

SIP WITH DELIGHT

Refreshing Iftar Drinks to Try at Home

After a long fast, you don't want a drink that tastes like a neon sugar rush. You want something cold, clean, and dependable; the kind that makes the first bite of beguni feel even better.



ISPI has quietly sat in Bangladeshi kitchens for years, turning up at family lunches and weekend adda, mostly because it's consistent and easy to make your own. And in Ramadan, that versatility matters: one jar can cover four different cravings on the same iftar table.

Here are four ISPI-friendly drink recipes that can make iftar quick, refreshing, and not fussy.

150ml cold water
2 cups ice
1 tsp lemon juice
Optional: mint leaves, thin orange slice for garnish

Method
Blend the ice and cold water first for a few seconds so it starts breaking down. Add ISPI Orange powder and lemon juice, then blend again until you get a smooth slush texture (30–45 seconds). If it's too thick, add a splash of water; if it's too thin, add a handful more ice and blitz again. Serve immediately, as slushies are dramatic for exactly five minutes, then they melt and get sad.

ISPI Orange Masala Cooler

Ingredients
2 tbsp ISPI Orange powder
200ml cold water
½ lemon (juice)
A tiny pinch of chaat masala
Ice cubes
Optional: mint leaves, a pinch of roasted cumin powder

Method
Dissolve ISPI Orange powder in cold water. Add lemon juice and stir well. Now add the chaat masala, start with a tiny pinch, stir, taste, then stop. The goal is a savoury lift, not turning it into a spice

experiment. Fill a glass with ice, pour over, and add mint if you have it. This pairs ridiculously well with piyaju, rolls, or anything that's been near a fryer.

ISPI No-Churn Ice Cream

Ingredients
2 cups chilled whipping cream
1 can (approx. 397g) sweetened condensed milk

½ cup ISPI Mango or

Orange powder
Optional: chopped fruit, crushed biscuits, or nuts for texture

Method
Whip the chilled cream until soft peaks form (don't overbeat). In a separate bowl, mix condensed milk with ISPI powder until smooth. Fold the ISPI mixture into the whipped cream gently, keeping the air in. Pour into a container, add any toppings, cover, and freeze for at least 6 hours (overnight is best). Serve small scoops after iftar or later at night it's rich, but it's the kind of "one scoop" dessert that turns into two.

By K Tanzeel Zaman



ISPI Mango Lassi

Ingredients
3 tbsp ISPI Mango powder
¾ cup thick plain yoghurt
½ cup cold milk (or cold water if you want it lighter)

1–2 tsp honey or sugar (optional, only if

needed)
A pinch of salt
Ice cubes (4–6)

Method
In a blender, add yoghurt, milk, ISPI Mango powder, salt, and ice. Blend for 20–30 seconds, until smooth and frothy. Taste first, if you genuinely need more sweetness, add a little honey/sugar and blend again for a few seconds. Pour into a chilled glass. If you're serving guests, finish with a pinch of cardamom or a few mango cubes on top. This works especially well when your iftar includes fried items; it cools everything down.

ISPI Orange Slushie

Ingredients
2½ tbsp ISPI Orange powder

