

CHANGES THAT MAKE US #NOWINLIFESTYLE



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28

Charm of the home-cooked

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TINGAMA, THE NEW EXPERIENCE IN HOME CUISINE

Tingama is a fine dining restaurant offering home-cooked authentic Bangladeshi cuisine, and as Piplu R Khan, Mohammad Rafi Sumon, and Munia Hussain, the coveted chefs, agree to put it "Tingama is a food experiment where a 'mother' extends her dining table hospitality for a maximum of 18 invited friends or their peers to enjoy a hearty meal!"

The concept of making home-cooked meals into a fine dining experience was of working partners Piplu and Sumon, both film makers by profession, and Piplu's spouse Munia, who loves to cook.

"Every week we spend time at Piplu's and Munia prepares the best meal, each surpassing the last one. Thus, we decided to open Tingama and serve home-cooked meals, exactly the way that our mothers and aunts would do it," says Sumon.

Tinga is Munia's son and Ma in

Bangla is mother, thus Tingama, a small cosy restaurant that serves a mother's home cooked meals for guests who book the place by invitation only, was born.

"We do not go into everyday service, unless there is an order of a minimum of six to a maximum of 18 people. The times when we are not open, our restaurant turns into an office space for other projects. Each of us here at Tingama has twin roles. When we are hosting, it's a full-fledged restaurant where we are all assistant cooks to Munia and servers. When we are closed we are all working in other projects.

"We have three menu options. Guests can choose any one, or customise from the three, and they can book through our Facebook page. Dining at ours is an experience. We serve on large tables like in the olden days and guests chat, relax, and eat slowly without any rush over the ten-course meal that takes three to four hours to serve," explains Piplu.

"We try to plate the most mundane of the dishes artistically so that our guests take an instant liking to it. Moreover, for children who are not keen on deshi food, it serves as a golden opportunity to introduce them to the local delicacies, a role our grandparents once played," he continues.

At Tingama, appetiser starts with scrambled egg samosa, a recipe Munia collected from her grandmother in Khulna, local ponir with jam and a hearty glass of lemonade. Then gems like shoshe or doi potol, ghono daal smeared in ghee with tossed coriander leaves, muton bafat, pistachio chicken, vegetables, and fish are served; followed

by dudh chittoi, gurer payesh, firni or pudding. They serve no bottled water or fizzy drinks.

"We have tried to make home-cooked meals into a fine dining experience and promote home cuisine. Our business has sustained so far because it is our passion, second only to filmmaking," Sumon says.

A meal of 10 to 13 items would cost Tk 1000 for lunch and Tk 1500 for dinner (per person). And the added attraction there, unlike other

"It's been just a year and we have not made Tingama a commercial restaurant, in fact it is a place to celebrate familial bond over a plate of everyday home-cooked meal. We serve a typical Bangladeshi meal, tweaking it slightly to present it for a standard sit-down dinner in a graceful art deco manner. For example, begundiye ilisher kata needs to be prepared the day before to get its authentic flavour. But we serve it differently so that this ordinary dish looks appetising to people with different palates," explains Piplu with passion.

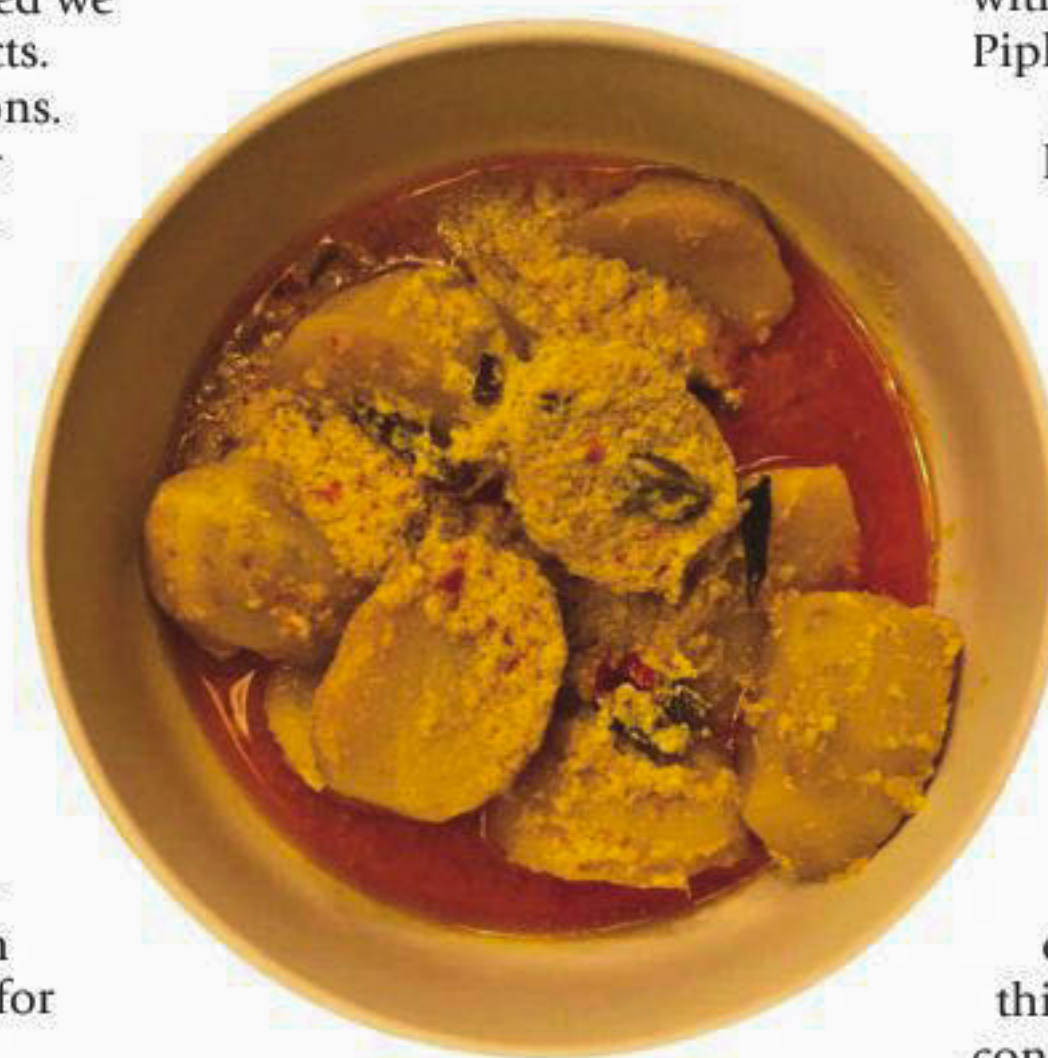
Bangladeshi food is all about light curry and Tingama's selection of cuisine, and the cooking style all have local influence, but the plating is all about fusion.

"We want to break free from the typical 'aatpoure' presenting style and add a touch of panache. We understand simplicity and keeping the home-flavour intact, we plate our food with a different touch.

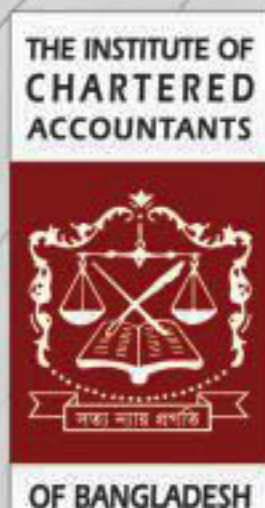
"Food must be an experience we have to design and re-think in order to make guests connect and engage. Collectively, we never considered daal bhaat as a special dish. We need to change our attitude; we need to promote our style of cooking, make our table-spread interesting, sell the cuisine to tourists by the value addition 'mayer haath' tagline. Only then will you see our cuisine shine," Piplu puts it squarely.

On that note let us celebrate being Bangladeshi by promoting its unique cuisine and home-style cooking.

Photo courtesy: Tingama



We extend our
good wishes
and warm greetings
to
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on 27th Anniversary



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