

#CHECK IT OUT

# Food & Recipes Puro's Cake for your Valentine?

Valentine's Day has stood for love and fidelity among couples since its inception. And what better way to express your admiration and love for your partner than with a delicious cake? A cake is a great Valentine's Day gift for a number of reasons.

To begin with, cakes have traditionally been a traditional Valentine's Day gift. This customary and classic gift stands for adoration, love, and devotion. It shows your spouse that you spent time and thought into your gift and are committed to making their day special. And why not complete the perfect day with



a heart-shaped red velvet cake from Puro Pastry and Bakery's Valentine's Special? It's not only ideal for the situation, but it will definitely win your significant other's affection!

Puro's Valentine's Heart Shaped Red Velvet Cake is not only a wonderful treat on its own, but also makes a wonderful

Valentine's Day gift because it is made with organic ingredients and is satisfying in every bite. This special cake will be offered starting on February 13 with a flower included in every purchase as the cherry on top, providing and maintaining food safety from the production chain to consumers through 13 outlets citywide. If that's not enough, Puro Pastry and Bakery is also HACCP 22000-2018 and ISO certified! This

Valentine's Day, Puro's Heart Shaped Red Velvet cake might be the treat for you!

Cakes can set the ideal mood for spending quality time with your special someone on Valentine's Day because they are also meant to be shared. Whether you share a slice of cake as a sweet treat during a nice night in or as a romantic supper, a cake is a terrific way to bring the two of you closer together.

Additionally, even though cakes may be a welcome surprise, consider adding a Valentine's Special Gift Box from Puro Pastry and Bakery to up the ante! Think about your partner's reaction if you surprise them with exquisitely decorated desserts like a Red Velvet Brownie, a Giant Chocolate Chip Cookie, a Doughnut, and a Piece of Valentine's Cake all included in the gift box! Their day will be made better, and your Valentine will look absolutely adorable.

After receiving the traditional pastry as a gift, you should and can enjoy it with your special someone. So why not treat your special someone to a delicious Puro's Heart Shaped Red Velvet cake on Valentine's Day? It will undoubtedly make people happy and create enduring memories.

For more information, check out: <https://www.facebook.com/PuroPastryAndBakery/>

**By K Jole**  
**Photo: Puro**

## Pahela Falgun: Recipes for a celebration

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Once the sugar syrup has reached a two-string consistency, turn off the heat and add lemon juice (this prevents the syrup from crystallising). Keep warm.

In a bowl, mix flour, sesame seeds, salt, and baking powder. Add ghee and work it well into the mixture. Add water little by little and knead until a stiff dough is formed. Divide the dough into equal portions, and using a rolling-pin rollout into ovals. Make several slashes on the ovals with a knife. Heat sufficient ghee or oil in a pan and deep-fry the gojas until light brown and crisp. Remove with a slotted spoon and place on an absorbent paper to remove excess oil or ghee. Dip the fried gojas in sugar syrup. Coat rapidly and remove quickly. Toss until dry and crisp.

### **BINNI CHALER MALAI KHEER** **Ingredients**

½ cup binni rice  
1 tbsp ghee  
2 litre full-fat milk  
1 cup condensed milk  
½ cup grated coconut  
Sugar as required  
2 tbsp sliced almond and pistachio

### **Method**

Rinse rice and soak in water for 30 minutes and drain. Add ghee to the rice and keep it aside. Take a saucepan and pour milk into it. Turn on the gas to medium-high flame and



keep stirring. Once the milk starts reducing, add the ghee-mixed rice and simmer the mixture until it is reduced to almost half. Add coconut and condensed milk to it. Mix well and add sugar if required.

Add mixed nuts and mix well. Cook for 2 minutes. Turn off the flame, garnish with nuts, and serve warm or chilled.

### **MAWA HABSHI HALWA** **Ingredients**

1 cup cottage cheese  
1 cup mawa

1 tbsp all-purpose flour  
4 tbsp ghee  
½ tsp cardamom powder  
¼ cup slivered almond

### **Method**

Heat ghee in a pan. Add cottage cheese and stir well. Add mawa and mix properly with cheese. Add sugar and cardamom powder. Stir well until sugar dissolves completely. Add flour and ghee. This will make the mixture glossy. Continue to stir and once the halwa starts to leave the sides of the pan, sprinkle nuts over it. Mix well until combined. To set the halwa, grease a large plate with ghee. Transfer the cooked halwa to it and press evenly. Allow it to cool down and cut it



into pieces. Garnish with nuts and serve.

### **SHAKKARPARA**

#### **Ingredients**

1 cup whole wheat flour  
1 cup refined flour  
4 tbsp ghee  
Salt to taste  
Oil for deep fry  
1 cup water  
1 cup sugar

#### **Method**

Mix whole wheat flour, refined flour, ghee, sugar, and salt with a little water and knead into a tight dough. Keep it covered with a damp cloth for half an hour. Divide the dough into five to six equal balls. Roll out each ball into a flat chapatti of three millimetre thickness. Cut it into diamond-shaped pieces with a pastry cutter or knife. Heat oil in a pan and deep fry over medium heat until brown and crisp. Drain onto an absorbent paper and cool.

To make the sugar syrup —

In a pan, add sugar and water and bring it to a boil. Reduce heat to medium and keep stirring until sugar dissolves. Check for sugar consistency between fingers. As soon as the sugar syrup thickens, turn off the heat and add all the cooked shakarpara in it. Start mixing the syrup and shakarpara together. You will see the syrup sticking to the shakarpara. Now the shakarpara are ready to be served or packed in an airtight container once completely cooled.

**Photo: Sazzad Ibne Sayed**  
**Food: Selina Parvin**