

Dan Cake Dessert Genius 2018

In an endeavour that is the first of its kind, Dan Cake, a household name in Bangladesh, launched a country-wide dessert making competition on Friday, 13 July, 2018. The Scandinavian based venture prides itself on excelling at the art of baking and has, since its entrance, taken the Bangladeshi market by storm. With the ambitious hopes of broadening the spectrum of what is known as desserts in the country, the competition was launched via a press conference held at Dhaka Club's very own Samson H. Chowdhury Centre at 7PM.

With the glamour of the evening slowly setting in, centre stage was taken by the eloquent TV presenter Farzana Tithi. Also present were Dan Foods Limited's Chief Operating Officer Firoz Ahmed; Head of Sales Ekhtiar Reza; Head of Finance Jonayed Khan; Head of Factory Mahfuz Khan; and Dan Cake Dessert Genius 2018's jury members. "The purpose of this competition is to discover the unmined talents when it comes to desserts and dessert-lovers in the country. The importance of desserts speaks for itself and a competition solely dedicated to all-things desserts was long overdue," said Minhaj Hossain, Head of Marketing.

Anyone can apply to this competition simply via a micro site which was launched at the conference. The initial selection round will take place in 8 divisional cities of the country, with 25 finalised applicants battling it out for the top 3 winning spots. Up for grabs is a trip to Denmark, and cash prizes. Making up the jury panel are esteemed experts of the culinary world including Fazle Rabbi, sous chef of Pan Pacific Sonargaon, and Afroza Shumi, crowned as the best culinary artist of our time.

"Bangalis love desserts to their bones. Our sweet tooth demands a rush of sugar after every meal," gleefully admitted Fazle Rabbi. "A competition of this magnitude will expectedly change the dessert scene of the country. Regional desserts and recipes passed on from generations of invention and innovation are what we will hopefully get to see via this show. Desserts are so much more than what we recognise it to be," he concluded.

The closing speech being delivered by none other than Firoz Ahmed, COO of Dan Foods Limited, the evening of the pioneering venture, thus, drew to an end.

Dan cake has already won countless hearts weaponising their European recipes and tough-to-beat standards. With Dan Cake Dessert Genius 2018, you now have the power to bring forth your own recipes and passion for desserts.

By Ramisa Haque

Visit the microsite here:

<http://www.dessertgenius.club/>

2 cups fresh breadcrumbs for coating
Dried mixed herbs (oregano, thyme, basil etc)

½ tsp garlic powder

½ tsp paprika

Method

In a mixing bowl, add the chicken, carrots, corn, 1 egg, ¼ cup breadcrumbs and combine the ingredients. I use my hands to mix everything together.

Put the bread crumbs in a large plate.

Add dried mixed herbs, garlic powder and paprika and toss the mixture till everything is well combined.

Take the other egg and beat it in a bowl. Now take the chicken mixture and make it into small balls. Press each ball gently down to create the nugget shape.

Dip nugget into egg and then coat it with the breadcrumb mixture. Set aside.

These nuggets can be fried or baked. To shallow fry the nuggets till they turn crispy, place half a cup of oil in a pan and fry on medium heat. For oven baked version, you can brush the nuggets on both sides with some oil and place them on a lined baking sheet and bake for 20 to 30 minutes in the oven at 180° Celsius.

Tip: Put the non-fried nuggets in zip lock freezer bags in the deep freezer. They will stay for 3 months.

STICKY HONEY ORANGE GLAZED CHICKEN DRUMSTICKS WITH CRISPY SMASHED POTATOES

This chicken recipe is simple yet it results in juicy, moist, and absolutely delicious finger smacking chicken. It's sweet and slightly tangy and will become a family favourite. These smashed potatoes taste like buttery French fries – fluffy on the inside but really crispy on the outside.

Ingredients

For chicken--

6 pieces of chicken drumsticks (I prefer with skin)

4 tbsp honey

½ cup orange juice

1 tsp garlic paste

3 tbsp soya sauce

1 tsp mustard sauce or dijon mustard (you can use kashundi)

2 tsp corn starch, Salt if needed

2 tbsp oil

Orange slices for garnish

For potato--

5 to 6 large potatoes

Dried oregano

Dried Basil, Dried Thyme

Garlic Powder

Salt and pepper to taste (rock saltworks best)

1 tbsp olive oil, 4 tbsp softened butter

Method

To make the chicken, mix the cornstarch with 2 tablespoons of water. In a small saucepan, mix orange juice, honey, garlic, soya sauce, mustard and corn starch mixture and mix all the ingredients.

Put the pan on the stove on medium heat and simmer. Take off the heat when it comes close to boiling. Taste the sauce and add salt if needed. Before we work with the chicken, turn the oven on to 180 degrees to pre-heat it.

Take the chicken drumsticks. Take



another pan, add the oil and slide in the chicken drumsticks. Brown them and take the off the heat

Now take a baking dish and place the chicken drumsticks in it. Pour the sauce over the chicken. Make sure to coat the chicken well with the sauce. Put the dish in the oven for 45 to 50 minutes.

After 20 minutes, open the oven door and spoon the extra sauce in the pan over the chicken, so that it gets a nice glaze.

Garnish the chicken with orange slices.

For smashed potato, bring a pot of water to boil, and wash the potatoes (skin on) and put them in the boiling water. I prefer the skin on, if you think your children won't like it then you can peel the potatoes and boil. When the potatoes become soft, drain and let it cool for 10 mins. Take a potato masher or a round wooden spoon and squash the potato. It

SPOTLIGHT

Infidelity: a complicated affair

FROM PAGE 3

IN BANGLADESHI CULTURE, A MARRIAGE IS BETWEEN TWO FAMILIES. HOW CAN FAMILIES HELP IN SUCH TIMES? OR DOES INVOLVING FAMILIES/FRIENDS MAKE SUCH SENSITIVE MATTERS WORSE?

In my opinion, it makes matters worse. Our society is judgemental by nature, and especially in such cases, families cannot be very objective. They end up blaming the other partner, and in the process, whatever could be salvaged of the relationship, even that is lost.

THEN WHAT DO YOU SUGGEST INSTEAD?

Try going to a marriage counsellor. I believe that our country has very few people who are working as therapists, and most of them are only Dhaka-based. In that case, at least sit together and talk about your expectations, and why things aren't working out. Communication is very important in a relationship.

Healing can only begin when the cheater or the perpetrator acknowledges their wrongdoing and brings up the issue with honesty and sincerity.

The person being cheated on or the victim needs to gain a sense of selfworth through open, genuine communication. The victim has to be assured that the perpetrator has come out of the undesirable involvement

should look like an uneven disk. Don't worry if it breaks, the broken pieces are even crispier!

Take a baking tray and brush it with olive oil. Carefully place the smashed potatoes on the tray. Brush or smother the potatoes with butter. Sprinkle salt, garlic powder, and the dry herbs over the potatoes. Place the potatoes in the oven for 15 mins or till they become golden and crispy.

Note: you can replace the butter with extra virgin olive oil.

WATERMELON LEMONADE LOLLY

There is nothing like a healthy delicious cool lolly on a hot summer's day. I make these watermelon lemonade lollies at home as a treat when we have play dates or even for when our friends are over. It's a healthier alternative to store bought lollies. Sometimes I ditch freezing it and just serve the lemonade in glasses. So it's up to you how you want to serve the lemonade. I use homemade sugar syrup to sweeten the lemonade as I feel it really enhances the flavour of the drink.

Ingredients

½ cup fresh lemon juice

4 cups cubed watermelon

½ cup sugar, ½ cup drinking water

3 cups cold water

1 or 2 ice lolly moulds

Method

First make the sugar syrup. Place the sugar and half a cup of water in a small saucepan. And put it on the stove on medium heat. Stir and dissolve the sugar. It will take around 5 minutes. The sugar should not caramelise. Take it off the heat when all the sugar is dissolved. Set aside and let it cool.

Next take the watermelon, cut into pieces, and process into a smooth puree. Strain the juice using a sieve.

In a jug or mixing bowl, mix the watermelon juice, lemon juice, sugar syrup, and cold water. If you want to serve it as a drink, keep the juice in the refrigerator and serve cooled.

If you are making lollies, pour the juice into the moulds and freeze. Serve when the ice has formed.

Happy cooking!

Photo: Collected

ACCORDING TO YOU, WHAT IS THE KEY TO A HAPPY LONG-TERM RELATIONSHIP?

To be able to love someone else, one has to first love themselves. Seeking love from outside without being able to be affectionate towards yourself will destroy you. You have to understand that everyone as a lot of past baggage. You have to accept that one person cannot fulfil all your expectations. You need to be appreciative and supportive of each other. Only then can you have a healthy relationship.

Interview conducted by Adiba Mahub Proma and Iris Farina

Photo: Collected