

dish was created. Yet, the story of Emperor Jahangir's cook inventing the dish for the bored palate of his Emperor bears well with the extravagant and rich dish.

The Mughlai Paratha itself, is made from a few humble ingredients — flour, ghee, water, eggs, onions, chilies, and salt together with a not-so-humble amount of keema (mince meat — beef/mutton or chicken.) This is then deep fried in ghee or oil, once the dough is rolled out and filled with the mixture and then folded in to make a rectangular/square shape.

The recipe, rumoured to having had been kept secret if we follow the Jahangir story, was later sold by the descendants of the emperor, and today we find it being made in every other local shingara-puri shop in the city, however, the keema at times is skipped, not keeping in step with the Muslim influence on Mughlai cuisine itself.

Still, the paratha remains a favourite in the list of snacks one can find in the street-side shops and in the local restoras, besides our own kitchens.

While for most of us the local shop down



the road or goli of our homes has become the one we frequent for the square paratha cut into bite-size pieces to curb the six o'clock hunger, some of the best places for Mughlai Paratha in Dhaka include, of course, Puran Dhaka and Mohammadpur, where you can suggestively enough of the Mughal influences, also find some

of the best biriyani, needless to say.

On your search for the best Mughlai Paratha stop by these places: Madina Hotel and Royal Hotel in Lalbagh; Jannat Hotel in Town Hall, Mohammadpur; and Dilli Hotel in Patuatuli Road, Puran Dhaka.

Other than that, you may also try this delectable dish at the Krish



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Market area in Mohammadpur, or in the stalls that are set up in Dhanmondi Lake near Road #8 or in Jigatola next to Keari Plaza opposite Dhanmondi 7/A or any of the local hotels in Puran Dhaka.

You can also find this snack in the evenings at the Star Kabab outlets all over town, who will prepare the dish upon request, and lastly, while you would not get the view of a 'live kitchen' here, and honestly, it is somewhat of an odd place to go to for your evening snack, yet it is definitely worth it, and one might as well admire the fact that I came across it by 'accident', you can stop by the canteen at the Al-Manar Hospital on Satmosjid Road, where they serve the flaky parathas with beautiful layers separated by the egg filling with a sweet and sour tomato and tamarind ketchup, which lusciously dresses the dish and brings out its true royal flavours.

By Ayesha Rahman Chowdhury

Photo: Sazzad Ibne Sayed