

Farzana Khatun
Portfolio 2023



Front Cover and Spot Illustrations

1 2 3 MAAS SALON

FISH CURRY (MASS SALON)

ADD FISH UNTIL COOKED THEN ADD YOG

WHEN VEG IS SOFT ADD SPICES

ADD REST OF THE SPICES IN AND LET BOIL

- 1TSP PAPRIKA
- 1TSP TURMERIC
- 1TSP SALT
- 1/2TSP GINGER
- 1TSP CUMIN
- 1TSP GARLIC POWDER
- 2TSP CORIANDER
- 1TSP MUSTARD SEEDS

1 2 3 MURUG SALON

CHICKEN CURRY (MOR-OHG SALON)

ADD CHICKEN, ONION, POTATOL, GARLIC AND GINGER UNTIL CHICKEN IS COOKED

ADD WATER TO COVER EVERYTHING

ADD THESE SPICES

- TO TASTE SALT
- 1/2TSP TURMERIC
- 1TSP CHILI POWDER
- 1TSP CUMIN
- 2TBSF GARLIC

WAIT TILL POTATO IS SOFT

1 2 3 KABAB

CURRIED, FRIED LAMB MINCE (KAH-BAB)

MIX THOROUGHLY

SHAPE MIXTURE

TO SHALLOW FRY

- 2TSP CURRY POWDER
- TO TASTE SALT
- 1/2TSP TURMERIC
- 1 1/4TSP CUMIN

BASE FOODS

RICE AND ROTI (BAATH AND CHAPATI)

BASMATI RICE

WASH RICE TILL CLEAR WATER

LET REST FOR 10 MINS

BOIL TO STAGES ON MED - HIGH HEAT, 80 LIT

WHEN TUBER PORES ARE 1/2 LIT, TURN TO MED-LOW FOR 10 MINS

MIX UNTIL DOUGH FORMS

ROLL OUT INTO CIRCLES

FRY ON FRYING PAN UNTIL IT PUFFS UP AND IS SLIGHTLY BROWNED

1 2 3 PAKORAS

SPICED, FRIED POTATO (PAH-CORE-AH)

MIX

FRY FOR 5 MINS

- 1TSP SALT
- 1/2TSP CHILI POWDER
- 1TSP CUMIN
- 1TSP TURMERIC
- 2TSP GARLIC

1 2 3 JILABI

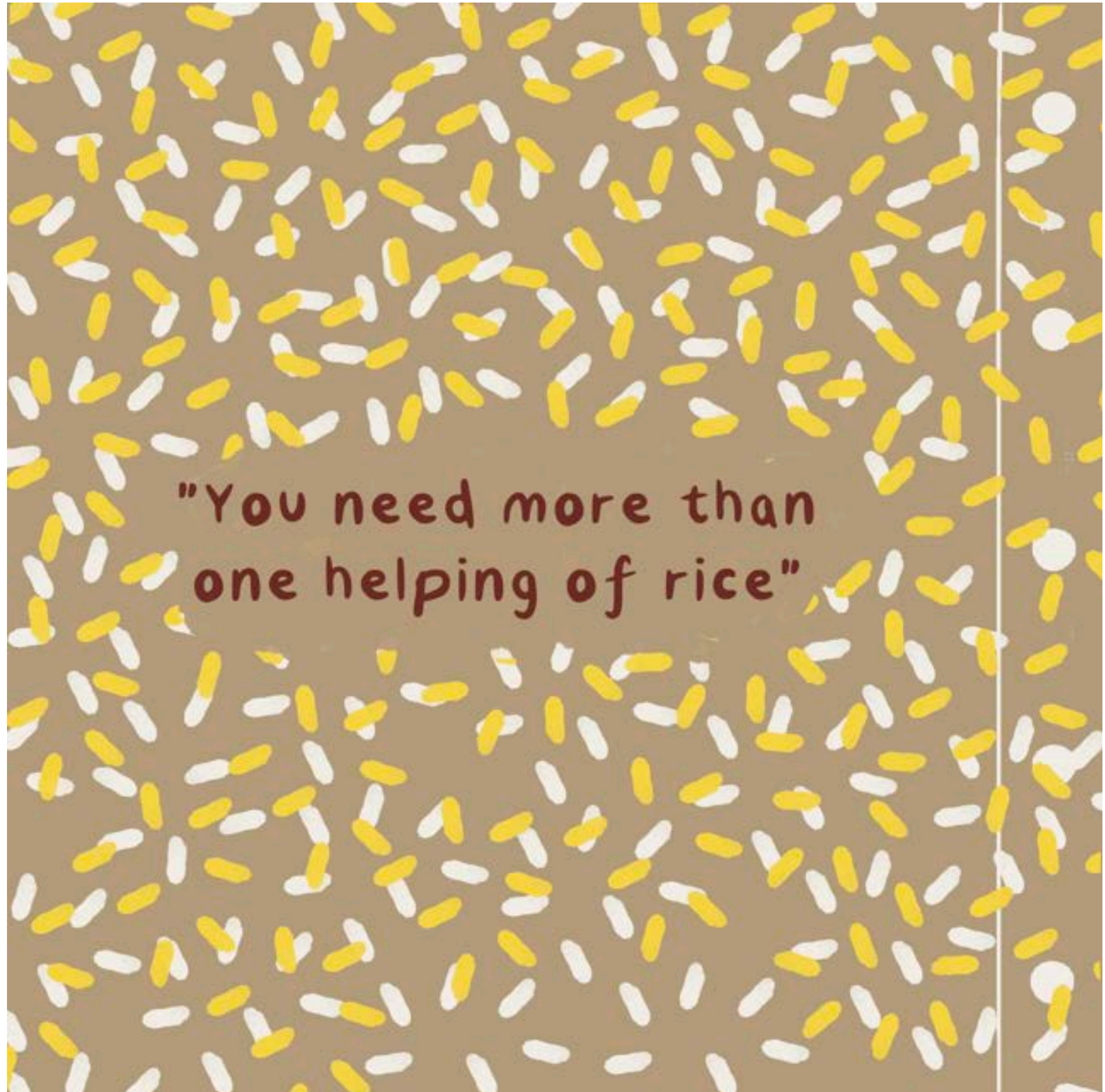
PRETZEL SHAPED CHURRO DIPPED IN SYRUP (ZIL-AH-BEE)

ADD INGREDIENTS UNTIL BOILED

ADD DRY INGREDIENTS AND THEN WET

POUR SYRUP OVER THE FRIED DOUGH

- 1CUP SUGAR
- 1/2CUP WATER
- 1TSP LEMON
- 1CUP MAIDA
- 1TSP CORN FLOUR
- 1TSP TURMERIC



Pages from recipe book

1 2 HIDOR SATHNI 3
FERMENTED FISH PASTE (HIGH-LORE SATH-NEE)

1Tbsp OIL, 1Tbsp FISH FERMENTED AND WASHED, 1Tbsp SALT, 1Tbsp CHILLI POWDER

ADD TO REALLY HOT PAN AND FRY UNTIL GOLDEN

CHOP ONION, GARLIC 12 CLOVES

BLENDER

ADD WATER AS NEEDED (UNTIL A SMOOTH PASTE IS FORMED)

WATER

1 2 KHOBI BAZI 3
CURRIED, FRIED CABBAGE (HO-BEE BAZI)

THIN CHOP ONION X1/2, GARLIC 12 CLOVES, CABBAGE

1Tbsp OIL

STIR UNTIL GARLIC, AND ONION IS SOFTENED

ADD SPICES UNTIL CABBAGE IS SOFT

1Tbsp CURRY POWDER, 1Tbsp SALT, 1/2Tbsp CORIANDER POWDER, 1/2Tbsp TURMERIC

1 2 SAMOSA 3 4
PARCEL OF CURRIED VEGETABLES (SAM-OH-SA)

MAKE ALOO CHANA WITHOUT THE CHICKPEAS

SAMOSIA PASTRY

FOLD PASTRY ON THESE LINES

KEEP WRAPPING PASTRY UNTIL YOU RUN OUT

USE WATER OR EGG AS GLUE

ADD IN CURRY MIXTURE

SHALLOW FRY UNTIL GOLDEN

1 2 HANDESH 3
BROWN SUGAR, CRUSHED DATES FRIED DOUGH BALLS (HAND-THESH)

250g BROWN SUGAR, 250g WATER, 250g RICE FLOUR, 150g MAIDA

DROP BLENDS INTO HOT OIL AND FRY UNTIL GOLDEN

CHICKPEA FLOUR, CINNAMON STICKS

1 2 ROSSGULLA 3
SYRUP SOAKED CAKE BALLS (ROSH-GULL-AH)

CHENNA FROM PREVIOUS PAGE

SUGAR, LEMON, WATER

1 2 BERRI MANGSHO 3
SHEEP CURRY WITH POTATO/ BELL PEPPER (BERRY MUNG-SHORE)

CHOP ONION, GARLIC, LAMB, BELL PEPPER

TO TASTE SALT, 1Tbsp TURMERIC, 1Tbsp GROUND MUSTARD SEEDS, 1Tbsp CUMIN

ADD ALL INGREDIENTS IN AND FRY UNTIL MEAT IS COOKED

WATER, GARNISH

1 2 ALOO CHANA 3 4
POTATO AND CHICKPEA CURRY (AL-OOH SAN-AH)

CHOP ONION, GARLIC, POTATO X2, CHICKPEAS

1Tbsp OIL, 1/2Tbsp SALT, 1/2Tbsp CHILLI, 1/2Tbsp TURMERIC

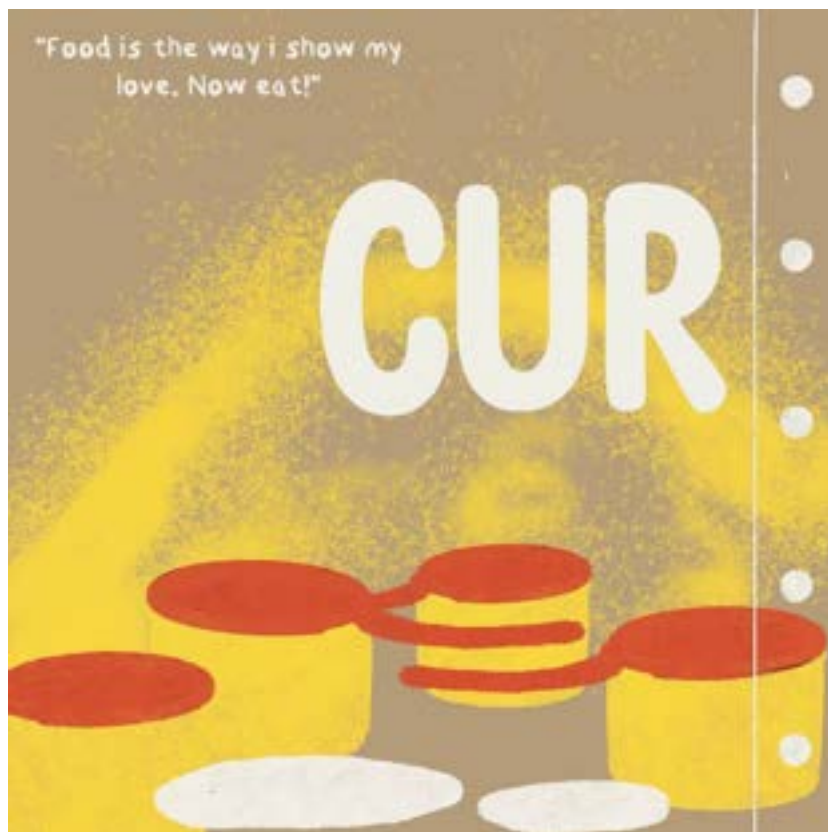
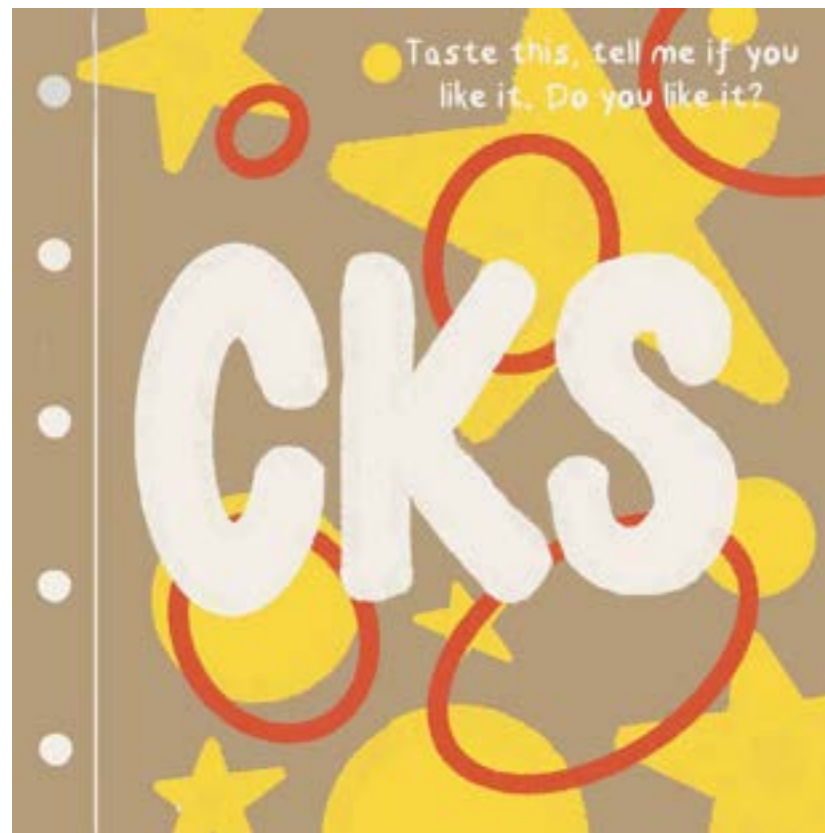
ADD UNTIL ONION IS BROWNED

ADD WATER TO COVER

DRAIN CHICKPEAS AND ADD, COOK FOR 10MINS UNTIL POTATO IS SOFT

WATER, CURRY POWDER, CHICKPEAS, GARNISH AT THE END

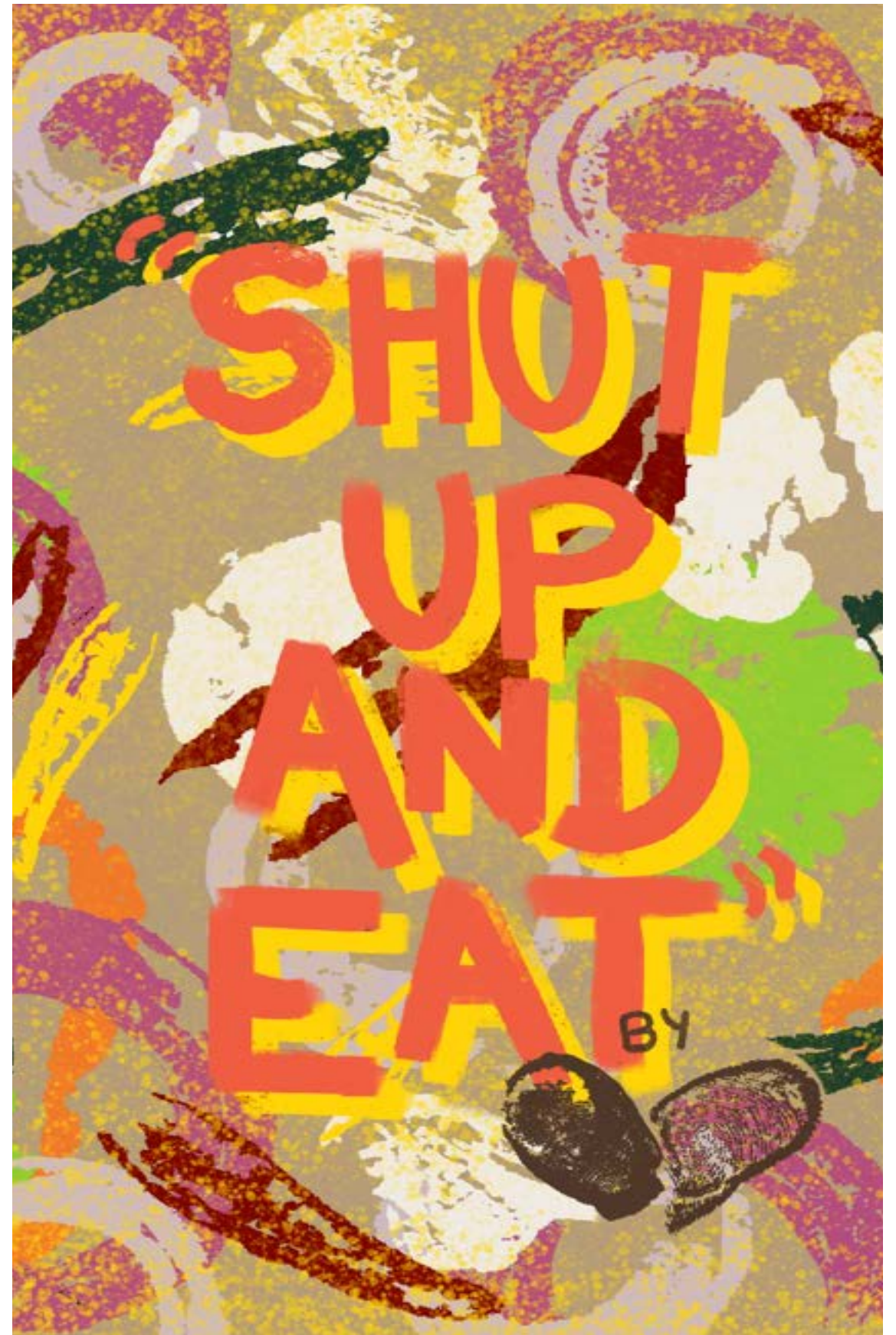
Pages from recipe book



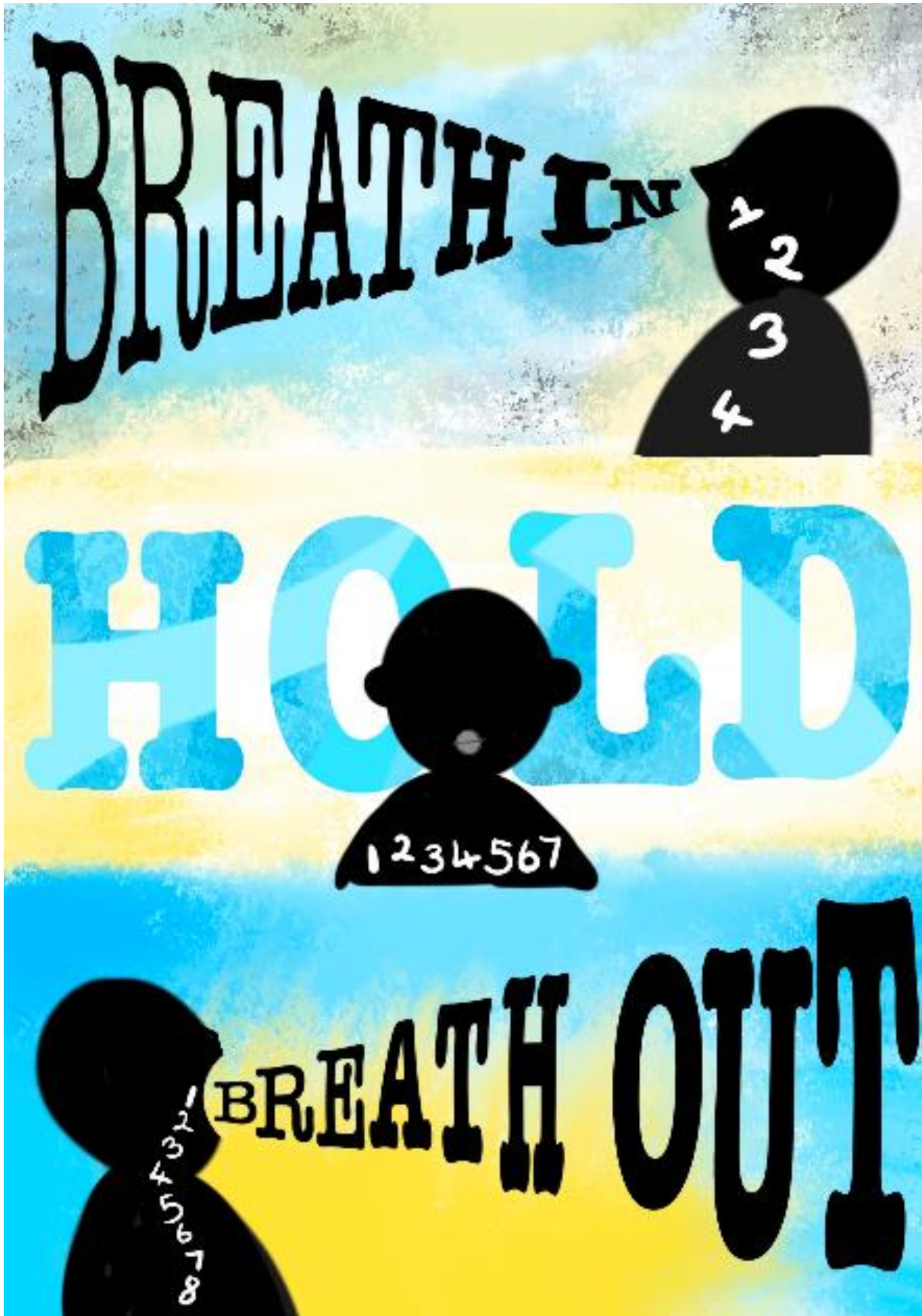
Two double page spreads
(Right) pattern digitally edited with mono prints



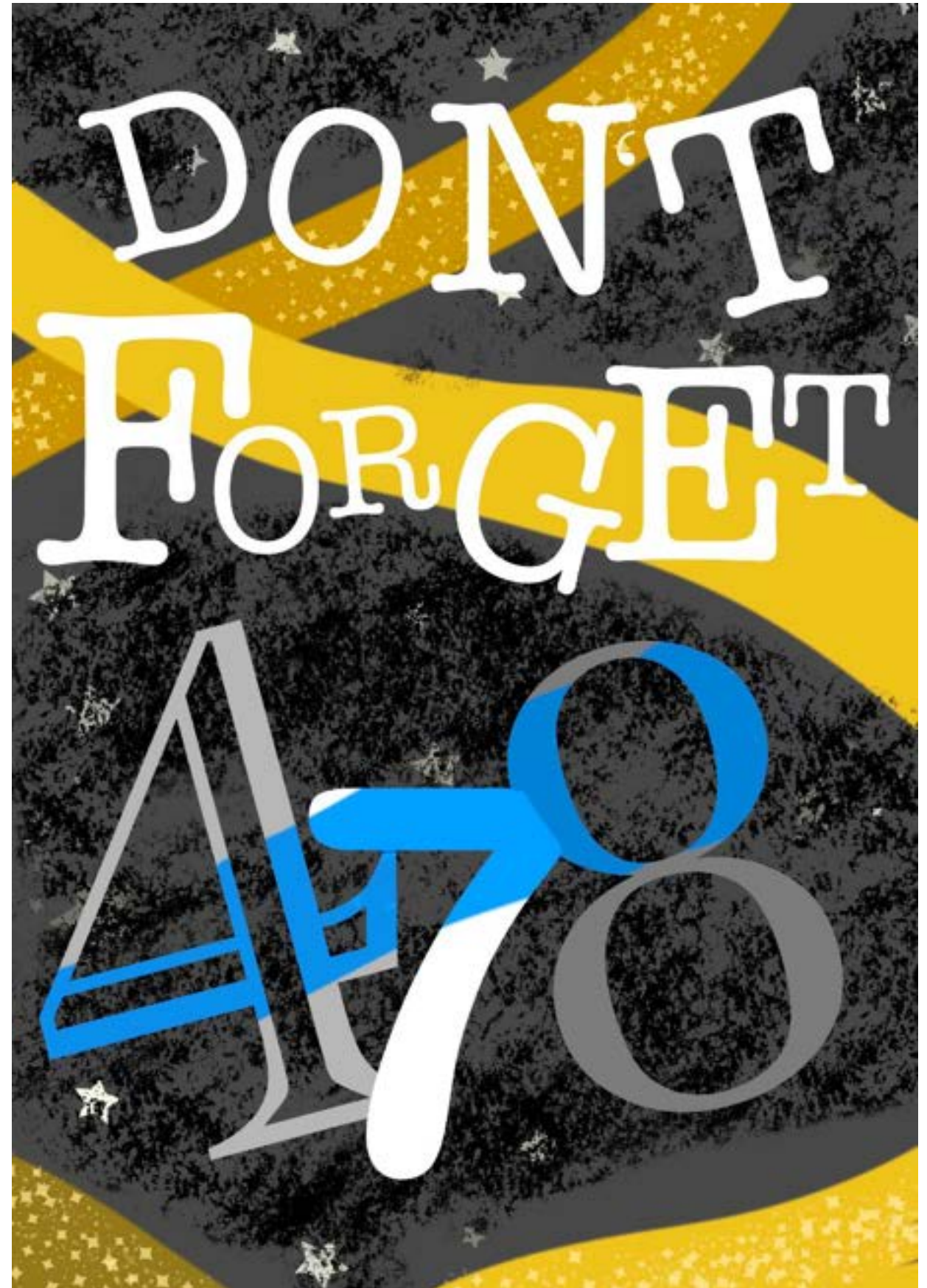
Experimenting with composition of vegetables and organic shapes



Playful design of book cover - with and without text





(Left) page from 8page booklet about soothing panic attacks, hand rendered text and scanned in textures created with different traditional media



(Right) 8 page booklet cover – Don't Forget 478



 Solace Massage Therapist

 @solace_massage_therapist_

 07884002747





Drawing futures – Live Brief about what my day-to-day would look like if the world was made to be more environmentally friendly

**LOVE
TO
COOK**



Bold, energetic poster promoting my recipe book



Bold, energetic poster promoting my recipe book



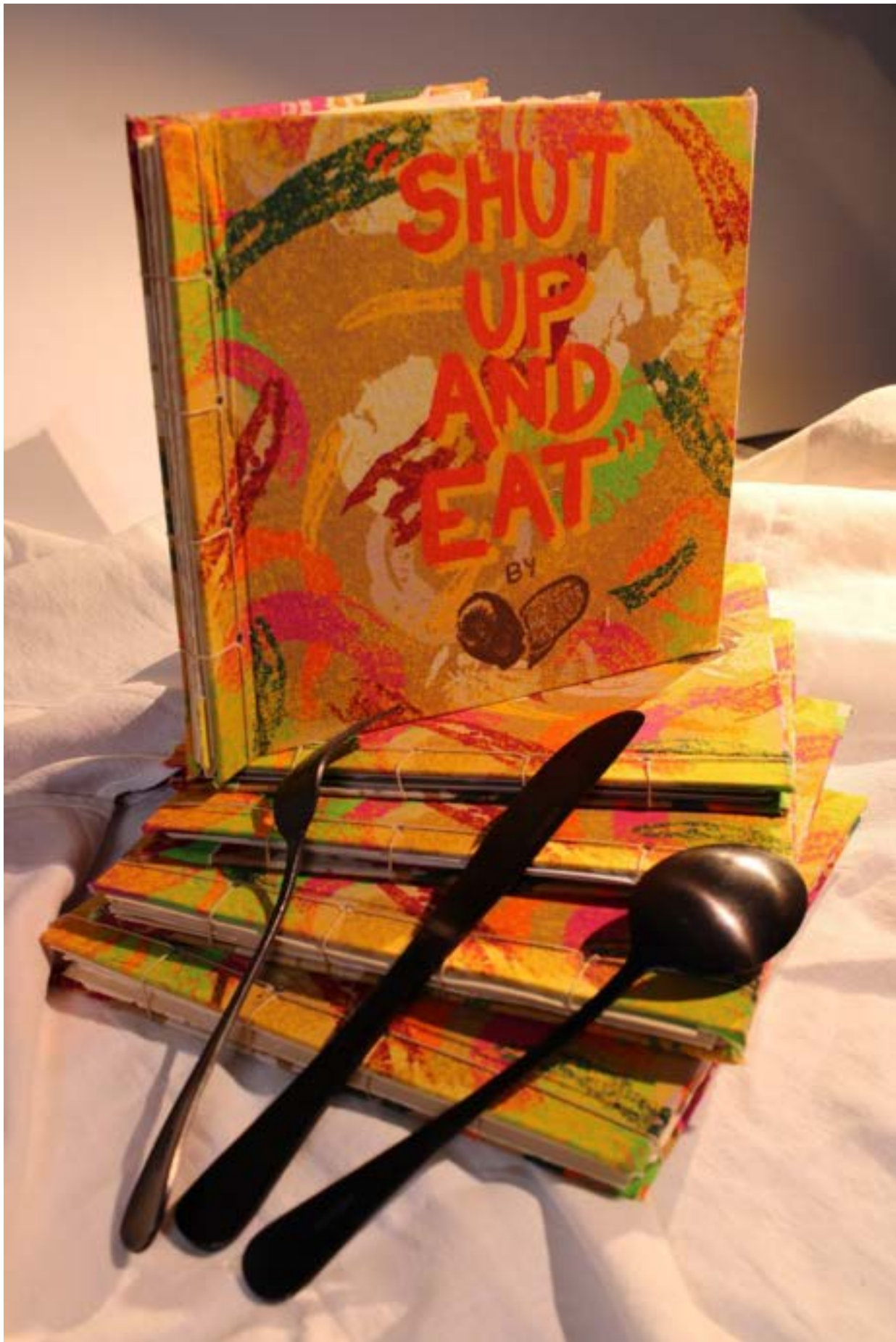
(Left) Insets of stamps created for the recipe book and textures
(Right) poster to promote recipe book

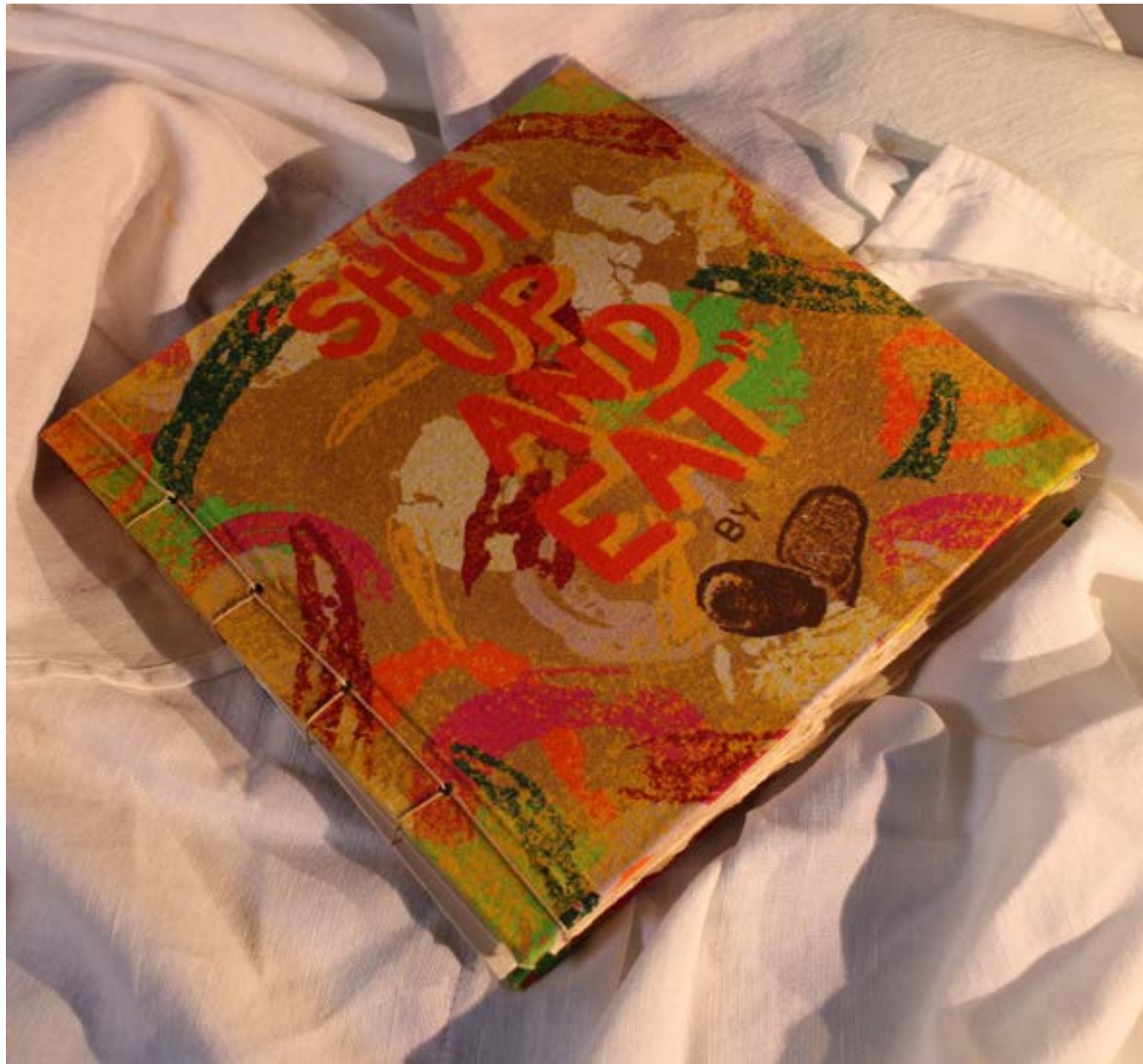




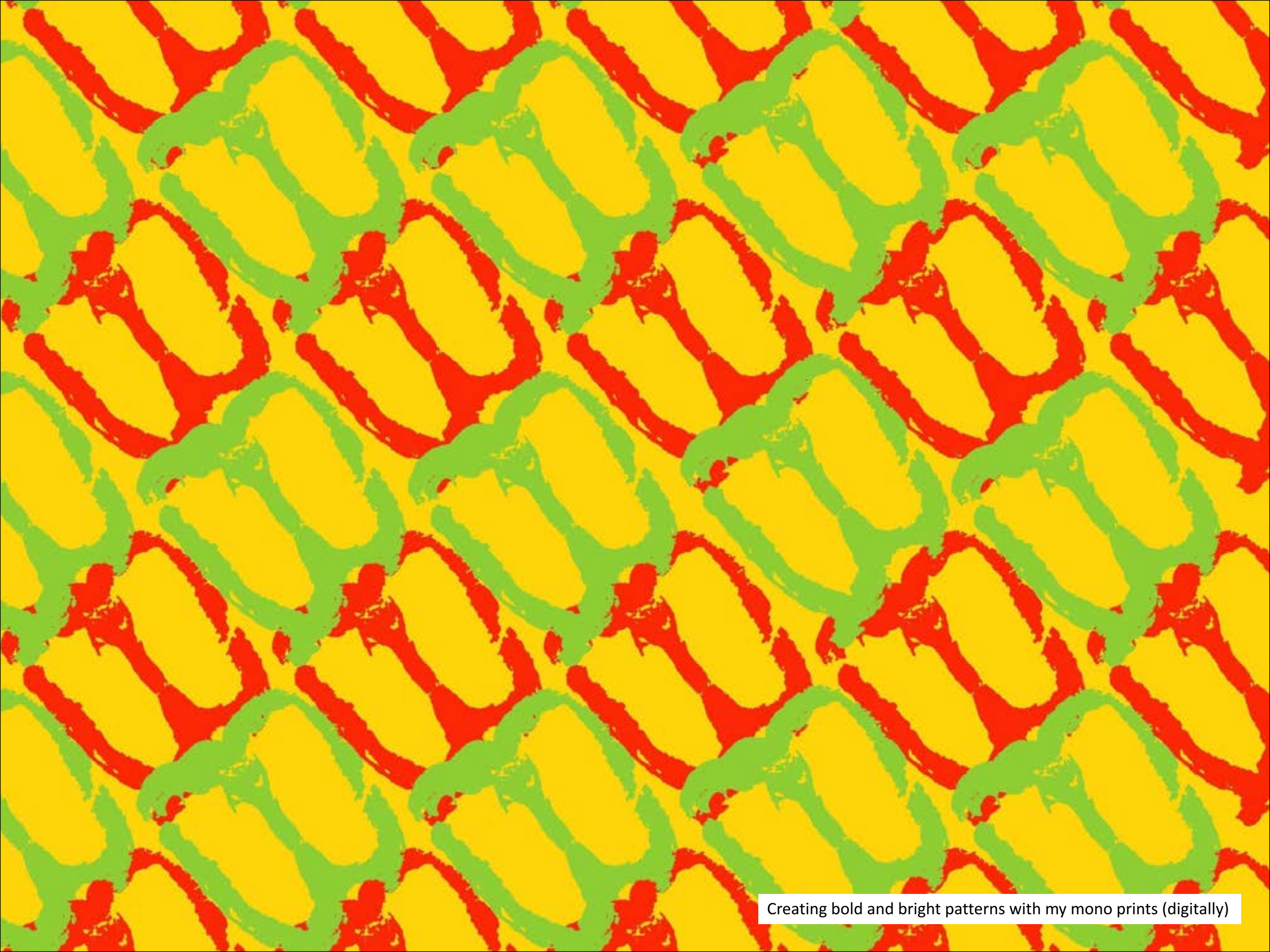
Digital Printed Book (left, top right)
Screen-printed Layer (bottom right)











Creating bold and bright patterns with my mono prints (digitally)