

## THE SWEETEST RAMADAN TREAT

|| KAZI AKIB BIN ASAD ||



PHOTO: SAZZAD IBNE SAYED/LS ARCHIVE

One word, three syllables, and loads of sugary syrup -- jilapi -- is a magic spell bound to get your salivary glands going. The sweet item needs no introduction, and receives special celebrity status come every Ramadan when it is seen everywhere in this city. Restaurants and even hole in the wall food stalls compete to one up each other with their “special” jilapis.

Every swirl of this sweet fried batter is steeped in history. The oldest form of jilapi is said to have originated in Persia -- where it is called “zalabiya” -- back in the 13th century as a Ramadan treat. Over time and historical conquests, the sweet made its way to the Indian subcontinent and “jalebi” became a household name.

In Dhaka, jilapi is available year-round in a handful of sweet shops and sometimes at local restaurants as an evening snack item. It would not be wise to say that jilapis come in different shapes and sizes. However, one might say they come in different styles.

Jilapis are essentially deep-fried flour batter, poured into hot oil in circular motions to form a spiral-coil structure. The crispy exterior with chewy centre makes it easier to soak up the sugar syrup in which the jilapi is dipped for its characteristic sweetness and glaze. Dhaka jilapis mostly appear in two variants: thick and thin -- giving rise to polarising opinions among foodies.

“My daily iftar revolves around jilapi -- it is the centrepiece of my meal. I love both ‘mota’ and ‘chikon’ jilapi, so I can enjoy the best of both worlds. I can have the jilapi on its own or with muri, there’s really no words to describe how amazing it is,” says Sadia Newaz, 24, resident of Lalbagh in Old Dhaka.

Over time, the sweet has become a staple of Dhaka’s Ramadan culture. High-end restaurants and hotels will have jilapis cooked in ghee and sprinkled with expensive saffron, adding layers of flair. Food stalls and restaurants on every street will have their own varieties -- thick, thin, crispy, soft, shahi, chhana’r jilapi... the list goes on.

The iftar platter of an average Dhaka

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## 23 suspected Rohingyas detained from Khilkhet

*They were to be sent to Malaysia, say DB sources*

STAFF CORRESPONDENT

Detective branch (DB) of police, in a special drive, detained 23 suspected Rohingyas from Khilkhet area yesterday.

Based on information, a team of DB police conducted drive at a home in Madhyapara of Khilkhet and arrested them, Masudur Rahman, deputy commissioner (media) of Dhaka Metropolitan Police, told The Daily Star.

The DB team recovered 56 Bangladeshi passports from their possession, he said, adding that they also arrested two women and the homeowner’s son Ayub for interrogation.

Identities of the detainees could not be ascertained immediately.

According to DB sources, of the arrestees, only the two women and Ayub can speak Bangla.

“During primary interrogation, we came to know that these [two] women were appointed to teach them Bangla,” said a high official of DB police, requesting anonymity.

Once learning the language, they were supposed to be sent to Malaysia, said the official, adding that law enforcers are now trying to find out how

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## ‘Rapists are being sheltered’

Shahbagh rally demands justice for nurse Tania

STAFF CORRESPONDENT

Demanding punishment for the rapists and killers of nurse Shahinoor Akter Tania, rights and political activists demonstrated in front of National Museum in Shahbagh yesterday.

Under the banner of “Nipironer Biruddhe Shahbagh”, a civic platform against repression, they held a rally in the afternoon.

Addressing it, Mujahidul Islam Selim, president of Communist Party of Bangladesh, said a horrifying situation is prevailing in the country. “Children and women are not safe... Some are being set on fire. Unfortunately, it’s acceptable in this so

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## DHAKA TODAY

### HUMAN CHAIN

We Want a Traffic Jam Free Dhaka  
Venue: National Press Club  
Time: 11:30am

### EXHIBITION

Craftsman Shoes & Leather Goods  
Venue: Midas Centre, Dhanmondi  
Time: 10am

### SESSION

Celebration of Female Entrepreneurs and Inspiring Professionals  
Organiser: JCI Dhaka East  
Venue: Shanta Skymark, Gulshan 1  
Time: 11am

### FOOTWEAR EXHIBITION

Calzado Eid Display 2019  
Venue: Bistro E, Gulshan 2  
Time: 11am

### CLOTHING EXHIBITION

Pre-Ramadan Exhibition  
Organiser: UC Events  
Venue: Lakeshore Hotel  
Gulshan  
Time: 10am







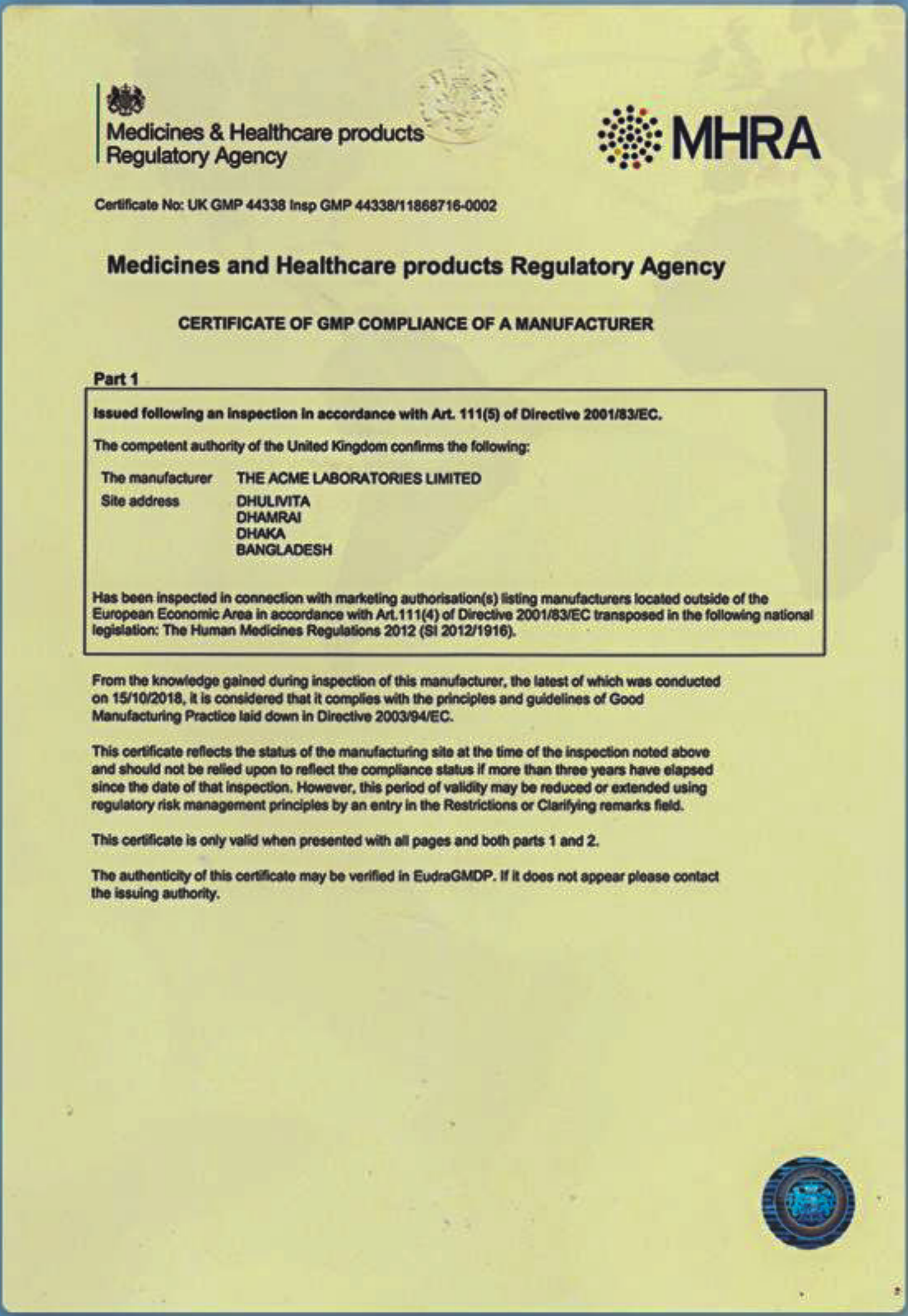
আপনার ও আপনার পরিবারের সাহুরি ও ইফতার আমাদের পণ্যের সাথে হোক নিশ্চিত

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