

NEW IN TOWN

Dough on the Go hits Dhaka!

If you are looking for a quick fix, let that be in the wee hours of night or after a long day's work, call or Facebook search the page "Dough on the Go", and let partners Azwad Sabbir Ozzy, Kishwar Hashemee and Tahsinul Islam (Bob) bring you your pizza of dreams!

"Dough on the Go" currently offers five pizzas on the menu that is slowly being expanded to include other doughy goodness items alongside salads. "True pizza is supposed to be rustic, not perfectly round. This is as close to a Neapolitan pizza as you can get to in Dhaka," said Kishwar Hashemee.

The owners have stuck to the practice of keeping things small, but focusing on quality and flavours for now, offering a Pesto, Meatgasm, Triple Cheese, Marinara and Pepperoni pizza, for which reason, operations currently only include a delivery system.

The partners attempt to source local products most is seen in the choice of ingredients they have used in these gourmet pizzas. The Triple Cheese pizza is a deadly combination of Feta, Mozzarella and local paneer with tomatoes. It is light, subtle, and the tomatoes just cut through the richness perfectly. Cheesy, juicy goodness, which is any lactose intolerant individuals' biggest temptation and tease. The pepperoni pizza is built on a sweet, spicy, tangy green pepper relish as the base, topped off with Italian sausage, mozzarella, and more of the local paneer. As the name suggests, the Meatgasm pizza is a love affair every hungry Dhaka foodie must experience. Meat prepared in three ways sitting comfortably on a

tomato base which is perfectly balanced with mustard. Yes, you heard that right, they added "shorisha", but fear not, the layering of flavours is harmonious, and the mustard is not over-powering, leaving the ever-slightest tinge on your tongue.

Because the dough is hand-stretched, using specific techniques, the air bubbles in the pizza are very much evident, not just visually, but the first bite also confirms just how light the dough is!

Marketing In-charge, Rukhsara Osman said, "Many people cannot process wheat, but that's the thing about this pizza crust. We use a completely different method to prepare the dough, making it so light and airy that you would not face those issues."

Tahsinul Islam, more popularly known as Bob, believes that the low prices for these amazing pizzas has all to do with making food affordable, "We are trying to use the best ingredients at the most affordable price so that no one needs to think twice about how much they are spending. Good food can also come at reasonable prices without having to compromise on quality," he concluded.

What sets this pizza apart from all other pizzas out there right now is not just that the hand-stretched dough, but also the little twists in flavours, all at a ridiculously crazy affordable prices from Tk 390 to Tk 690.

By Supriti Sarkar

For more information, visit their Facebook page: <https://www.facebook.com/GetYourDough/> To place orders, call: 01307-770505



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