

CADBURY-MISHTI

MEET THE WINNERS OF THE CADBURY MISHTI HENSHELER SHRISHTI CONTEST

Ever thought of *sandesh* with paan or the *meetha* paan filling? How about peas? Odd combinations they may be but that's exactly what got the tongue of the judges at the Cadbury Mishti Hensheler Shrishti contest held at Princeton Club on Wednesday.

The cookout was a part of the Cadbury Mishti Shera Shrishti contest, being held in association with *The Telegraph* and *Anandabazar Patrika*. Chosen from 100-odd applications, 10 finalists — comprising homemakers to businesswomen and teachers to students — got an hour to dish out innovative desserts using Cadbury Dairy Milk. *Mishti* makers Amitava Dey of Felu Modak, Tapan Kumar Das of Nalin Chandra Das & Sons and Sudip Mullick of Balararam Mullick & Radharaman Mullick marked the dishes on taste, appearance and Cadbury integration.

"I came all the way from Barasat. This is the first time I participated in a cooking contest and it was very exciting," smiled homemaker Sipra



Amitava Dey of Felu Modak, Sudip Mullick of Balararam Mullick & Radharaman Mullick and Tapan Kumar Das of Nalin Chandra Das & Sons judge the contest.
Pictures: Sayantan Ghosh

Chaudhuri.

If the contestants let their creative juices flow in the selection of unusual ingredients — from potatoes to peas to paan — they didn't

hold back while naming their dishes either. Aloo Chocolate Fruit Tokri, Chokroth Sandesh and Green Bougainvillea were some of the interesting dishes on display.

Ambalika Biswas, a physics research scholar, named her creation Cadphys, as her "layered *mishiti*" was based on the structure of an atom!

"The standard of cooking is really impressive. And it's good to see that they have used really innovative ingredients," said Sudip. For first-time judges Amitava and Tapan, the contest was a pleasant surprise. "The fact that something apart from *chhana* and sugar can be used in *sandesh*, that's what I have learnt here," smiled Tapan.

The three winners will receive their certificates and cash prizes at an award ceremony at the conclusion of the Cadbury Mishti Shera Shrishti campaign later this month. "*Mishti* is synonymous with Bengal's culture. Thanks to *The Telegraph* and *Anandabazar Patrika*, people have started thinking about *mishiti* in a new way," pointed out Amitava.

Sneha Dutta



1st



"*Sandesh*, Cadbury and paan are all used as desserts. So I thought why not combine them to come up with a Choco Betel!" — **RUNA DUTTA**, businesswoman



2nd



"I am passionate about cooking. While thinking about the recipe, it suddenly struck me that I could use peas to make this sweet. I have named it Green Bougainvillea" — **SUSHMITA SAHA**, who has just given her ISC exams



3rd



"I have not only integrated Cadbury into my creation but my subject as well. Cadphys is like the layered structure of an atom" — **AMBALIKA BISWAS**, physics research scholar

Mishti lovers, it's time for sweet surrender this weekend. Head to City Centre Salt Lake on April 6 & 7 (noon to 8pm) for the Cadbury Mishti Shera Shrishti fair. Eleven sweet shops will participate at the pre-Poila Baisakh feast. Dig in!