

Kavazo: Delectable desserts for celebrations and a story filled with passion and love

Zareen Tasnim Omar has always had a knack for baking ever since she was a child. It was therapeutic for her, and watching videos of the mirror glazing and batter mixing would calm her. Learning from Instagram videos and YouTube tutorials, she began experimenting as she grew older. It was in university that people around her started noticing Zareen's skill at baking. With the support of friends and an intimate close network, all brought together with a heartfelt passion, Zareen's story began as she birthed Kavazo.

The name 'Kavazo' is unique in that it combines multiple languages. In Arabic, 'kava' means beverage and in Hungarian, the word 'kávészó' means cafe or coffee shop. So, with a little

personalisation, a fitting name unique to Zareen's own baking identity was formed. Zareen's intention behind such a unique name was to create a recognisable brand specific to her, and her work.

Kavazo was conceptualised and with Zareen's determination, was launched in March, 2020. With the pandemic at its peak then, and Zareen's refusal to let her passion project die out, Kavazo which was supposed to be a coffee place, started operating as a cloud kitchen. Then, by reaching out to their close network, she and her partner Nur Elahi Razin began garnering the love and support — if not a cult following — for their desserts.

Offering assorted dessert boxes which could be customised, word about the Kavazo's scrumptious desserts spread quickly. Until today, their assorted dessert boxes have become Kavazo's identity. These boxes came in varying sizes and can be customised or bought premade. Their light, fluffy choux pastry, filled with

flavoured cream, the rich and delicate cake slices of salted caramel, mousse and many more, leaves one wanting more.

Kavazo prides itself in quality and

consistency.

"I don't like using seasonal products. What happens when the ingredient is out of season? That's not consistent," says Zareen. All the ingredients used are freshly outsourced such that it is available

of course consistency, Kavazo makes everything fresh in batches thrice a day. So, ordering a cake from them would require at least a 36-hour notice.

As of now, Kavazo's outlet is situated on the ground floor of Suvastu Jahanara Square in Banani.

They only offer pick-ups, delivery services, cater to theme parties, and make customised cakes. In the future, Zareen and Nur hope to make Kavazo a full cafe with savoury and sweet food, with coffee and traditional cafe food.

Zareen's passion for her baking is monumental. As a working mother, the support of her friends and family have played a great role in making Kavazo what it is today. She is focused on making Kavazo blossom into her dream — "This brand was made from love. Not for the money."

despite the season, and so, they can consistently keep reproducing the desserts on a regular basis. She further adds, "My main focus is consistency and quality. These two things I cannot compromise. For me, it is not about the money, it's about giving the customer something I am proud of, and something they will love."

Focusing on quality and taste, and

By Puja Sarkar
Photo:Kavazo

