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For dessert, opt for something quick and dry like coconut barfi or murabba because most guests would be sitting down to put on henna after dinner.

HOLUD

Now we move onto something a little more traditional, yet with a contemporary twist—the joint holud. Street foods at weddings have become a staple. And as they say, 'winter is coming,' so bring on the piping hot 'chittoi'; the bhaapa and not to mention, spiced 'jhalmuri' – we are after all huge fans of serving street food at holuds. And a recent novelty is the pani-puri, which is catching up on the scene. Serve the water ice-cold in a shot glass. All the guests need to do is gulp it

quickly and follow up with a puri 'chaser.' It's a fun and cool way to enjoy the best of street food! That too in a cheerful ambiance.

Traditionally, 'gaye holud' did not serve heavy meals. Traditional snacks, munchies, teas and maybe coffee was the order of the day. Keep it to it. With a long series of events on the way, let's give the stomachs of the invitees a space to 'breathe.'

FINALLY, THE WEDDING!

Kachchi can never go wrong. In reality, it is the quintessential wedding dish that has etched a mark in the wedding scene of Dhaka. To add a touch of variation, you can make way for a course dinner beginning with sautéed vegetables, warm paratha followed by tandoori chicken, the kachchi,

cooked to perfection by the seasoned chef with aloo-bukhara on the side. And to gulp it all down the sweet-and-sour borhani.

AND THE WALIMA!

If the bridal party opts for the kachchi, skip it altogether just to give the taste buds of the invitees a respite. Remember even a humble chicken biriyani, in the hands of the culinary wizard, can tantalise the palate just as much. Some add fried pomfret, for a subtle variation. And of course, every wedding meal should be followed by a 'khili' of

sweetened paan.

Truth be told this is just the tip of the iceberg of all the events that go behind the seasons of a lavish, successful deshi weddings. Regional variations exist and so does religious variants. But the recipe to a delightful wedding is simple – less extravagance, lot of love, emotion, and hopes and dreams of a new beginning.

By Mannan Mashhur Zarif
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Food prepared by Watercross



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