

Ingredients:

1 cup flour
1/2 cup milk
1 cup sugar
1/4 tsp salt
1 tbsp ghee
1 pieces cardamom
1/2" cinnamon stick
Oil for deep fry
Cookie cutter

Method:

Make syrup with sugar, cardamom, cinnamon and 2 cups water. Keep aside the syrup because we need lukewarm syrup. Now boil milk with salt and when it comes to the boiling point, add flour. Turn the heat off and let it sit for 3-4 minutes under closed lid. Make a smooth dough with boiling flour and ghee. Divide the dough into 4 balls. Roll each ball into thin bread and cut with cookie cutter. We need 3 to make 1 rose. Need to bend or spread petals to give the look of exact flower. Give them a rose flower shape. Heat oil in a pan and fry the 'pitha' till it becomes golden brown. Take out fried from oil and soak in syrup for 3 minutes. Take it out from syrup and serve beautiful 'golap pitha'.

Notun gur-er kheer

Ingredients:

1/2 cup aromatic rice
2 litres milk
3/4 cup date jaggery
1/4 cup mixed nuts

Method:

Soak rice in water for half an hour. Let the water drain. Crush the rice with your hand. Heat the milk on a pan to boil. When the milk is reduced to half, add rice to it and



cook in low heat. As the milk thickens keep on stirring the mixture or it will stick to the bottom of the pan. When the mixture becomes thick, add jaggery and nuts and cook for another 5 minutes. Remove the pan and prepare to serve.

Spicy patishapta

'Patishapta pitha' is known for its creamy 'kheer' in the middle and soft outer roll. It is a popular pitha or dessert that is made during the winter. It is delightful and easy to make; this sweet dish is a real delight to those who are born with a sweet tooth.

I tried to give this particular pitha a twist, using mince chicken as stuffing to bring about change and give you a unique taste.

Ingredients

1 cup chicken keema

1/4 cup chopped onion
1 tsp ginger paste
1/2 tsp garlic paste
1 tbsp soy sauce
1/2 tsp red chilli sauce
1/4 tsp black pepper powder
1/2 cup cheese
2 cup rice flour
1/2 cup oil
Salt to taste

Method

In a bowl, mix rice flour, salt and water to make a batter. Leave them for half an hour. Heat 2 tbsp oil in a pan. Put the chopped onion to it. Fry the onion till light brown. Add all the ingredients except the cheese and the rice flour. Cook it until the water is

fully reduced. Remove the pan and allow it to cool down, mix the cheese to it and keep it aside. This will go as stuffing inside the 'pitha'. Now heat the frying pan and grease a little oil on the surface. Now take a small amount of batter at a time and spread on its hot surface in round shapes. Take two spoonful of stuffing, place on one side of the 'pitha' and roll in to a cylindrical shape. Arrange in a plate and prepare to serve.

Kolar-pitha (banana rice cake)

'Kolar pitha' is a traditional dessert that is usually made in winter, as it is considered the season of desserts. It is sweet, soft and sumptuous that is very easy to make. It is delicious by itself, and makes a great afternoon snack.

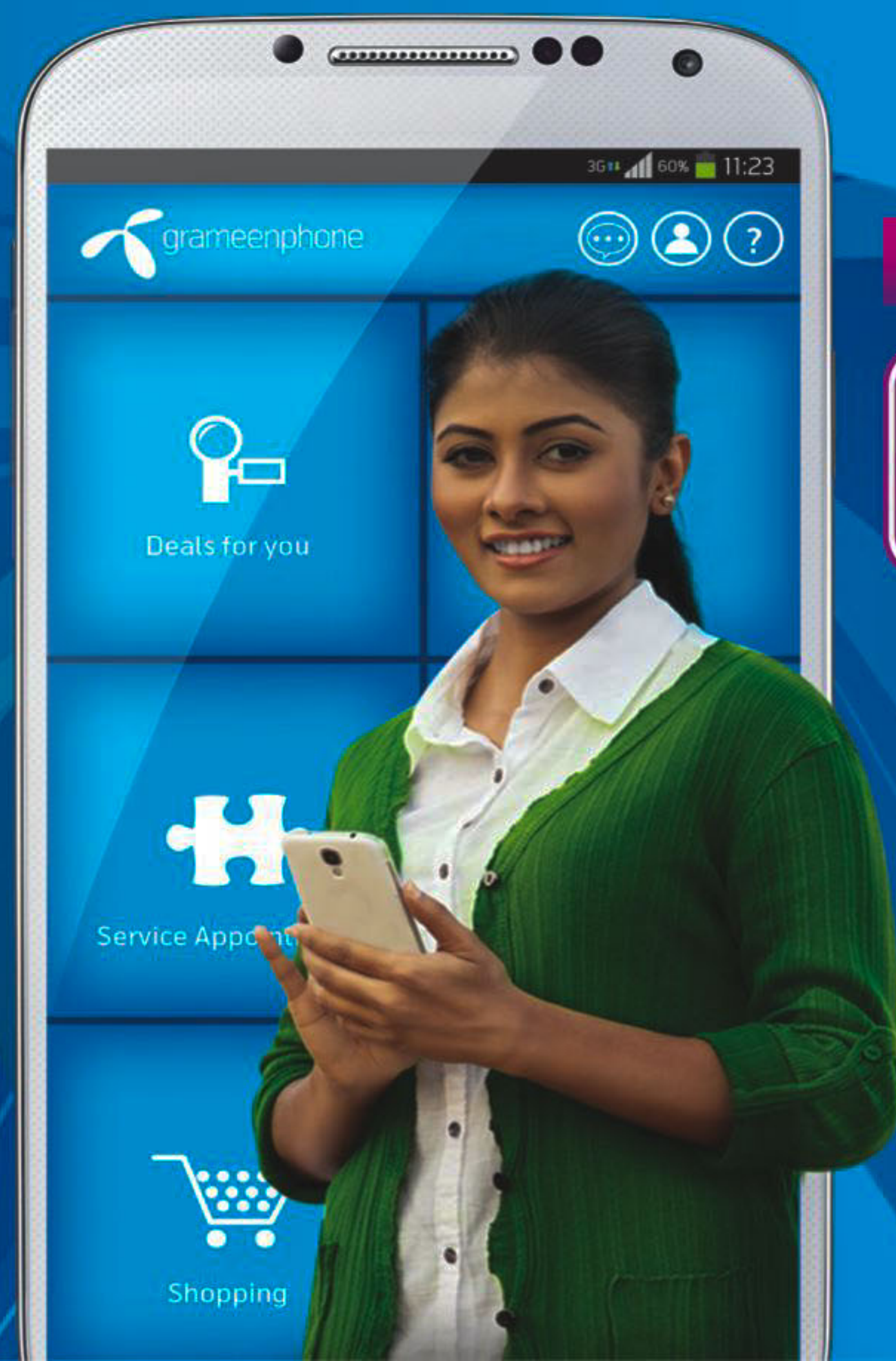
Ingredients

2 cup husked rice flour
1/4 cup plain wheat flour
2 cup water
2 cup grated date jaggery
4 ripe bananas
Oil for deep fry
Pinch of salt

Method

In a bowl add water, rice flour, plain flour and jaggery. Stir and mix well. Blend the banana in a blender with little bit of water. Add the blended banana to the rice and flour mixture. Stir continuously to make a mixture of dropping consistency. In a deep thick bottomed frying pan, heat the oil. Fill the mixture in a quarter cup and pour it on boiling oil. The medium sized round shape of the pitha will swell in the bubbling oil. Gradually add more pitha. At a time, around 4-5 pithas can be fried. Fry until the pithas turns deep brown and serve.

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