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# Makeover mishti to sweeten this Puja

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Kolkata: For the quintessential Bengali, Durga Puja is incomplete without mishti. And over the past few years, the mishti has undergone dramatic changes — punching in different kinds of flavours, exotic fruits and even liquor. Not just the newly opened shops, even some of the oldest establishments in the business are going for these innovations.

Giving company to the traditional sweets this Durga Puja are the new-age sweets like mango gelato sandesh, succulent chocolate sauce filled chocolate lava sandesh, chocolate bon bon sandesh, white chocolate truffle sandesh, *mihidana-rabri* baked, *nolen gurur* baked rosogolla, *nolen gurur bhapa* cake, doi and kheer stuffed madhuja and raspberry sandesh.



Nolen gurur baked rosogolla

Balaram Mullick & Radharaman Mullick — which was opened in 1885 and has branches at Bhawanipore, Park Street and Ballygunge Phari — offers a wide array of innovative sweets like the nolen gurur baked rosogolla, introduced in 2001, which has become hugely popular over the past few years. Equally popular is the mango gelato sandesh which has an equal mix of grated mango and *chhana*. You could also find the moghlai sandesh interesting, which is made of 11 varieties of home-ground spices like nutmeg, cinnamon, cardamom, mace, lotus petals, saffron and so on.

The Balaram Mullick & Radharaman Mullick vodka and rum-filled sweets have also become very popular in recent times, but they are available only on order. One could also opt for chocolate fudge sandesh, mud pie sandesh, strawberry fudge sandesh, kiwi fruit sandesh or paturi sandesh.

According to Sudip Mullick, a fourth-generation owner of Balaram Mullick & Radharaman Mullick, Bengali sweets were losing their pop-

ularity when it came to competing with the non-Bengali ones.

“Bengali sweets had come to mean only mishti doi and rosogolla, despite all its goodness. We wanted to change that perception, and also reach out to the youth with newer kinds of flavours. We also wanted to ensure that people pick up our sweets as gifts like they pick up chocolates during festivals and other occasions,” said Mullick. “It was something of an effort to revive the Bengali sweets with newer flavours, newer kinds of mishti and bring in an international feel to it,” he said, adding that the youth naturally get attracted to gelato and chocolate.

The story is no different at Girish Chandra Dey & Nakur



Mango gelato sandesh

Chandra Nandy. Alongside age-old favourites, it has been dishing out several kinds of innovative mishti.

While the saurav sandesh is stuffed with *chhana*, madhuja has a stuffing of doi and kheer. Butter-scotch, strawberry and chocolate malai rolls and three star sandesh with three different flavours have also emerged as favourites.

Partha Nandy, one of the managers at Girish Chandra Dey & Nakur Chandra Nandy, said that the newer flavours have been consciously created for the past few years and are a huge hit among the youth.