

Heat a clay pot or iron wok until very hot, then lightly grease it with oil. Pour a small amount of batter, cover, and cook on low heat for about 3 minutes. Cook only one side. Loosen the edges with a knife and gently remove the pitha.

In a separate pot, heat the milk with jaggery, cardamom, and cinnamon. When it reduces to half, turn off the heat and immediately add the warm pithas. Cover and let them soak for at least 4–5 hours. Serve afterwards.

KHEJUR PITHA

Ingredients

1 cup semolina
½ cup flour
1 egg
¼ cup sugar
1 tbsp ghee
¼ tsp baking powder
4 tbsp warm milk
Oil for deep fry
A pinch of salt

Method

In a large bowl, combine semolina, flour, sugar, salt, baking powder, and ghee. Mix well. Add the egg and knead into a dough — it should be firm but not dry, soft but not sticky.



Shape the dough into small balls. Take one ball, shape it like an egg, and flatten it thinly over the back of a colander. Roll it from one end to the other and seal securely. Repeat with the remaining dough.

Heat oil in a pan and fry the pithas until golden brown. Remove and drain on paper towels. Fry the rest in the same way. These pithas can be stored in an airtight container for 2–3 weeks.

CHHITA PITHA

Ingredients

1 cup rice flour
¼ cup plain flour
2 cup water
Salt to taste
Oil

Method

Place the rice flour in a bowl. Add water and salt, and whisk to make a smooth,

light batter. Set aside.

Brush a pan with oil and heat over medium flame. Sprinkle or flick the batter onto the pan using your hand. After a few seconds, gently lift and remove the pitha. Stir the batter each time before spraying it.

Serve with jaggery or meat curry.

— LS Desk

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