

NEWS FLASH



## Handcrafted goodness awaits at Pizza Hut Bangladesh

More often than not, we use the word pizza as a synonym for comfort food full of cheesy goodness that lifts our mood on the worst of days. But every once in a while, even in this favourite dish of ours, we seek a difference, something new that will make us fall in love with it all over again. We wished, and we received! Pizza Hut has answered our desires with their new addition of handcrafted San Francisco style dough from their 20-years of global innovations.

San Francisco style dough, otherwise known as the biggest base innovation of Pizza Hut's in 2019, is what this is called, for the difference lies in the base and the crust. With a lot of people swaying towards thinner crusts, Pizza Hut has decided to innovate by creating a unique and light crust, often seen in San Francisco, hence the name.

It is kneaded and put in place by hand before the toppings go on. Since every individual piece is handcrafted, every pizza made this way is different from the rest, which provides a certain uniqueness and value to it.

The base is made with sour dough, followed by a sprinkle of rice flour on top, which gives it the crispiness and crunch. Next comes your layer of sauce, followed by mozzarella cheese, and finally, the toppings of your choice. Once you receive the final pizza, you experience the

unique crust that is not dense or hollow, but a nice balance of air bubbles which give it a structure and taste, while being light.

An artisanal look from the handcrafting, a crispy crust from the rice flour and an overall light and airy pizza base is what you get with every bite. These combinations truly make this a one-of-a-kind pizza that will leave you wanting more.

The pizza is available only in medium size, because, being a handcrafted pizza, it takes a lot of love and labour to create the perfect pizza crust. Price wise, it is not different from the pan pizzas either. Just think of it as a choice of base, just like any choice of topping.

Innovations in the pizza can often be seen, but it is rare to find one where the original taste of the pizza is respected while bringing in new flavours or something different, and the San Francisco style dough does just that. So it does not matter if you are a vegetarian, or have particular choices or preferences of toppings or meat, basically any pan pizza topping can be ordered in this style, making it super easy for everyone to enjoy. If light crusts are your thing, then this pizza should definitely be on your list.

By Anisha Hassan  
Photo: Pizza Hut

## KFC's Smoky Grill'd has a visiting addition!

Smoky Grill'd chicken, launched late last year, has been a hit with KFC Fans from the very beginning. A new, limited time burger for the same Smoky Grill'd line, has been launched at the end of March, and like every burger at KFC, this too is "Finger lickin' good."

Stepping away from the large and crispy burgers that we all associate KFC with, this new Smoky Grill'd Burger is the complete opposite and has absolutely no crisp, or coating. Catering to the South Asian taste palate, which prefer lots of smoky and spicy flavours, this new innovation is just what we needed!

The new burger gives a punch bigger than any other burger on the menu, which makes it a must-try the next time you are at KFC.

The preparation starts with two beautifully toasted burger buns lined with KFC's own mayo, which provides the signature KFC taste — not too tangy, but with the right amount of heat. Next, the buns are garnished with freshly cut lettuce, which works well to balance the creaminess with its slight crunch, and prevents it from becoming a soggy bite.



The grilled chicken fillet is flavourful to the core, and smoky bursts are what you get with every bite, which is the result of a long marinating procedure; this also makes it super soft. Picking up the bun, you can see the charred grill marks on top, which leaves a nice smoky aroma.

Overall, the Smoky Grill'd Burger stands out and differentiates itself from the rest with its incredible juiciness and the tantalising sauces that complement it. Very competitively priced at Tk 299, its really worth a try!

While the burger itself is not too hot or spicy, if you do feel like you need to cool down a little and have a friend with you, take up the offer of 2 Krushers for Tk 250 from the Dairy Krushers line (excluding Choco Lash).

For something lighter, there are always the sparkling Krushers.

By Anisha Hassan  
Photo: KFC

KOHINOOR  
CHEMICAL

## মাদার বড়ন নাম



কালার গার্ড



কাপড়ের রঙকে রাখে  
নতুনের মতো ঝকঝকে

মাল্টি বুস্টার



কাপড়ের যে কোন দাগ-  
ময়লাকে নিমিষেই দূর করে



সবচেয়ে ফাস্ট, সবচেয়ে কার্যকরী ..