



#FOOD & RECIPES

Basic Kneads – your new go-to specialty food shop



This can safely be regarded as the most hyped bakery in town right now, and for good reason. The name may be deceptive because the flavour locked in their array of delicacies is far from basic. Mainly popular for their baked items, Basic Kneads is much more than that.



Launched in April 2021 by a group of food enthusiasts, coming from diverse backgrounds such as engineering and accounting, it is the sheer love for food that brought them together in order to start a specialty food shop. What started as a cloud kitchen after a prolonged process of product development through trial and error rapidly gained vast popularity.

The primary motive of Basic Kneads is to provide good quality food at an affordable price, which is why they ensure consistency in maintaining a high standard of quality. From sourcing to production, strict quality assurance protocol is safeguarded at each stage of the process.

Croissants are one of the most coveted offerings of Basic Kneads, which are available in a diverse range of sizes and flavours. Apart from classic croissants, they come in a box of four known as the Medley Box. And just like the seasons, the items in this box alter every two months so that customers are always in for a surprise!

If you ever miss munching on French baguette and croissants from a boulangerie, a bite into their buttery

and light croissants will surely satiate your cravings and bring back fond memories.

After all, the three-day procedure that includes mixing, chilling, folding, laminating, and cutting is the result of pure labour of love.

Each item is freshly baked which is why it runs on a pre-order basis. The model of Basic Kneads is built on food curation and is a continuously evolving process in order to be able to introduce new and innovative products ever so frequently.

Apart from croissants, Basic Kneads also offer delicious tarts – you don't want to miss out the rich, crumbly texture of their Hokkaido Cheese Tart and Spinach and Feta Quiche. Sweet lovers can opt for Brownie and Basque Burnt Cheesecake or Palmiers and Assorted Sacristains for more savoury notes.

They also have an impressive line-up



of breads including focaccia, sour dough, bagel, shokupan, and baguette along with basic milk and brown bread among others. Pair these up with

their lip-smacking pesto, toum, and honey mustard dips to experience food from all over the world.

Along with these, Basic Kneads meets the needs of home cooks by offering a variety of sauces and condiments, including marinara, bulgogi, and teriyaki along with unique, hard-to-find spices such as sumac and za'atar. In the near future, the specialty food shop aims to add more products in their menu and support other local businesses.

Basic Kneads cater to home deliveries and corporate orders, currently delivering all over Dhaka and offering selective items in Chittagong. Spreading all across the country and overseas, and introducing a selection of home-grown fresh herbs are among their future aspirations.

Essentials:

Facebook: https://www.facebook.com/basic.kneads.bd/?ref=page_internal

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Photo: Basic Kneads