This glorious recipe is enjoyed throughout Kolkata and beyond and is traditionally enjoyed during the Holi festival of colour. Malpuas are syrup soaked pan-cakes crowned with crushed nuts (I jewel mine with blueberries and red currants) and an extra drizzle of syrup or alternatively substitute with honey and skip the sugar syrup step.
Malpua Pancakes (Kolkata)

SERVES 6

BATTER
125g plain flour
1 tsp fennel seeds
1/3 tsp cardamom powder
1/8 tsp baking powder
125ml water *(add as required)*
3 tablespoons whole milk powder *(optional)*

3 tablespoons whole yogurt
3 tablespoons ghee or vegetable oil for frying

SUGAR SYRUP
120g sugar
60ml cup water

MAKING MALPUA BATTER
Using a large mixing bowl, combine the flour, fennel seeds, cardamom powder, milk powder and yoghurt. Gradually add the water and stir until you have a thick smooth batter. Cover and leave to rest for 30 minutes.

MAKING SUGAR SYRUP
Using a small pan, heat the water over a low heat and stir in the sugar until it melts. You’re looking for a single string consistency in the sugar syrup. Keep the syrup pan warm by placing a bowl of steaming water underneath it or sinking the pan into a larger one with boiling water in it.

MAKING MALPUA PANCAKES
Using a frying pan, heat the oil over a medium heat. Meanwhile add the baking powder to the batter and mix well. Lower the heat and spoon in 2-3 tablespoons of the batter and gently smooth the batter into a flat disc and make 2-3 malpuas in the pan. Fry until toasted and golden, turning the malpuas until browned on both sides then drain on kitchen paper.

GARNISH
1 tablespoons almonds *(coarsely crushed)*
1 tablespoons pistachios *(coarsely crushed)*

Blueberries and redcurrants for scattering *(optional...dried raisins and cranberries also work)*

Repeat until all the batter has been exhausted. Now dredge them in the syrup or drizzle with honey and garnish with the crushed nuts and scatter with blueberries and redcurrants if you have them.

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