



PAHELA BAISHAKH

SPECIAL
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ELEVATE YOUR BAISHAKHI FEAST

A true Baishakhi spread is about balance and not extravagance. It requires something refreshing, something indulgent, something hearty, and plenty that can be shared.

From tangy drinks that cool the summer heat to deep-fried comforts and jaggery-laced sweets, this spread brings together dishes that define the spirit of the Bengali New Year.

CHARRED GREEN MANGO SHERBET

No Baishakhi feast begins without something to cool the rising summer heat, and this smoky, tangy sherbet does just that. It awakens the appetite while offering instant relief.

Ingredients

4 large green mangoes
tsp rock salt
1 tbsp mint leaves
4 glasses of water
Sugar to taste
Sea salt to taste
1 tsp chaat masala
Ice cubes

Method

Wash and burn the green mangoes in a gas oven at low heat. When done, peel off the skin and remove the seeds. Blend all ingredients except ice until smooth. Now pour in the glasses and



add ice to them. Garnish with the mint leaves and serve.

ALOODOM

Whether paired with a golden puri or a flaky paratha, aloo dom is the ultimate culinary soulmate that brings a spiced, comforting finish to every meal.

Ingredients

kg baby potatoes
cup mustard oil
1 tsp chilli powder
tsp turmeric powder
tsp panch phoron
1 tsp cumin powder
1 tsp ginger paste
3 tbsp yoghurt
1 tsp sugar
2 pcs cardamom
Salt to taste

Method

Boil the potatoes and peel each one of them. In a heavy-bottomed pan, heat 2 tbs oil. When the oil is hot, add a pinch



of salt and turmeric powder to it and shallow fry the potatoes till they are slightly roasted. Keep all potatoes aside. In the same pan, add 2 tbs of oil. Add the panch phoron and let it splutter a little. Now add the rest of the turmeric powder, chilli powder, cumin powder, ginger paste and salt with a little water. Cook it for a few minutes. Now add roasted potatoes, sugar and a little more water. Bring to a boil. Cook for five minutes with the lid on. Finally, add the yoghurt and cardamom. Cook for a few minutes until it all comes together. Serve it with puri.

MURALI

Crunchy, sweet, and perfect for nibbling long after the main meal, murali adds a playful texture to the festive spread.

Ingredients

2 cups all-purpose flour
2 tbs milk powder
Water, as needed
Oil, for deep frying
2 cups sugar
tsp baking powder
Pinch of salt

Method

In a bowl, pour flour, milk, baking powder, and salt. Mix well and add water to it. Knead well and make the dough. Make four parts from the dough. Roll each part out with about inch thickness. Then cut

the slab into finger-long sticks. Now heat oil in a pan. Deep fry the sticks on low heat until crunchy. Make sure these do not turn red.

For the sugar coating —

In a saucepan, mix 1 cup of water with sugar. Stir on medium heat to make a thick syrup. Then add the fried sticks. Mix well. Allow the sticks to cool. Store and serve.

MURKI

Light, crisp, and delicately sweet, murki offers an airy take on jaggery-based treats, making it an essential festive snack.

Ingredients

250g khoi (popped rice)
250g grated jaggery
1 cup water
1 tbs ginger juice

Method

Pour 1 cup of water into a pan and add jaggery. Keep the pan on medium flame. Keep on stirring until the jaggery becomes sticky. Now switch off the gas and after three minutes add khoi and ginger juice. Mix continuously with a spatula for the proper coating of jaggery. Allow it to cool down. After cooling, store murki in an airtight container.

GOJA

Crisp, flaky, and coated in glossy sugar syrup, goja is a festive indulgence that adds a touch of celebratory sweetness to the spread.

Ingredients

2 cups refined flour
1 cup sugar
A pinch of baking powder
2 tbs ghee
2 green cardamom
1 tbs lemon juice
Salt to taste
Oil for deep frying

Method

Combine sugar, water and cardamom pods in a heavy-bottomed pan. Bring to a boil. Stir frequently. As the syrup thickens, reduce the heat and test the consistency. 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, 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, roll out into ovals. Make several slashes on the ovals with a knife or a fork. 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 till dry and crisp.

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Photo: Sazzad Ibne Sayed