black pepper, turmeric powder, garam masala, crushed green chilli, red chilli powder and mix together
8. Cover the pot with lid and leave to cook on low heat for 10-15 minutes
9. Keep checking up on the chicken, once it becomes soft remove the lid from the pot and mix for around 2-3 minutes on full flame
10. Add half a handful of fresh coriander, tomatoes, ginger and green chilli
11. Mix and enjoy!

Recipe by
@Spicevillageofficial
@ArfanJ



CHILLI CON CARNE

SERVED WITH STICKY SWEETCORN RICE & GUACAMOLE

 SERVES 7-9

 40 MINUTES



INGREDIENTS

For the Chilli Con Carne:

750g Mince Beef (Lamb or Chicken)

¼ Bunch of Thyme

6 Tbsp Smoked Paprika

1 Tsp Crushed Cumin Seeds

1 Tsp Crushed Coriander Seeds

1 Tsp Crushed Fennel Seeds

2 Tsp Chilli flakes

4 Tsp Cajun Mix

2 Tsp Dried Mix Herbs

2 Tsp Crushed Black Pepper

4 Cloves

3 Chopped Garlic Cloves

2 Sliced Green Chillies

2 Sliced Red Chillies

30g Chopped Coriander Leaves

60g Brown Sugar

50g Ketchup

2 Cubes Dehydrated Vegetable Stock

40g Tomato Paste

400g Water

5 Tbsp Olive Oil

160g Diced (Brunoise) Carrot

140g Diced (Brunoise) Leeks

120g Diced (Brunoise) Red Pepper

3 Tins Chopped Tomatoes (400g)

1 Tinned Black Beans (rinsed and drained) (400g)

1 Tinned Haricot Beans (rinsed and drained) (400g)

Salt (to taste)

For the Sticky Jasmine Rice:

500g Jasmine Rice (unwashed)

2 Tinned Sweetcorn (340g)

20g Salt

25g Apple Cider Vinegar

20g Caster Sugar

4 Tbsp Chopped Parsley

900g Water

For the Guacamole:

2 Avocadoes

1 Lime Juice

1 Garlic Clove

¼ Bunch of Coriander Leaves

Salt (to taste)

Pepper (to taste)

CHILLI CON CARNE

SERVED WITH STICKY SWEETCORN RICE & GUACAMOLE

METHOD

For the Chilli Con Carne:

1. In a very hot pan sauté the minced meat on its own until lightly browned
2. Add the olive oil as well as all the spices and herbs except the chopped coriander leaves and cook on very low heat for 5 minutes mixing regularly
3. Add all the diced vegetables, tomato paste, brown sugar and ketchup and cook for another 5 minutes on very low heat. At this stage, add the tinned vegetables, chopped tomatoes, water, vegetable stock and salt. Mix well, bring to the boil and simmer on low heat for 40 minutes stirring occasionally
4. Finish with the chopped coriander and check the seasoning (salt)

For the Sticky Sweetcorn Rice:

5. Into a pan add the water, sweetcorn, rice and salt. Bring to the boil then simmer for 20 minutes
6. In the meantime, dilute the sugar in the vinegar
7. Once the rice is cooked, add the sugar/vinegar mix and chopped parsley and mix delicately

For the Guacamole:

8. Add all the ingredients into a food processor and process to your desired consistency (coarse to smooth).

SERVING ADVICE

Ideally best served with a dollop of sour cream.

This dish can be made vegetarian by substituting the minced meat for crumbled tofu, or can be made vegan by also substituting the sour cream for soya and yoghurt.



Recipe by
@TheGreatChaseRestaurant
@YummyFlo

HONEYCOMB

🍴 SERVES 4
🕒 30 MINUTES

INGREDIENTS

390g Caster Sugar
190g Golden Syrup
18g Bicarbonate of Soda



METHOD

1. Line a large tray with baking paper
2. Pour the golden syrup into a large and deep pan and then add the sugar on top
3. Cook on a medium-sized hob at medium-high heat and shake the pan while it cooks – do not mix with a whisk just yet. Bubbles will begin to form and they will work their way into the middle. Allow it to cook without whisking, until all of the sugar has dissolved into the mixture
4. After all of the sugar has disappeared, whisk slowly for a few minutes while continuing to cook to ensure all lumps are broken up
5. Once all lumps have been broken up, add the bicarbonate of soda into the mixture, whisk very fast over the heat for 5 seconds and then remove from the heat and pour the mixture into the tray
6. At this stage, you can add any toppings of your choice by sprinkling them over the honeycomb mixture, e.g. chocolate chips
7. Allow it to cool for 30 minutes
8. After 30 minutes the honeycomb will have set, and can be broken into smaller pieces and enjoyed!



Recipe by
[@Whipped_London](#)

INDIAN DHAAL

🍴 SERVES 4
🕒 60 MINUTES

INGREDIENTS

- 1 Cup Moong Dhaal
- 2 Cups Water
- 1 Medium Onion
- 1 Tomato
- 3 Cloves Garlic
- ½ Tsp Turmeric
- ½ Tsp Chilli Powder
- 1 Tsp Salt
- 1 & ½ Tsp Dry Coriander
- 3 Tbsp Oil
- Fresh Coriander & Green Chilli's
(to garnish)





METHOD

1. Wash and soak your dhaal in water for around 30 minutes before cooking
2. Prepare your onions by chopping into small pieces
3. Place your oil into a pan on medium heat, then add your onions
4. Cook for around 5 minutes: the onions should be golden brown
5. Next add the garlic and cook for a further 1 minute (you don't want the garlic to burn)
6. Next add the turmeric and chilli powder and cook for around 30 seconds, whilst mixing with the onion & garlic mix
7. Next add the rest of your ingredients - your dhaal (should be drained of water), tomato, salt & dry coriander
8. You can then add your water and let the dhaal simmer on medium heat
9. When the water has nearly dried, sprinkle your fresh coriander & green chilli garnish on top of the dhaal (no need to mix it in)
10. Put the lid on your pan and leave it on low heat for around 10 minutes
11. Your dhaal will be ready after this, best served with naan or rice!

Recipe by
@HalalFoodLondon



FUDGEY COCONUT BROWNIES

 SERVES 8
 45 MINUTES



INGREDIENTS

250g Butter
450g Caster Sugar
4 Eggs
100g Cocoa Powder
100g Self-Raising Flour
50g Desiccated Coconut
Icing Sugar (to dust)



METHOD

1. In a pan, melt together the butter, sugar and cocoa powder, and leave to cool for a couple of minutes
2. Add in the eggs, one by one, and fold into the mixture
3. Add in the flour to thicken the mixture and then pour in the desiccated coconut
4. Line your tray with baking parchment and pour the mixture in, ensuring it is equally distributed around the tray
5. Pop the tray into your pre-heated oven at a 180°C, and bake for around 35-40 minutes
6. Once your brownies have cooked, leave to cool for 1-2 hours before cutting them into pieces; brownies keep cooking even when you have brought them out of the oven!
7. Dust with icing sugar and serve with custard or ice cream!



Recipe by
[@TwoPeasFoodies](#)

ISKENDER KEBAB

 SERVES 8
 45 MINUTES

INGREDIENTS

For the Kebab:

- 1 Kg Lamb Mince (Min. 80:20 Meat to Fat Ratio) (unwashed)
- 15g Salt (1.5%)
- 1 Finely Hand-Chopped Medium Red Pepper
- 4 Tbsp Urfa Pepper (ISOT)
- 4 Tbsp Sumac
- 2 Tbsp Ground Cumin
- 1 Cup Coarsely Chopped Parsley

For the Tomato Sauce:

- 1 Tbsp Olive Oil
- 500g Passata x 2
- 1 Tbsp Smoked Paprika
- 1 Tsp Chilli Powder
- 1 Tsp Garlic (minced/paste)
- Salt (to taste)
- Pepper (to taste)
- 1 Cup Water
- Lemon Juice

To serve:

- Thin Turkish Bread
- 4 Long Turkish Green Chillies
- 2 Tomatoes (cut in half)
- Turkish Yogurt (10% fat)
- Butter

Recipe makes two cast iron skillets of Iskender and a few extra Kofte Kebabs for the grillmaster!



METHOD

1. Thoroughly mix all the ingredients for the kebab until it sticks to your hand. The mixture should become sticky and the fat will coat the side of the mixing bowl. It should take around 10-15 minutes. Keep the mixture refrigerated until you're ready to cook the kebabs
2. Load the skewers by placing a large ball of kebab mixture down onto a flat skewer, squeeze the mixture down the skewer until you get an even, thin layer across the skewer. The skewer should not be visible through the meat
3. Grill over hot coals and flip every 15-30 seconds. When you see fat leaking from the top surface of the kebabs, wipe off any excess fat by placing the kebab between the turkish bread and dabbing down on the surface of the kebab
4. Continue cooking the kebabs until they are ready. Toast the fat laden bread and grill the turkish chillies and tomato halves. Ideally you should grill the kebabs over hot coals, however these can be grilled in an oven or dry fried in a pan too
5. To make the tomato sauce, simmer the ingredients for 10 minutes, it should have a consistency of double cream, add a squeeze of lemon juice to finish
6. Cut the kebabs and toasted turkish bread into 5cm pieces. Then place the bread at the bottom of a cast iron skillet or oven tray, followed by a healthy amount of tomato sauce and turkish yogurt. Finally, place the grilled turkish green chillies and tomatoes around the sides, drizzle foaming butter on top just before serving. Enjoy!



Recipe by
@HaloodieFoodie



SHAKSHUKA

🍴 SERVES 2

🕒 45 MINUTES

INGREDIENTS

- ½ White Onion (finely chopped)
- 1 Garlic Clove (minced or grated)
- 1 Bell Pepper (red or yellow) (diced)
- ¼ Tsp Cumin
- Pinch of Cayenne (optional)
- ½ Fresh Tomato (diced)
- 1 Can (14oz) Chopped Tomatoes
- ½ Tsp Paprika
- ¼ Tsp Smoked Paprika
- 3 Large Free-Range Eggs
- Few Leaves of Basil or ½ Tsp Dried Basil
- 1 Handful of Fresh Parsley Leaves and Tender Stems
- Sea Salt (to taste)
- Freshly Ground Black Pepper (to taste)

METHOD

1. Heat a medium sized skillet over medium heat and add 2 Tsp of preferred oil (rapeseed or olive oil is best)
2. Add the onions and garlic and stir occasionally, be careful not to let it burn
3. When it's soft and has a little colour, add the bell pepper, cumin and cayenne and cook for another couple of minutes
4. While the vegetables are cooking, and they are soft, add freshly diced tomato and cook for further 3-4 minutes being careful not to colour it too much
5. Add the can of chopped tomato and mix thoroughly and cover it with a lid and cook it for 15-25 minutes over low-medium heat. Every 5 minutes give it a stir making sure nothing is stuck or burning in the bottom of the skillet
6. Taste the sauce — if you want more of a kick add a pinch more cayenne or dried chilli flakes
7. When the sauce has thickened and tastes to your liking, use a spatula or a wooden spoon, make 3 small divots in the sauce and carefully crack the eggs into them. Cover the skillet with the lid and cook for a further 5 more minutes or until the egg whites have set. Don't walk away — as soon as the egg whites are set, remove the pan from the heat. It's easy to overcook the eggs if not careful
8. Finally sprinkle the pan with the fresh basil, parsley, salt and ground black pepper to taste
9. Serve with multigrain bread or fresh pitta, enjoy!



Recipe by
[@RabbitHole_Cafe](#)

TANDOORI GARLIC NAAN



SERVES 2



50 MINUTES

INGREDIENTS

- 2 Cups Chapatti Flour
- ½ Tsp Sugar
- ⅓ Tsp Baking Soda
- ½ Tsp Salt
- 1 Tbsp Vegetable Oil
- ½ Cup Unsweetened Greek Yogurt (120ml)
- ½ Cup Water
- Chopped Coriander
- 2 Tsp Onion Seeds
- 4 Tbsp Pure Ghee
- 2 Medium-Sized Garlic Cloves



METHOD

1. Mix sugar, baking soda, salt and vegetable oil into the flour. Use your hands to ensure there are no lumps from the oil in the mix. Then add the greek yogurt and mix in well
2. Add water and mix well again, this time using a spoon as the mixture will become quite sticky. Then leave to rest for a few minutes then knead for about 7-10 minutes until the mixture can be stretched without breaking
3. Form the dough into a ball if possible and cover and leave aside in a warm place until ready to use. Ideally for an hour, if you're limited for time leave this aside for a minimum of 30 minutes
4. When the dough is ready, lightly dust your working area with flour and divide the mixture into 4 equal sized portions and lightly dust your dough ball with flour too. Carefully, using a rolling pin roll into a small circle (should be about 10cm in diameter)
5. Sprinkle some of the coriander, onion seeds and grated garlic mix on the dough, and lightly push this onto the dough. Lightly dust the dough and roll the naan out to the desired shape. Ideally approx. 1cm thick
6. Flip the rolled dough upside down on your working area, and dab a small amount of water onto the back using your fingertips. (This will help the dough stick to the pan!). Place onto a non-stick pan with the topping side visible to you and cook for approx. 2 minutes on a medium-low heat, you should see some bubbles starting to form!
7. After approx. 2 minutes flip the naan upside down and let cook on the front side with the gas exposed directly onto the naan. This should be done for approx. 1-2 minutes, or until golden with large air bubbles
8. Brush with garlic butter (recipe on next page) and you are ready to serve!

TURKISH EGGS



SERVES 1



25 MINUTES

INGREDIENTS

- 1 Cup Greek Yogurt (Thick Yogurt works best!)
- 1 Clove Grated Garlic
- Salt (to taste)
- 2 Heaped Tbsp Butter
- 1 & ½ Tsp Aleppo Pepper
- 1 Tbsp Chilli Powder
- 2 Eggs (refrigerated)
- Black Pepper
- Coriander
- Dill (optional)



METHOD

1. Get a pan of hot water and pop a bowl over the pan. Ensure the bowl is large enough to not touch the hot water beneath. Add your greek yogurt, fresh garlic and salt and stir on a low heat for about 3-4 minutes. Once heated, leave aside to cool. If you'd like your Yogurt served chilled, pop this in the fridge for about 15 minutes before cooking your eggs
2. Heat your Butter in a pan, we want to 'brown the butter' ever so slightly and not cook it! Once this starts to bubble, add aleppo pepper and chilli powder and stir on slow. This should become a gorgeous red colour, leave aside
3. Time to poach your eggs! Crack your refrigerated eggs into a small bowl
4. Use a large pan of water with some lemon added to it. Once some bubbles start to form, stir in a circular motion and slowly tip your cracked eggs in. Cook for approx. 3-4 minutes for that perfect poach
5. Plate up your garlic yogurt, spread this in a circular motion. Slip in your poached eggs in the centre, drizzle your chilli butter and garnish with coriander and dill. Crack some fresh black pepper on top and serve with fresh sourdough bread.

GARLIC BUTTER (for Tandoori Garlic Naan)

1. Melt approx. 2 Tbsp pure ghee into a small pan, add in 1 grated medium sized garlic clove and cook on a low flame until brown (so that the ghee is infused with a garlic flavour)
2. Once garlic has browned, switch off and keep this aside for the naan bread.

LAMB YAKHNI PULAO

 SERVES 4  60 MINUTES

INGREDIENTS

For the Yakhni:

½ Tsp Fennel Seeds
1 & ½ Tsp Cumin Seeds
5 Cardamom
2 Star Anise
8 Cloves
2 Flower of Mace
2 Cinnamon Sticks
1 & ½ Tsp Coriander Seeds
1 Tsp Ginger Paste
1 Tsp Garlic Paste
500g Lamb Cubes (Cleaned and washed well)

For the Rice:

4 Tbsp Oil
2 Bay Leaves
2 Medium Sized Finely Sliced Onions
2-3 Slit Green Chillies
4 Tbsp Whisked Yogurt
2 Cups Long-Grain Basmati Rice
2 & ½ Cup Yakhni Stock
1 Tsp Garam Masala Powder
Salt (to taste)
Few drops of Kewra Water or Essence
Golden fried onion (to garnish)
Julienne Cut Carrots (to garnish)
Kishmish/Raisins (to garnish)

METHOD

To prepare the Yakhni:

1. Use a small clean muslin cloth and add fennel seeds, cumin seeds, cardamom, star anise, cloves, flower of mace, cinnamon sticks and coriander seeds in it
2. Use a string to tie it properly and ensure it secures all the spices
3. In a pot, add 500 grams of lamb cubes and 4-5 cups of water (water will reduce to 2 and ½ cups by the time the lamb is cooked)
4. Add salt, ginger paste, garlic paste and the muslin bag containing all the spices
5. Once the lamb is tender, separate the lamb stock and the lamb cubes
6. Squeeze the muslin cloth containing spices well, so all the flavours are extracted before discarding it.

To prepare the Rice:



7. Wash and soak the long-grain basmati rice for 20 minutes
8. Heat oil in a pan and add bay leaves, then fry sliced onions until golden brown
9. Once done, add the slit green chillies and fry
10. The next step is to add the lamb cubes in the pot and cook on high heat for a few minutes

11. Add whisked yogurt and salt and stir well
12. Add the rice after draining the water added at the time of soaking
13. Add the lamb stock, it should be 2 and ½ cups. Just in case if the yakhni or lamb stock is less than the required amount, add water to ensure the measurement is correct
14. Add the garam masala powder, mix well, cover the lid and leave it for it to boil
15. Once the rice is 90 percent cooked and the water or stock dries up, keep it on very low flame with the lid on and leave for 10 minutes
16. Add a few drops of kewra water once the dish is cooked. Some people like it and some don't prefer adding it, so it's totally up to your liking and for you to decide whether to add it or not!
17. Garnish with golden fried onions, julienne carrots and some kishmish/raisins
18. Serve hot with raita and salad of your choice.



Recipe by
@BlogsByFA

PAAPDI CHAAT

 SERVES 3-4
 90 MINUTES

INGREDIENTS

For the Paapdi:

½ Cup Plain Flour
½ Tbsp Ajwain Seeds
25g Melted Butter

For the Chaat:

1 Tin Chickpeas
3 Tomatoes (chopped)
1 Medium Onion (chopped)
3 Small Boiled Potatoes (peeled and cubed)
Small bunch of Coriander (chopped)
1 Green Chilli (finely chopped)
Juice of 1 Lemon
1 Tsp Cumin Powder
1 & ½ Tsp of @shanfoodsglobal Chaat Masala
½ Tsp Salt
½ Tsp Ground Black Pepper
Imli Sauce
Plain Greek Yoghurt



METHOD

1. Add the plain flour to a bowl and the ajwain seeds along with the melted butter. Rub the flour with the butter using your fingers to mix it well
2. Next add approx. 80-100ml of water to form a dough. Cover in cling film and let it set in the fridge for an hour or so
3. Once it is set, heat up a wok of oil
4. Take a small ball of dough and roll it out really thinly. Prick the rolled out dough with a fork and using a round cutter cut as many circles as you can. Repeat until all the dough has been used up
5. Now drop the circles of dough into the hot oil and fry until crisp and golden brown. This should take a few minutes and then occasionally drain on some kitchen towel & set aside
6. In a bowl add all the ingredients for the chaat except the Imli sauce and yoghurt, and mix everything together
7. Spoon it out into your serving dish. Then drizzle over the Imli sauce and the plain yoghurt. Then break up the paapdi and add it to the top of the chaat. Drizzle over some more imli sauce & plain yoghurt and sprinkle over a generous amount of chaat masala.



Recipe by
@Mazadaar

SWEET CHILLI PANEER

 SERVES 8  30 MINUTES

INGREDIENTS

2 Blocks Of Paneer
1 Tbsp Plain Flour
1 Tbsp Cornflour
1 Tbsp Ginger
1 Tsp Garlic
½ Tsp Salt
1 Egg White
2 Tbsp Water
3 Tbsp Oil
2 Sliced Onions
1 Tbsp Ginger Garlic
½ Tsp Salt
1 Tsp Chilli Powder
1 Tsp Crushed Coriander
1 Tsp Cumin Seeds
Handful Of Green Chillies
½ Tbsp Soya Sauce
¼ - ½ Cup Sweet Chilli Sauce
½ a Lemons Juice
Coriander (to garnish)
Red Peppers (optional)



METHOD

1. Cube 2 blocks of paneer
2. Marinate with plain flour, corn flour, ginger, garlic, salt, egg white and water
3. Deep fry or shallow fry until golden brown
4. In oil brown the sliced onions. If you want it saucy melt the onion down
5. Add red peppers if you like
6. Then add ginger, garlic and then salt, chilli powder, crushed coriander, cumin seeds, handful of green chillies and stir
7. Once mixed well, add soya sauce and sweet chilli sauce. Mix well
8. Add lemon juice and combine then add the paneer pieces
9. Garnish with coriander.



Recipe by
[@HungryHijabi](#)

FERRERO AND SALTED PRETZEL BROWNIE

🍴 SERVES 6
🕒 75 MINUTES



INGREDIENTS

250g Unsalted Butter

175g Milk Chocolate

75g Dark Chocolate

200g Brown Sugar

200g Caster Sugar

6 Eggs

100g Plain Flour

100g Cocoa Powder

½ Tsp Baking Powder

100g Roasted & Chopped Hazelnuts

12 Ferrero Rochers (or other chocolate hazelnut truffle)

Handful of Salted Pretzel Bites

FERRERO AND SALTED PRETZEL BROWNIE

METHOD

1. Pre-heat the oven to 170°C or 150°C fan
2. Chop the butter and break the milk and dark chocolate, then chuck it all into a pan
3. Put on to a low heat and stir until the butter and chocolate have melted into a glossy chocolate sauce. At this stage add the brown and caster sugar and mix well. Take off the heat and allow to cool for 5 minutes
4. Add in the eggs, one egg at a time, ensuring you beat well – the last thing you want is streaks of egg white running through your brownies
5. Once all the eggs are added you should be left with a slightly thicker chocolate mixture that Nigella would describe as a ‘glorious gloop’
6. Now, for the dry ingredients. To the chocolate ‘gloop’ add in the plain flour, the cocoa powder, baking powder and 80g of the roasted and chopped hazelnuts. Mix together
7. Grease and line your baking tray (40cm x 26cm or similar) with greaseproof paper then pour in the chocolate brownie mixture
8. Using the back of a spatula, spread the mixture evenly throughout the baking tray then place your 12 Ferrero Rochers strategically in the centre of where you plan to cut slices of your brownies
9. Sprinkle over the remainder 20g of chopped hazelnuts and crumble over the salted pretzel snacks
10. Place into a pre-heated oven for 45-50 minutes or until the brownies are cooked all the way through
11. Allow to cool for half an hour before slicing into slabs. Whether you have it warm or at room temperature, I can assure you you’ll enjoy it.



Recipe by
@CocoaByAli

BUTTER CHICKEN

🍴 SERVES 3-4
🕒 30 MINUTES

INGREDIENTS

1 Kg Chicken
1 Bay leaf
2 Medium Onions (finely diced)
1 Tbsp Ginger
1 Tbsp Garlic
1 Tsp Salt
¼ Tsp Black Pepper
1 Tsp Chilli Powder
¼ - ½ Tsp Cayenne powder (to taste)
1 Heaped Tsp Coriander Powder
1 Tsp Cumin Powder
2 Tbsp Tandoori Powder
500g Passata
½ Cup Thick Yoghurt Whipped
1 Tsp Dried Fenugreek Leaves
½ Cup Double Cream
Large knob of Butter (bigger the better) (~100g)
2-3 Tsp Lemon Juice
Chopped Coriander Leaves (to garnish)
¼ Tsp Garam Masala



METHOD

1. Heat 4 Tbsp ghee, add bay leaf and lightly fry onions until golden
2. Add in garlic and ginger and stir for a few seconds before adding spices
3. Add all of the spices and let them bloom for 10-20 seconds. If you would like a spicier version, increase the cayenne by ¼ Tsp increments and not the chilli powder
4. Once the spices have bloomed add in passata and cook
5. After a few minutes, oil should rise to top and passata will change colour
6. Add in whipped yoghurt and mix and then add chicken. If you want your chicken more milder and buttery, do not add yoghurt, simply put it in 1 cup of double cream, or alternatively you can add milk (but this is less creamy in my opinion)
7. Cook for a 5-10 minutes and then add in dried fenugreek leaves
8. Add in double cream and mix well
9. Cover the pot and cook on low heat for a few minutes before adding a generous knob of butter (once oil rises to top again)
10. Add lemon juice to taste (I add 3 Tsp's, but I like tangy food, always taste and add!)
11. Garnish with coriander leaves, ¼ Tsp garam masala and serve with either rice, roti or naan!



Recipe by
@TheMunchingMedic

CRISP PACKET CHICKEN BURGER

 SERVES 1

 15 MINUTES

INGREDIENTS

250g Chicken Breast Strips
1 Tsp Salt
1 Tsp Black Pepper
1 Tsp Garlic Powder
¼ Tsp Cayenne Pepper
1 Tsp Paprika
3 Tsp Cornflour
3 Cups Plain Flour
1 Share Size Dorito Chilli Heatwave
1 Share Size Paprika MAX
1 Egg
1 Brioche Bun



METHOD

1. Add the salt, black pepper, garlic powder, cayenne pepper, paprika and cornflour to a large plate with the plain flour. Mix well and set aside - this will be our seasoned flour coating
2. Next, fill a ziploc bag with the content of each of the crisp packets; you can do this in small batches. You want to crush the crisps into crumbs, so seal the bag ensuring there's no air inside and use a rolling pin to crush the crisps until they become fine, similar to breadcrumbs. Set aside in a large plate
3. With your chicken, it's ideal to take the chicken out of the fridge 30 minutes before cooking so that they can come to room temperature. This will help cook the chicken faster when we fry so that we don't burn the coating and leave the chicken uncooked
4. Beat one egg in a bowl and set aside
5. Taking one strip at a time, coat the chicken with the flour first, shake off any excess and then dip in the egg to fully coat. Finally add to the crushed crisp breadcrumbs and coat well
6. Repeat the process for all your chicken strips
7. Heat up a wok with oil. Once hot, add in your coated chicken strips and fry for 3-4 minutes ensuring both sides have been cooked and the coating has browned
8. Remove and set aside to rest. You can always cut open one of the strips to ensure the chicken is white and cooked through the centre
9. Toast a burger bun and dress with your favourite dressing. I simply used lettuce, ketchup, mayonnaise and a slice of cheddar cheese. Serve hot and enjoy!



EID RECIPES

As a thank you for your generous donations towards this cookbook, we have added an additional 5 recipes!

- | | |
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| 26. Rasmalai <i>Aysha Saiha</i> | 40 |
| 27. Maharaja Style Chicken Leg <i>Chef Abdul Yaseen</i> | 41 |
| 28. Royal Bengal Style Wild Madagascan Prawn <i>Chef Abdul Yaseen</i> | 43 |
| 29. Sevaiyan <i>Halal Food Diary's Mother</i> | 45 |
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RASMALAI

 SERVES 8  40 MINUTES

INGREDIENTS

For the Dough:

- 1 Cup Milk Powder Flour
- ½ Tsp Baking Powder
- 1 Large Egg (beaten)
- 1 Heaped Tsp Ghee

For the Milk:

- 1 to 1 & ½ Litres Milk
- 1 Cup Sugar
- 2-3 Cardamom Seeds
- Pinch of Saffron



METHOD

1. In a bowl, mix together milk powder, baking powder, egg and ghee, using a spoon. Knead until you get a smooth dough and then set aside
2. In a skillet, add the milk, sugar, cardamom seeds and saffron on medium heat
3. Start making mini balls (approx. 1 inch in diameter) with the dough, you can also flatten it lightly
4. Once the sugar is completely dissolved in the milk, add these dough balls in it
5. Let it cook in the milk for about 15-20 minutes or until you get the perfect spongy texture
6. A small tip is to keep alternating the flame from low to high and high to low every couple of minutes. This helps to get the right texture and get it perfectly cooked all the way
7. After it is done, turn off the heat and let it cool for about 20 minutes
8. Transfer the dessert into your serving dish, let it chill in the fridge for a couple of hours until you serve
9. Garnish with your choice of nuts like pistachio or almonds (optional) and Indulge!

Recipe by [@AyshaSaiha](#)

MAHARAJA STYLE CHICKEN LEG

 SERVES 4  80 MINUTES

INGREDIENTS

For the Chicken:

4 Legs of Free Range Chicken (skinned)
2 Tsp Ginger Garlic Paste (equal amounts)
2 Tsp Salt
100ml Malt Vinegar
½ Tsp Ground Turmeric
2 Tbsp Vegetable or Corn Oil
1 Tsp Black Peppercorns
1 Bay Leaf
500ml Chicken Stock or Water

For the Chilli & Corn Sauce:

100g Ghee or Clarified Butter
8 Cloves
2 Black Cardamom Pods
1 Bay Leaf
2 Onions (finely chopped)
3 Green Chillies (chopped)
½ Tsp Ground Turmeric
1 Tsp Salt
1 Tbsp Garlic Paste
200g Sweet Corn kernels
4 Tbsp Plain Yoghurt
150ml Chicken Stock or Water
2 & ½ inch piece of fresh ginger (finely chopped)
4 Tbsp Chopped Fresh Coriander
Juice of 1 Lemon

METHOD

To prepare the Chicken:

1. Marinade the chicken legs with ginger and garlic paste, salt, malt vinegar and ground turmeric
2. Heat the oil in a large pan; sear the chicken legs on both the sides, until crisp and light brown in colour
3. Place them in a baking tray; add the remaining spices and the chicken stock
4. Cover with aluminum foil and put in an oven at 180°C/350°F/Gas Mark 4 for 60 minutes

To prepare the Chilli & Corn Sauce:

5. Heat the ghee or clarified butter in a heavy bottom pan and add the cloves, cardamom pods and bay leaf
6. When they start to crackle, add the onions and cook on a medium heat until golden
7. Add the chillies and cook for 1-2 minutes
8. Add the turmeric and salt and cook briskly for a minute taking care that the dry spices do not burn
9. Add the garlic paste and cook stirring for a couple of minutes
10. Add three quarters of the corn and all the yoghurt

11. Cook gently for about 30 minutes, stirring occasionally, until the corn is nearly mashed and the sauce is becoming thick
12. Add the chicken stock or water, bring back to the boil, then add the ginger, coriander and the remaining corn
13. Reduce the heat to medium, add the braised chicken legs and simmer for 10 minutes
14. Adjust the seasoning and add the lemon juice.
15. Place the Chicken leg on the corn sauce and serve with bread or rice, Enjoy!



Abdul yaseen

Recipe by Chef Abdul Yaseen @ChefAbdulYaseen
Winner of British BBQ Championship and Canapé Cup
Ex-Head Chef at Cinnamon Kitchen & Anise
Ex-Chef Patron at Darbaar
Founding team member of London's Cinnamon Club Restaurant

ROYAL BENGAL STYLE WILD MADAGASCAN PRAWNS

 SERVES 2  45-60 MINUTES

INGREDIENTS

For the Prawns:

2 x Giant Madagascar Prawns (or similar Prawns)

1st Marinade:

1 Tbsp Vegetable Oil

1 Tsp Salt

½ Tsp Turmeric

1 Tsp Chopped Ginger

1 Tsp Chopped Garlic

2 Green Chillies (finely chopped)

1 Tsp Fennel Seed (toasted and crushed)

2nd Marinade:

100ml Coconut Cream

1 & ½ tsp Bengali Mustard Paste (Kasundi) or
Grain Mustard

½ Tsp Salt

½ Tsp Sugar

For the Finishing:

50g Fresh Coriander (finely chopped)

Juice from Quarter of a Lemon

For the Salsa:

1 vine Ripe tomato (roasted, peeled & chopped)

1 Banana Shallot (finely chopped)

½ Tsp Green Chilli (chopped)

1 Tsp Chopped Ginger

½ Tsp Red Chilli Powder

1 Tsp Salt

1 Tsp Sugar

Juice from Quarter of a Lime

1 Tbsp of Finely Chopped Tomato

METHOD

1. Wash the prawns and trim them free from the tentacles
2. Devein and slit in the middle, head and shell on, washed in running water and pat dried
3. Prepare the first marinade in a bowl by mixing all the ingredient, fold the prawns with the first marinade and set aside
4. Heat the grill, sear the prawns by placing the flesh flat on the grill
5. After 3 minutes turn it on other and repeat the cooking
6. Remove and place it on a tray

7. Preheat the oven to 175°C
8. In a mixing bowl mix the second marinade and pour over the prawns as required
9. Place the tray in the preheated oven and cook the prawns for a further 5 minutes
10. Remove the prawns from the oven and serve hot with a sprinkle of coriander and lemon juice.

For the Salsa:

1. In a mixing bowl, fold together all the ingredients of the salsa and serve cold.



Abdul Yaseen

Recipe by Chef Abdul Yaseen @ChefAbdulYaseen
Winner of British BBQ Championship and Canapé Cup
Ex-Head Chef at Cinnamon Kitchen & Anise
Ex-Chef Patron at Darbaar
Founding team member of London's Cinnamon Club Restaurant

SEVAIYAN



SERVES 6



20 MINUTES

INGREDIENTS

2 & ½ Pint Milk

1 Tin Evaporated Milk (400g)

125g Sugar

4 Cardamom Pods

160g Vermicelli

Handful of Almonds



METHOD

1. Start by leaving the almonds to soak in a bowl of hot water so they become easy to peel by the time you've completed making the sevaiyan
2. In a saucepan combine the milk, evaporated milk, sugar and cardamom pods and allow the milk to boil at medium heat
3. Once the milk starts to bubble add in the vermicelli and reduce to low-medium heat
4. Keep cooking at low-medium heat, stirring throughout, keeping an eye on the milk to ensure that it doesn't rise out of the saucepan. Once it begins to rise, turn the heat down to low, and then back to low-medium heat a few seconds later. Keep cooking for 7 minutes
5. Remove the sevaiyan from the saucepan and place into your desired container. Ensure you stir the sevaiyan every 5-7 minutes even after you've removed them from the heat until they cool down, otherwise they may become clumped together
6. Remove the skin from the almonds, and chop into small pieces
7. Serve with chopped almonds on top, and enjoy! The sevaiyan can be served hot or cold.

Recipe shared by Halal Food Diary's Mother

UM ALI

🍴 SERVES 8 ⌚ 40 MINUTES

INGREDIENTS

- 8 Large Croissants
- 2 Pints Whole Milk
- 1 Tin Sweetened Condensed Milk
(I use Nestle Carnation Condensed Milk - 397g tin)
- 2 Pinches Cardamom Powder
- 1 & ½ Tsp Vanilla Essence
- 1 Pinch Cinnamon Powder
- 1 Tub of Double Cream
(I use Elmea Double Cream - 284ml)
- Handful of Desiccated Coconut
- Handful of Almond Flakes
- Handful of Pistachios
- Handful of Raisins



METHOD

1. In a pan add the whole milk, condensed milk, cardamom powder, vanilla essence and cinnamon powder. Allow to boil for a couple of minutes. Stir and make sure the mixture does not burn
2. After it boils add in the cream and allow to boil again. Once boiled, remove from heat
3. Break 8 large croissants into pieces. Grease a large dish with butter and make one layer of croissant pieces
4. Sprinkle raisins, almond flakes, desiccated coconut and pistachio
5. Pour half the milk mixture over the first layer of croissants
6. Make a second layer of croissants and pour remaining half of milk mixture
7. Top with a sprinkle of almond flakes, raisins, pistachios and desiccated coconut at the very top. Sprinkle very lightly with a small amount of cinnamon powder (optional)
8. Bake in the oven for approx 20-25 minutes at Gas Mark 4/180°C or until the dish is slightly toasted.



Recipe by
[@MyBigFatHalalBlog_](https://www.instagram.com/MyBigFatHalalBlog_)

THANK YOU

I hope you enjoyed the Cookbook. Here's a little summary of how a little idea in my head turned into this, Alhamdulillah.

A week before Ramadan started, I received a text message from a beloved brother of mine who works with Human Appeal regarding getting Halal Food Diary involved in fundraising during the month of Ramadan. The project was to provide Iftaar for those who are less fortunate around the world. The brother set a very ambitious target (£7,500), multiple times what we were able to raise the previous Ramadan, so I knew I had to do something different.

Within seconds, the idea sprung to my mind about putting together a Cookbook which can be used for inspiration of what to cook during the month of Ramadan, and gifting this to everyone who donates. That was the start of the idea, but what happened next was truly magical.

Moments after coming up with the idea, I contacted one of my close friends who lives in Barcelona (who I always go to for creative advice) for his thoughts on the Cookbook idea. He loved the idea, and a few minutes later the Cookbook was already half way around the world in the Philippines being designed. He told me to leave the designing with him, and just to focus on getting together all the content.

I spoke to my family and tried to think of what recipes I would like to include within the Cookbook, but I quickly realised that by using *only* our own recipes I was really limiting the the Cookbook.

I realised that through running the Halal Food Diary page I have made many great friends along the way who could also contribute one of their recipes, and it would mean that they would also be a part of the project too, and that it could become a collaborative Cookbook.

Thus, 'Ramadan: The Collaborative Cookbook' was created.

I was a bit unsure at first about asking others for recipes as quite often they can be family treasures. I put my trust in Allah, reminded myself of the ultimate goal of the project, and dropped a message to a friend of mine who runs a restaurant. He loved the idea and was open to contributing a recipe, which gave me the confidence to reach out to many other food bloggers and restaurants.

All praise to Allah, the generosity of everyone who I asked to contribute a recipe was truly beautiful and inspiring. The time frame on making this project happen was very short, but they all pulled through and made it happen.

I'd like to request for you to join me in making a sincere Dua for everyone involved in the project. *The Prophet (PBUH) said: "He who does not thank the people is not thankful to Allah" (Sunan Abi Dawud)*. We pray that Allah blesses them in their lives for any good that comes from this project, and makes it a deed heavy on their scales in the Akhira (afterlife).

Halal Food Diary



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