

Potoler Dorma / Bangladeshi Recipe

Whenever it's a special day and I enter the kitchen to prepare something delish I am reminded of my Grand Ma. She was such an excellent cook and whenever we visited Bishnupur , my native place , she used to surprise us with all delish recipes of her . She used "Shil-Nora" to grind the spices , and cooked in a traditional Firewood Chulha and we used to stare at her that how smoothly she managed everything . I am a fan of her **Bangladeshi Recipe** in which she used to add some magic of her own ideas and created "Happiness" for us ... This is one of her recipes which is still my favourite . I made it the other day when my friend visited my house and I thought of sharing this with all my "Naree" friends .



Generally while making Potoler dorma , the pointed gourds are first stuffed and then fried but for making in that style I find two things cumbersome.

- 1) One needs to lock the stuffed gourd with the help of dough
- 2) While frying the stuffed gourd the filling tends to come out

So I do the frying of the gourd first and then insert the stuffing inside **which makes the process very easy.**

Ingredients

Two main ingredients

Pointed Gourd – 5 (Take big in size)

Prawn – Small and Medium Mixed 200 gm

Spice Set 1 for making the Prawn Stuffing

Whole Garam Masala – ½ tea spoon

Onions chopped – 2 medium

Garlic Cloves minced – 3

Ginger paste – 1 tea spoon

Cumin Seeds Powder – 1 tea spoon

Coconut Milk Powder – 2 table spoon

Dry Red Chilli – 3

Green Chilli – Optional (Optional)

Turmeric Powder – 1 tea spoon

Whole Dry Fruits for Stuffing

Kashmiri Red Chilli Powder – 1 tea spoon

Kismis – 10- 15 pieces

Cashew nuts - 5 pieces (Optional)

Spice Set 2 for making the Gravy

Poppy Seeds – 25 gms

Green Chilli – 1

Grind them to paste .

Other spices

Oil to fry and cook

Salt to taste

Now let us start the cooking 😊

Process

Clean the shrimps marinate with salt and turmeric for 10 mins.

Peel the outer thin layer of the pointed gourd , cut the pointed sides. The hole on one side should be bigger so that you can scoop out the seeds with a spoon. Now wash them and marinate with salt and turmeric powder. Place a frying pan on flame, add oil to fry . Add the pointed gourds and fry them till done.

Now lets make the stuffing with Spice set 1

Place cooking pan on heat , add oil to it . Add the marinated shrimps. Fry for 5 mins in low flame. Take them out from oil keep aside.

Add 1 tbsp oil to the pan , temper whole garam masala, add the minced garlic and chopped onion. Fry them in medium flame till the raw smell is not there.

Add the salt , turmeric, kashmiri red chilli powder, cumin seeds powder and 2 tbsp water . Now add the fried shrimps. Make the coconut milk with the powder and little normal temperature water . Add it to the shrimps. Balance the salt . If you like it little sweet , you can add a pinch of sugar to it. Keep it juicy . Once done let it cool. The stuffing is ready.

Now take the fried pointed gourd, insert the stuffing in your own style , also put 2-3 kismis , 1 cashew nut inside and lock the hole with bigger shrimp which makes it look cool too.

Making the gravy with Spice Set 2

Grind the Poppy seeds (adding green chilli to it is optional on how hot you want your gravy) into smooth paste . Heat oil , add whole garam masala and dry red chilli to temper. Now add the paste , salt , kashmiri red chilli powder . In low flame fry until a beautiful aroma comes . Add ¼ cup water , the stuffed gourds . Cover and cook for some time in low flame. The consistence of the gravy depends on your preference . I kept it dry . Enjoy Potoler dorma with Hot Steamed Rice . Its Yummy !!**Bangladeshi Recipe** Potoler dorma

