

SPECIAL FEATURE

Busy little bees

Passion for hobbies seems to be a dying trend amongst the younger generation, especially if it is anything outside the realm of technology. Yet, here, we have three passionate youngsters, already excelling at their hobbies of choice, be it cooking, baking or gardening. It just goes to show that given the proper nurturing and guidance, age is no factor or bar to excellence. Read on to learn about our three adorable superstars; Siyara the gardener, Samaya the baker, and Tanisha the chef.



Baking Cookies

Not too many of the young people in this country have a passion towards cooking. And yet, here I am, dreaming of building my own restaurant at the age of sixteen. My cooking journey originally started out as a hobby, but lately, I realised it was more than just something I love to do. Cooking became a big part of my life, which gave me joy and a feeling of worth.

I was about 7-8 years old when I first started off, beginning with a recipe that my father was thinking of --Jolpai Gosht-- I was very excited. I remember following my dad's instructions, putting onion, garlic, tomato, chilli, lots of spices and jolpai (olives) in a blender to make a paste and cook beef with it, which everyone loved. I ended up making it again on Eid and on many other occasions.

Nowadays, I can cook almost everything anyone asks me to. To keep up

my cooking skills, I try to make something every day, even if it's a baked cake or a delectable cookie. The best part about cooking is that food makes everyone happy, and it feels wonderful to bring a smile on someone's face with a meal cooked by my own hand. Moreover, chefs like Siddika Kabir, Gary Mehigan, George Calombaris, Matt Preston, and Julia Child always inspire me.

CHOCOLATE CHIP COOKIES

Ingredients

½ cup butter
½ cup brown sugar
1 egg
1 tsp vanilla extract
2½ cup flour
½ cup chocolate chips

Method

Melt the butter and add all the ingredi-

ents in a bowl. Mix well to form a soft dough. Add the chocolate chips to the dough. Make sure the chocolate chips have been frozen in advance or they will easily melt into the dough. Roll out the dough and cut into your desired shape. Add some more chips on top and then bake the cookies in a pre-heated oven at 165° C for 20-15 minutes.

MACAROONS

Ingredients

10 tbsp icing sugar
100g almond
1 tsp salt
3 egg whites
¼ cup sugar
1 tsp vanilla extract
1 tsp liquid colour or drop of red gel food colour
100g white chocolate

Foodie
Instant Noodles

Nonstop এগিয়ে চলা!

Olympic



Spicy
Chicken

Masala

বাংলাদেশের একমাত্র
সুইস ভিটামিন ইন্সটিটিউট
সার্টিফাইড নুডলস!



ZINC
IODINE
FOLIC ACID
VITAMIN B

স্বপ্ন ছোঁয়ার ক্ষুধা
জেগে থাকুক মনে



* প্রতি ফ্যামেলি প্যাকেটের সাথে বুঝে বিন আকর্ষণীয় উপহার