

FOR THE LOVE OF FOOD

BY KANISKA CHAKRABORTY



Tingama – pure love

My friend Piplu, who is a filmmaker of great repute, had a dream.

His dream was to feed his friends food cooked at home. And he did his best. But beyond a point, it became really difficult.

After all, he has a lot of friends.

That is when he came up with the idea of Tingama.

A place where friends or even perfect strangers can eat food that is designed and created largely by his lovely wife, Munia.

And Tingama was born.

Beautiful name. Munia and Piplu call their son Tinga.

And since most of the food is the creation of Tinga's Ma, it was named Tingama.

Tucked away behind a number of busy stores, on bustling Banani Road 11, up a flight of narrow stairs, past a pastel coloured door is Tingama. No signage. You will just have to know the place.

Still not fully launched, they are open on weekends only for now. On weekdays, they operate on prior reservations.

I was lucky to have had an invite from Piplu to have lunch there.

It was a Saturday, and a working Saturday. I walked up the stairs to a sparsely decorated ante room that leads onto a small terrace.

And at that very moment, you will get transported to another era.

An era when time passed more slowly. Where you could see a lazy cat lounging on the windowsill of the neighbour's

house. Where the pitter-patter of rain was welcome and not frowned upon as the harbinger of traffic jams and waterlogging. An era where you could exhale and not worry about the next moment. An era where two friends could be themselves on a small terrace, under the open sky.

Another small set of stairs leads to the dining room.

My photography skills never do justice to the setting. No exception this time.

The room is decorated like a chic European café with tasteful posters and artwork. Beautiful lights swathe the space with warmth.

There is a single long rough hewn, painted table designed for community eating. It can seat ten people. Friends or relative strangers. Does not matter as the place influences a bonhomie among those who come to eat.

What can I say about the food when it is cooked with so much love and care?

Of course it all tasted great.

We had some scrambled egg filled samosa as starter. It took me back to streets of Sri Lanka where I had lovely short eats filled with scrambled eggs.

The menu was simple but not exactly straightforward.

There was plain rice with poto lshorshe, wax gourd cooked in a mustard sauce. Not a dish that you have every day. Not a dish that an average restaurant will rustle up.

There was a delectable, runny prawn malai curry, a lovely take on a Bengali classic. Small prawns and not the large ones, so you get prawns in almost every bite.



Bright ochre sauce. Ideal for eating with rice.

The dal was simple yet gorgeous. Red lentils cooked to a lovely thick soupy consistency tempered with onion and garlic. Topped with coriander leaves, it made a statement of simplicity laced with grace.

There was an unforgettable goat meat dish. Mutton bafat. A dish native to the Indian west coast, and of Parsi origin. I am told it has been adapted in Mangalorean cuisine. A delicately spiced curry where onion, ginger or garlic did not take the centre stage. It was a mélange of spices like cumin, coriander and red chilli that held the fort with superb undertones of cardamom and cinnamon. Juicy, soft pieces of meat with halved potatoes. Stuff daydreams are made of.

Dessert was the creamiest, yummiest firni possible. With little grating of jaggery on top, this did not overwhelm the meal but provided a brilliantly fitting finale.

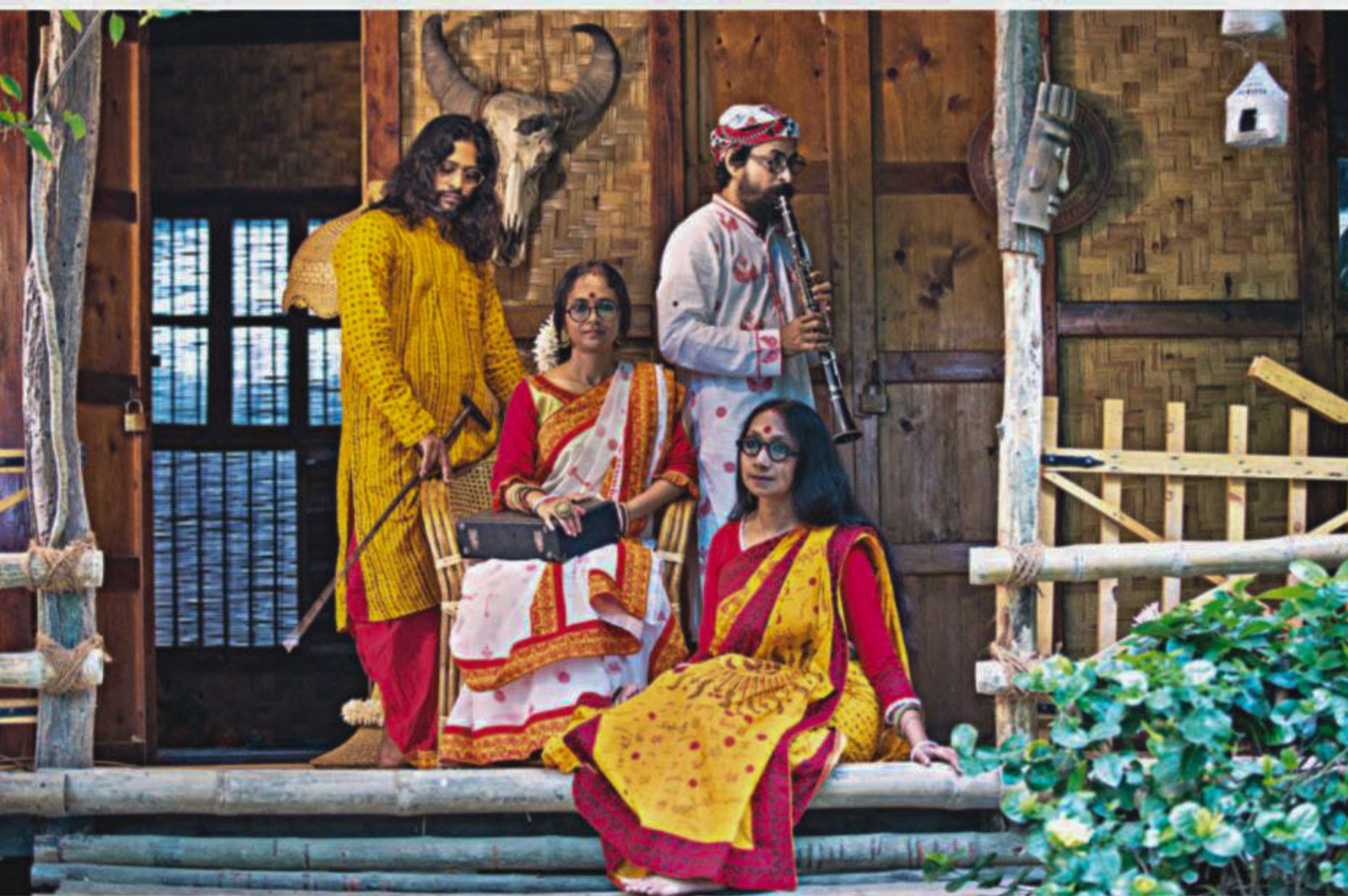
We also did a recording for radio there with my partner in crime, the very excellent Kazria.

Apart from the spices and techniques, what clearly stood out was the love and care that went in. The lovely people behind Tingama were there with passion, with dedication.

I wish I can go again.

Only time will tell if I can.

CHECK IT OUT



Rang this season

In accordance with the upcoming Puja festival, Rang Bangladesh has released a new collection to help people get in the spirit of Durga Puja. The collection is inspired by the many colours and patterns that surround the great festival. Moreover, the ensemble, which includes dresses for men, women and children, has been designed to reflect the autumn season, both in terms of comfort as well as theme and style.

Cotton has been the choice of fabric

used, but you can also find balaka silk, endy silk, joy silk, endy cotton, etc. Keeping in mind the occasion of Durga Puja, Rang Bangladesh has attires of 'garad'. Screen print, machine embroidery and hand embroidery are some of the ways by which designs have been made. Rang is also offering accessories and jewellery.

The fashion brand also offers gift vouchers. You can shop online or visit their outlets.

Westin presents Wedding Festival 2016

The Westin Dhaka - in association with event management agency 'Festivity' - proudly presents Wedding Festival 2016. The glamorous two-day event will commence on October 21 at the Grand Ballroom of The Westin Dhaka.

Taking place right before the start of the wedding season, the fest will showcase all the premium wedding brands under one roof. Guests will be able to look at the various wedding related products starting from designer wedding wear to five-star catering options. Guests will also be able to get expert opinions from renowned consultants on wedding planning, wedding makeovers, menu selection, venue options, photography, videography and much more.

From wedding ensembles to jewellery, the exhibition will offer something for everyone as designers and brands from all over the country flock in to showcase their artistry. Throughout the event, the guests will also be able to enjoy fashion shows, live music, DJ sessions, raffle draw and a few other surprise- attractions. During the festival, The Westin Dhaka will offer exclusive discounts for spot reservations on the venue, the menu and many other wedding related services.

For more information on sponsorship or stall booking, please call 01944445533.

