

Method

Add 2 tbsp oil to the flour and knead it well. Add salt to the water and mix the kneaded flour in the salted water. Knead it well. Cover it with a damp cloth and keep it aside.

Divide the dough into 10 portions. Tuck the small dough pieces from all sides to form a uniform skin. On a plain clean surface, add a little bit of oil and make 10 palm-sized luchis with a rolling pin, rolling and rotating from all sides.

Heat oil in a deep-frying pan. The puff on your luchis totally depends a great deal on how hot your oil is. Make sure the oil is hot enough for your luchis to puff nicely. Add the luchis one at a time.

After the luchis start to puff, press gently with the spoon and splash oil on the side facing up. Turn the luchis and allow it to cook properly from both sides. Take the luchis off the oil and place it on a paper towel to soak off excess oil. Serve hot!

CHONDROPULI PITHA

Pitha is a must-have at every Bengali winter wedding. Chondropuli is a pitha which looks and tastes incredibly good.

Traditionally, the pitha is stuffed with



shredded coconut and molasses, but there are different improvised variations of the stuffing that is found in different parts of the country.

Ingredients

- 3 cups shredded coconut
- ½ kg molasses

- 2 litres milk
- 3 cups sugar
- 1 kg all-purpose flour
- Oil to fry

Instructions

Blend half of the shredded coconuts, preferably in the traditional way and keep it aside. Take the rest of the coconuts and cook it in low flame with the molasses. After the consistency becomes like a sticky mash, take it off the flame and let it cool.

Evaporate the milk until it thickens and comes to a creamy consistency. Add the blended coconuts, sugar and flour to the milk and make a dough. Knead the dough well. Make small round ruti with a rolling pin (around 5" each).

Stuff the ruti with the coconut and

molasses stuffing and fold it half to make a half moon shape. Seal the edges making neat designs with a sharp knife or toothpick. Deep fry the pithas and until golden brown, and serve.

NOKSHI PITHA

Ingredients

- 4 cups atop rice flour
- 1 kg sugar/molasses
- 2 cups oil

Method

Boil 4 cups of water and add ½ tsp of salt in it. Add the flour and stir it continuously to make a dough. After the flour and the water is mixed well, take the pot off the heat and cover the lid. After 5-10 minutes, take the dough out, spread it on a cool plain tray and allow it to cool down a bit. After 5 minutes,

knead it very well on a plain surface. Cover the dough with a damp towel and keep it aside.

Add the molasses in ½ cup of boiled water. Keep stirring until it comes to a moderately sticky consistency. Take off the heat, keep it aside.

Make ½ cm thick and palm sized ruti with the dough using a rolling pin. Don't add any flour, but add a little bit of oil if needed. Decorate or carve the ruti with a needle/ carving tool/cookie cutter/sharp knife making zigzag and diagonal designs. Deep fry the pithas for 10-16 minutes until brown and crispy. Dunk the pithas in the syrup for a minute and serve.

Photo and Food: Kazria Kayes

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আপনাদের আস্থাই আমাদের ধারাবাহিক সাফল্যের মূলমন্ত্র। তারই শক্তিতে বাংলাদেশ ব্র্যান্ড ফোরাম ও নিয়োলসেন-এর যৌথ উদ্যোগে সারাদেশে জরিপের ভিত্তিতে টানা ৯ম বারের মতো মশলার সেরা ব্র্যান্ড নির্বাচিত হয়েছে 'রাধুনি'। দেশীয় ও বহুজাতিক মিলিয়ে সব ধরনের ব্র্যান্ডের মধ্যে অবস্থান চতুর্থ। ধন্যবাদ আপনাদের সবাইকে। অব্যাহত থাকুক এই আস্থা ও ভালোবাসা। অগণিত ভোক্তা ও শুভানুধ্যায়ীর মনে চিরস্থায়ী হয়ে থাকুক 'রাধুনি'।

