

DU alumna Bani Nanda is Pastry Chef **Miam**



Bani Nanda

BSc Phy 2011 Gargi

Director

Miam

Former Pastry Chef

The Oberoi Hotel Delhi

Intern The Leela Palace Delhi

with *Dalloyau* Paris

Dessert Ahoy ! Bani Nanda in her Delhi pastry shop, Miam

For **Bani Nanda**, *Miam* is keeping her grandmother's wish alive. Her granny wanted her to start her own pâtisserie, and even though Bani just jumped into it 2015, she still had a very clear idea of what she wanted to do with her brand.

Her bestselling 'entremet', she says, is the Dark Chocolate and Salted Caramel, and then there are the bold experimentative clients who want exciting flavours like Kaffir Lime and Coconut Cake or the Jasmine and Raspberry.

DSSC asked her whether one can achieve excellence if they are a self-taught dessert chef. "Of course," she says, and cited the example of Heston Blumenthal as a successful self-taught dessert chef,

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