

Motichoor Ladoo



Kaju Katli



A laddu (or Ladoo) is a beloved, spherical sweet from the Indian subcontinent, made from various flours (like gram/besan, semolina), nuts, seeds, sugar/jaggery, ghee, and flavorings, shaped into bite-sized balls, often for festivals (Diwali, Eid), celebrations, or as energy-boosting snacks. Popular varieties include Motichoor (tiny fried droplets), Besan (gram flour), Rava (semolina), and Gond (edible gum) laddus, known for their rich, melt-in-your-mouth texture and festive charm.

Kaju Katli (or Kaju Barfi) is a popular, rich Indian sweet made from finely ground cashews (kaju) and sugar, often flavored with cardamom or saffron, rolled thin, and cut into diamond shapes (katli). It's known for its smooth, melt-in-your-mouth texture and nutty richness, making it a festive favorite for celebrations like Diwali or simply a delightful treat, often topped with edible silver foil (vark).

Chhena Poda



In English, "Chhena Poda" literally translates to "Burnt Cheese" or "Baked Cheese". It is widely known as the Indian equivalent of a cheesecake or a "Baked Cottage Cheesecake". Chhena Poda is a famous traditional sweet from the Indian state of Odisha. **Chhena** means fresh, homemade cottage cheese (similar to fresh paneer). **Poda** means burnt, baked, or roasted, referring to its distinct caramelized crust which gives it a smoky note.

Rasmalai



Rasmalai consists of flattened balls of chhena soaked in malai. Milk is boiled, and a small amount of lemon juice is added to curdle it. The whey is discarded, and the chhena is drained, cooled, and kneaded into a dough. The dough is divided into small balls, and the balls are cooked in a sugar-water mix.