

## CODER'S COOKING FRENZY

Engineers and cooking as a hobby might seem like an unexpected pairing, but it's a delightful fusion of precision and creativity. Engineers' analytical minds often find joy in experimenting with recipes, meticulously measuring ingredients, and optimising cooking processes. This is what was seen in the "Coder's Cooking Frenzy", a cooking challenge held on 14th September, 2023 by STME in collaboration with SOHM.

There were a total of 6 groups, comprising 2-3 members. The judges set a time limit of 50 minutes, of which 45 minutes were dedicated to cooking and 5 minutes for plating.

As they don their aprons and gather around the kitchen, you can feel the excitement in the air. As the timer began, a variety of dishes were being prepared from Indian to French to Italian and in no time was the room filled with the delicious aroma. To spice things up, quite literally in this case, each group was assigned a secret ingredient like cheese, apple, beetroot, spinach and lemon.

The students, with palpable enthusiasm, bustled around the kitchen and in a matter of minutes the kitchen was in chaos. As chatter filled the space alongside the aroma, the judges, Dr Toral Shah and Chef Bimal Kumar Ekka joined the students.

The various delicacies prepared were 'Apple and Hariyali Paneer Tikka', 'Dal Makhani and Jeera Rice', 'Hakka Noodles with Spinach Salad', 'Garlic Bread and Ravioli Bechamel Sauce', 'Caramelized Onion Pasta with Garlic bread' and 'Garlic Sandwiches'.

While the participants indulged themselves with the cooking, Dr Toral Shah spoke with the student council reminiscing about the previous year's contest.

As the time limit approached, the participants plated up their creations and the judges were ready to give their verdicts. They were encouraging but also spoke their minds freely on areas they felt needed improvement and after careful inspections, the final results rolled out.

The 3rd prize was bagged by Haripriya Saraf and Kaavya Nair for their 'Caramelised Onion Pasta with Garlic Bread', a caramelised onion base penne pasta recipe with the addition of finely chopped beetroot, their secret ingredient to give the pasta a delectable pink sauce.

The second prize was taken by Vaibhav BK, Dhruv Kandpal and Kaustubh Tripathi for their 'Apple and Hariyali Paneer Tikka', a careful fusion of the earthy flavours of 'Hariyali Paneer Tikka' with the fruity crunch of Apples, their secret ingredient.

Finally, the first prize was successfully bagged by Sairaj Patil and Jaival Desai with their absolute delicacy and crowd favourite, 'Garlic Bread and Ravioli Bechamel Sauce' who also paired the flavours of the Ravioli with their secret ingredient, beetroot, a true culinary pairing.

In the end, it was the unwavering passion and enthusiasm from the students that not only infused their dishes with flavour but also made the cooking contest a remarkable and memorable event. The success of the event, sets a reminder that even in the world of numbers and equations, there's room for the art and science of homely cooking.

-Yashika Pipalwa