

THE FEARLESS OLIVE
BY REEMA ISLAM



Serving it steamy

As the winter chills descend upon us and gloomy, sunless mornings make us want to curl up into a ball and remain hidden under the covers, a hot, steaming mug of tea or coffee can revive us like nothing else can! I bring to you some hot beverages for this winter which can hopefully revive your senses, get rid of those irksome sniffles and above all, feel all warm and fuzzy. Here's to a glorious winter with lots of cha and adda to fill our evenings!

As trade routes in Africa grew, the locals learnt to use spices and fruits to flavour their coffee and started using cloves, cinnamon and even rinds of citrus fruits to add that extra edge to their cuppa. So today I present to you a coffee to spice up your dreary winter mornings, using

some normal masala found in every kitchen cupboard, with a fruity addition that makes this drink offer you myriad flavours.

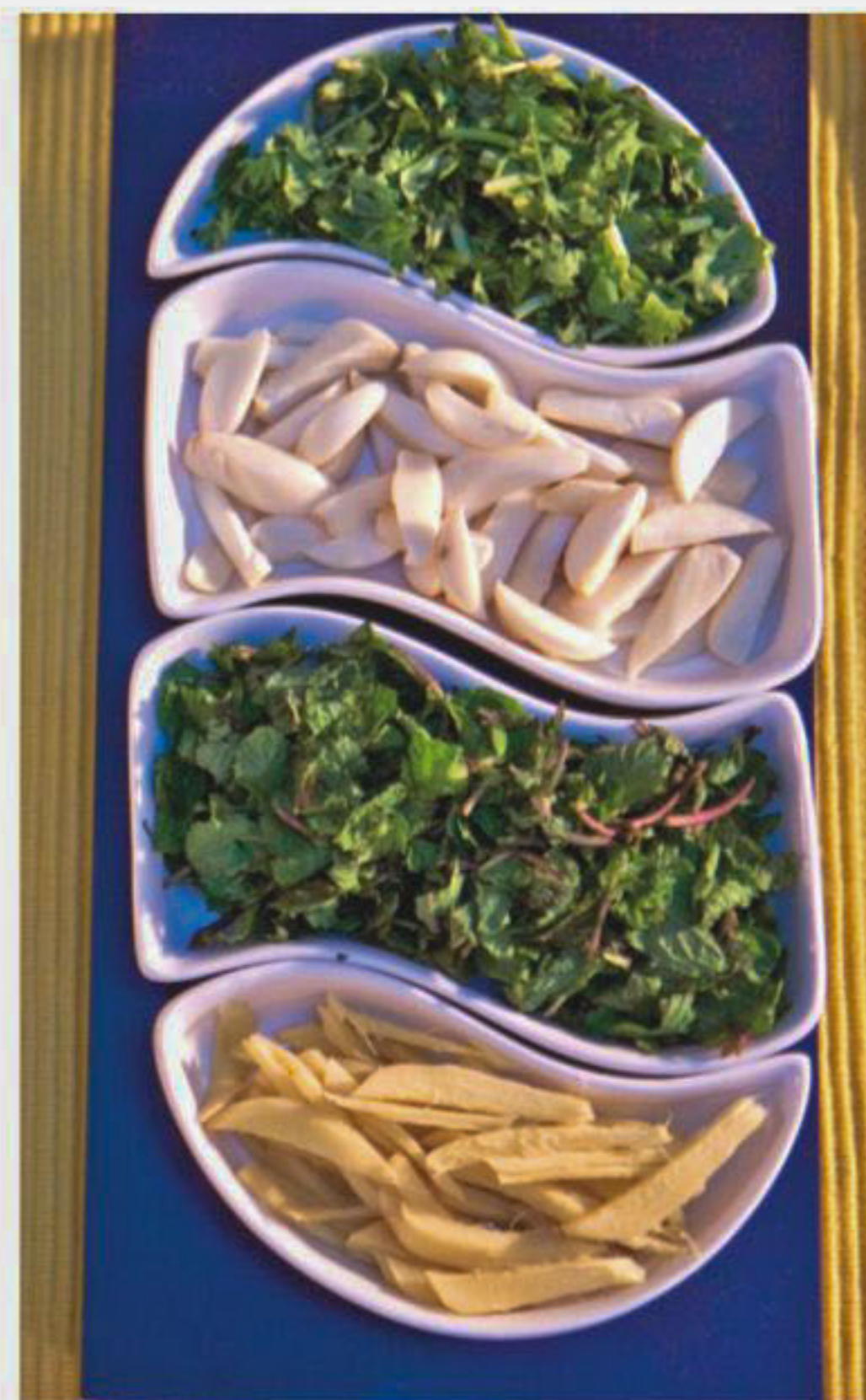
Spiced Orange Mocha

Ingredients

1 medium orange
4 whole cloves
2 cups water
2 cups milk
1/2 cup brown sugar
1/4 cup unsweetened cocoa powder (or 2 tsp black tea, 1 pod cardamom)
2 tablespoons instant coffee
1 inches stick cinnamon

Method

Peel the orange and set this aside, while squeezing the juice out. Add water, if necessary to equal 1/3 cup. Make a spice bag, by placing the orange peel, cinnamon, and cloves in a cotton cloth with at least a double layer. Tie it with a string. In a large



saucepan combine orange juice, spice bag, water, milk, brown sugar, cocoa powder, and coffee crystals. Bring to a boil then remove from heat. Cover and let stand for 10 minutes. Remove spice bag.

Servings:

Serve it with a cinnamon stick inserted into the cup.

The South Indians love their coffee more than any other part of India and they particularly like spicing it up with flavours and even sweeten it differently. This coffee masala beverage is especially spiced up to clear away those nagging colds and flus

which we all inadvertently contract with all the dust of Dhaka city beating down on us!

Chukku Kaapi (dry ginger coffee)

Ingredients

1/2" piece Dry ginger (Chukku) crushed
2 tbs Karupatti (Palm Sugar)
1/2 tsp whole peppercorns (you may substitute this with cloves but peppercorns are what will affect the flu)
1 tsp coffee powder/Tea leaves
3/4 tsp cumin seeds
3 Basil leaves(Tulsi)
2 cups Water

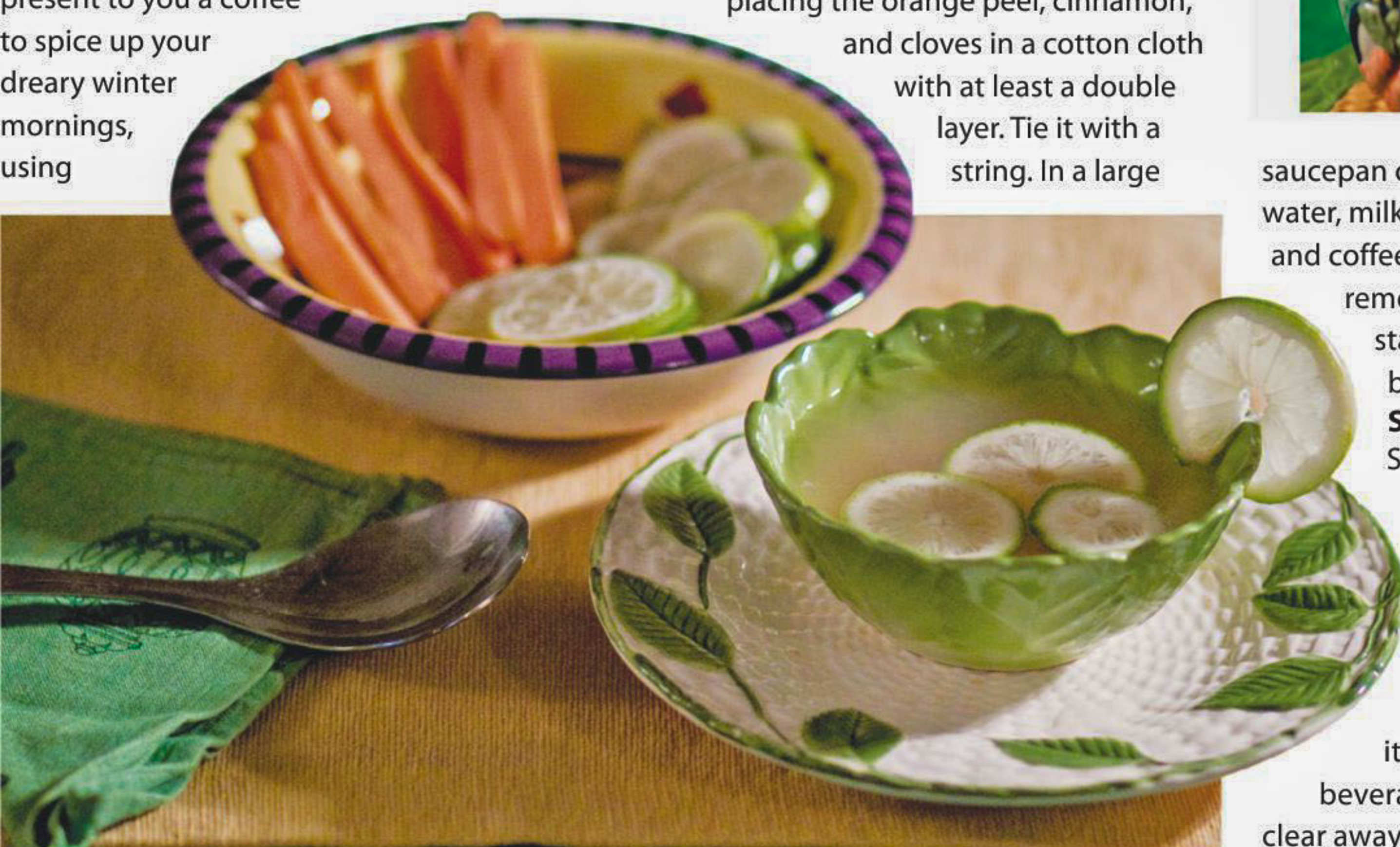
Method

Boil the water in a saucepan with karupatti (palm sugar), dry ginger, crushed peppercorns and cumin seeds. Add the coffee powder/ tea powder to this. Let this boil for 4-5 minutes then finally add the basil leaves (tulsi) and turn the heat off. Cover it for a minute to let the flavours infuse then serve it piping hot as a remedy for cold and throat infections.

The ancient Kashmiris from the Kushan Empire dating back to 1st and 2nd centuries CE are said to have consumed a hot beverage that graced every occasion and even today is widely drunk in its more psychedelic form as a pink concoction, straight out of the Mad Hatter's tea party! Also known as noon chai due to the salt added to it, the pink tea symbolises Kashmiris everywhere

Ingredients:

2 cups water
2 cups milk
1 cardamom pod
1 tbs green tea leaves



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