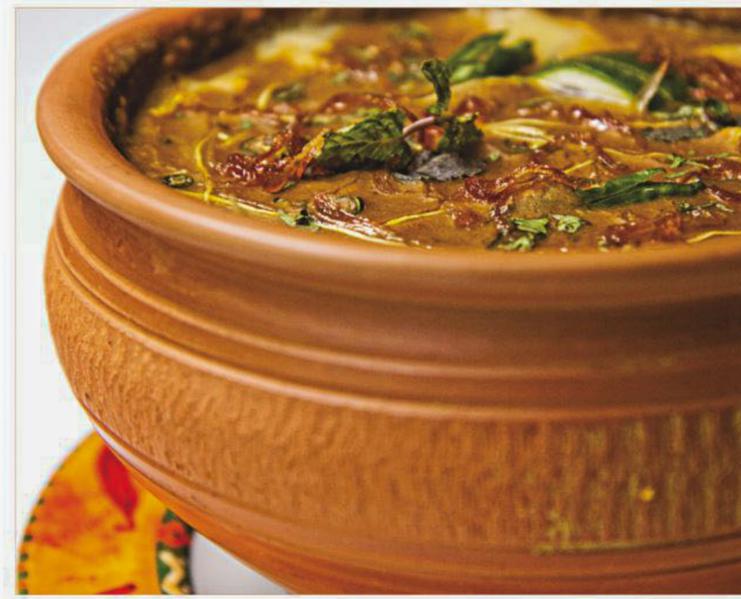


LS SPECIAL

Crazy Cravings



Jilapi: Deep-fried yoghurt pretzels

Have you ever wondered if sweet-toothed people are also sweet in nature? No one cares really! All we are interested in are jilapis for now.

One of the best feelings about Ramadan, after the heightened spirituality, is the food... especially the jilapi.

WHERE TO GET IT

Gausia Market

The best place to get the juiciest, deep-fried (but chewy), crystallised and sugar coated shahi jilapi in town is Gausia. These however are not prepared in the most hygienic of conditions.

Location: Next to Elephant Rd, Dhaka
(Price: Fried in ghee Tk 300/kg; without ghee Tk 150/kg)

Khazana

With added saffron the rich taste is magnified

ten folds. If you are looking for something that will not give you a sugar rush in the first bite, Khazana's jilapi is simply godsend.

Location: Road #55, Gulshan, and Rabindra Sarani, Sector 7, Uttara
(Price: Tk 690/500g)

Having seen experts make the delectable sweets on street sides might get you encouraged to make them on your own. All you need is a piping tube; a tried and tested concoction of flour, yoghurt and molasses and viola you have the most delectable, home-made jilapi.

Halim: Spicy Southeast Asian broth

How can Ramadan ever be complete without halim? When we talk about the thick broth, we usually refer to the mutton or the beef version of it. For most, chicken halim is just a sad version, meant for those who cannot enjoy devouring the red meat version.

WHERE TO GET IT

Shaad Tehari Ghar

Located in an alley in Lalmatia, parallel to Dhanmondi road 27, the tiny restaurant might not seem glitzy and extravagant, but it is definitely a gem considering Bangladeshi cuisine. This place serves mouth watering halims, especially during the month of Ramadan. If you haven't had their version of the dish, you have missed out on some fine cuisine.

Location: Lalmatia
(Price: Tk 175 – smallest size bowl)
Available in three different sizes)

Gausia Market

No matter who says what, no one can ever disregard Gausia's treasure trove of 'deshi' food. The best place to get the tastiest halims in town is possibly this very space, still uncontested by any rival restaurants.

(Price: Tk 80 per bowl)

Mama Halim

Starting off as a small catering van in the '70s, Mama Halim soon gained fame and is still acknowledged as one of the best places to get halim. The owner of the food court, still known as 'mama' to everyone, brags that it was him who introduced the craze for halims in Bangladesh.

Location: Besides Kalabagan Cricket ground, Dhanmondi
(Price: Tk 60 per bowl).

The alternative option is to make it at home or order it online. If you are not the type to work hard for food then there is always Foodpanda.com and HungryNaki.com at your service.

– LS Desk

Photo: LS Archive

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