



Ingredients

Black bean, dry	900 g	Table salt	5 g
Rice, raw	450 g	Green gram bean, dry	300 g
Onion, sliced	150 g	Cooking oil	180 ml
Pepper, chili	180 g		
Water	1 l		
Bay leaf	4 units		
Cinnamon	5 g		
Coriander	15 g		
Ginger	15 g		

Bhuna Kichuri

Bangladesh | Medium | 8-10 hours | 6/8 servings | Side Dish

This dish can be served with vegetables, beef or chicken curry, salad, and pickles.



Tools and equipment

~ Stainless steel pot or saucepan

~ Strainer

~ Stainless steel frying pan

~ Wooden spoon or other stirring tool



Directions

- 1 Wash green gram beans and soak for eight to ten hours.
- 2 Roast green gram beans in frying pan for ten minutes. Let it cool.
- 3 Wash rice and green gram beans together and let stand in a strainer.
- 4 In another pan, heat oil (up to 120-140°C) and sauté 75 g of onions until colour turns golden brown and cohesiveness is crisp. Remove from oil and drain on paper towel.
- 5 Add the rest of onions and all spices except green chilies. Sauté for three minutes.
- 6 Add rice and green gram beans, and fry for five minutes (medium heat).
- 7 Add water and bring to boil. Then reduce heat and cook until grains are done.
- 8 Add green chilies and half of fried onions. Stir carefully.
- 9 Keep covered for at least half an hour before serving. Garnish with the rest of fried onions.