

ROSARIAN HAPPENINGS



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Vision statement: We strive to make Rosary parish a vibrant Christ centred community in prayer, family and service.

EDITORIAL

THE NEW Normal

The ‘New Normal’ is a term many of us may be hearing in all spheres of life, including our Faith and the Church. What will things be like when life resumes, churches open and faith is celebrated in public spaces? Equally significant is what will shape or determine our ‘new normal’.

As you listen to commentators and pundits, it’s easy to be concerned that the ‘new normal’ is more like a new ‘abnormal’ and it need not necessarily be for the better. Possibilities of a Corona recurrence, continuing Economic Distress, and Societal Stress is an ongoing reality that we will all have to deal with.

We are in a liminal season, stuck between an ending and a new beginning. The pathway forward is not knowable. The way we “did church” just four months ago has changed in a way we never could have imagined. We have literally been thrown out of kilter by a microscopic and invasive organism,

and it’s not science fiction! We can reassure people (and ourselves) by pretending the disruption is temporary saying, “we will resume all normal activity soon.” That reassurance is not helpful or truthful. No one knows what normal will look like after lockdown is lifted and Church spaces are opened for worship. We may resume many familiar things, but congregational life will not be the same. There will be disorientation and confusion, grief and loss but hopefully, also remembered and renewed joy.

In the midst of this crisis, we recall that last Sunday we celebrated Faith Formation Sunday (a true celebration of our Faith in Christ as we make our own that declaration of Faith of St. Thomas: **“My Lord and by God”**). Every Sunday we celebrate the Lord’s Resurrection! We are an Easter people! And every Eucharist is a call to embrace “resurrection reality” as the guiding grace that shapes our new normal!

Our reassurance comes not in the form of baseless predictions or happy talk, rather it comes from the pages of Scripture. God has done



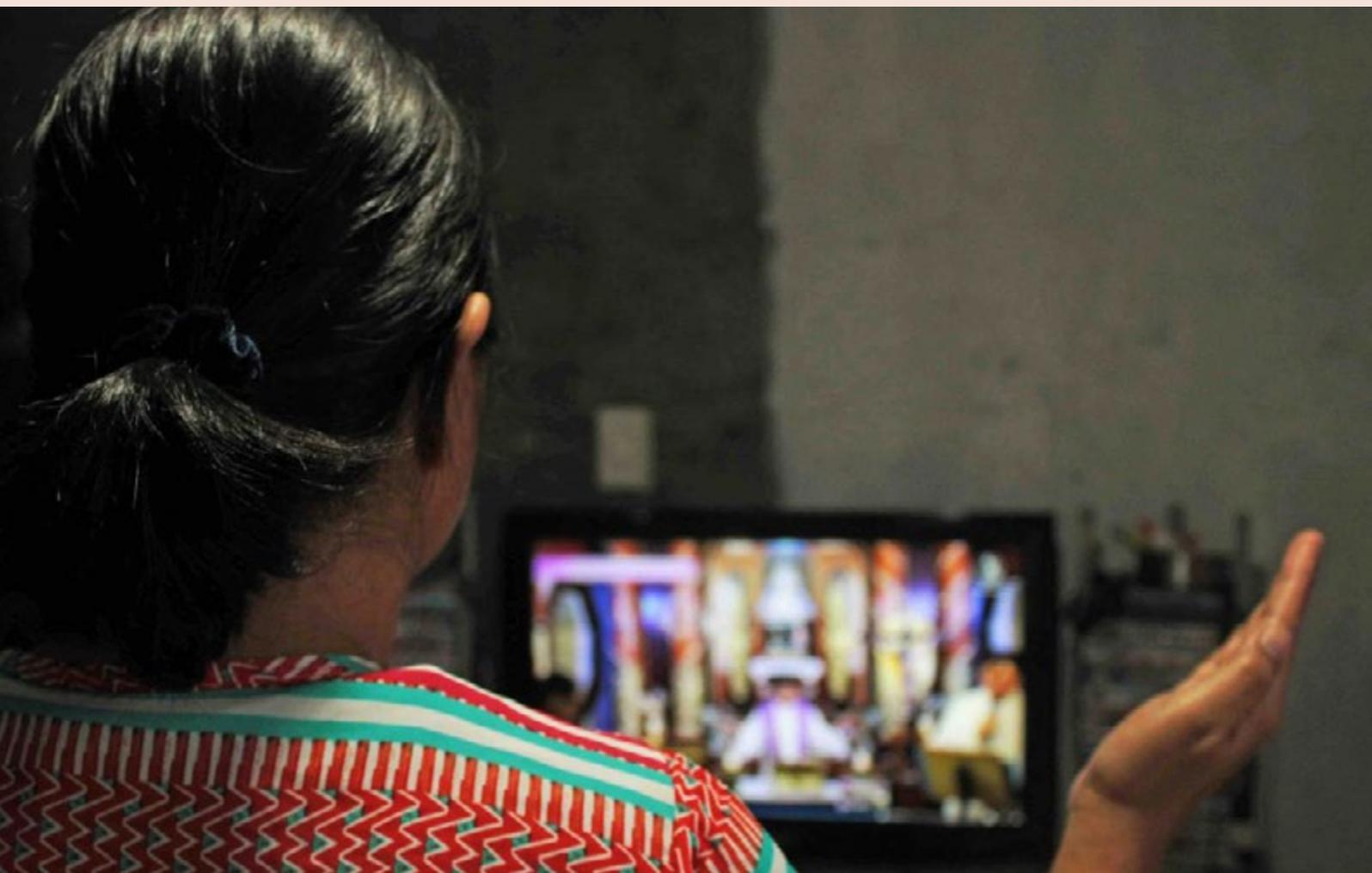
some pretty amazing things during very similar liminal Biblical times.

Abram left the familiar comforts of his own land and family to follow God's call and promises of a new land and destiny for him and his descendants. This journey was by faith, accomplished by God's provision and accompanied by various trials. Joseph waited, forgotten and imprisoned, but was being prepared for his rise to great responsibility and authority in Pharaoh's court. The Israelites wandered for 40 years in the wilderness before reaching the Promised Land. Daniel was taken from his home in Judah by an enemy power but in the exile of Babylon became the steadfast witness of the greatest power... the living God who stands forever and whose kingship is indestructible. Mary, Joseph, the disciples, Paul, these all experienced

profound seasons of sudden and disorienting change, but God used the interruptions to normal life to prepare each for something far greater than any of them had ever imagined.

God transforms lives and always for the better, though we may not be able to see it from our perspective. Looked at positively, this period of our lives has given us choices we might not otherwise have considered: acquisition of new skills, outreach to friends we that haven't been in touch with for years, the mending of broken relationships, changes in patterns and routines of work, spending, and frenetic activities. Some things that were unsustainable and were slowly killing us, have been disrupted.

God transforms lives no matter the circumstances. The Apostle Paul reminds us that we can do all things



through Christ who strengthens us. Jesus Christ is also the pre-eminent example of what it means to consistently follow the fresh leading of God, no matter the circumstances... even to the point of death, death on a cross. And the reality of the Resurrection is God's full validation of everything Jesus has shown us and taught us. Jesus Christ is our hope through this pandemic, through this liminal season, through this journey to the new normal, whatever the new normal may be.

In our faith, we have a term for a life shaped by Resurrection. The word is "Godliness". "Godliness" is a good word! It's good because it

begins with "God" and God is good. Godliness is about working God's goodwill and God's good ways into our will and ways. It's about God's goodwill and good ways bringing healing and wholeness, well-being and strength into our daily living.

Godliness is a comprehensive word. God's healing and wholeness, well-being and strength will bless all facets of our lives: Body, Mind, Heart, Soul, Home, Church, and Community! Scripture challenges us to build this blessing into our lives, and Paul's advice to Timothy is priceless: "Train yourself in godliness." It's a call to a bootcamp in spirituality, a becoming "Fit in Faith" invitation.

Here are **5** important areas.

1 Surrender

To surrender is to yield. To surrender does not mean giving up or giving in. We accept this moment as "just where we need to be." We lean into the disorientation and trust the leading of the Holy Spirit.

Striving, rather than surrender, was the mood of at the time of the Lockdown in March. Measures were taken by the Government and the church to protect people and find and adapt our way. Through hard work and determination, we figured out how to put Church online. We toiled to demonstrate our care for people when we could not be physically present with them, through phone

calls and other means to connect with those in need.

This next phase of the unlocking of the country is a time of adaptive learning. Learning begins with surrender: "I acknowledge that I don't have answers. I yield my spirit to God's leading and invite my community, my Parish my church to do the same."

2 Use the Disorientation

The pandemic has thrown us into deep disorientation. One foot is rooted in something trying to end, another is planted in a thing yet to be defined. We cling to structures, identities



and relationships of yesterday, even though those processes and practices may not serve us adequately tomorrow. We need to take advantage of this moment to let the unnecessary things die, and to experiment, take risks and learn.

3 Invite 'Meaning-Making'

Humans cannot live without meaning. People grapple with the deep questions of our faith. Where is God when people are suffering? Why are we here? Is God punishing the world? This is the time when we can sharpen the theological edge and shape these conversations. Connect with Online Faith Formation to cover all aspects of life, and strive to give existential meaning and purpose that makes us see beyond our here and now. It's an invitation to ask questions that will improve the quality of life and relationships.

4 Define One Good Next Step

People need to know that they are pursuing something that matters now: worthy work, a shared common cause, or a sense of rootedness to something enduring. This is especially important now, when we can't plan our next steps in one, three, and five-year increments. Who knows what tomorrow will bring in this environment? So, what are the steps we take to strengthen our faith, to open our Churches, to provide skills and networks to help people who have lost their livelihood due to this pandemic? The answers

lie with you, especially if you make this common conversation and brainstorm with others – yes, even from a distance!

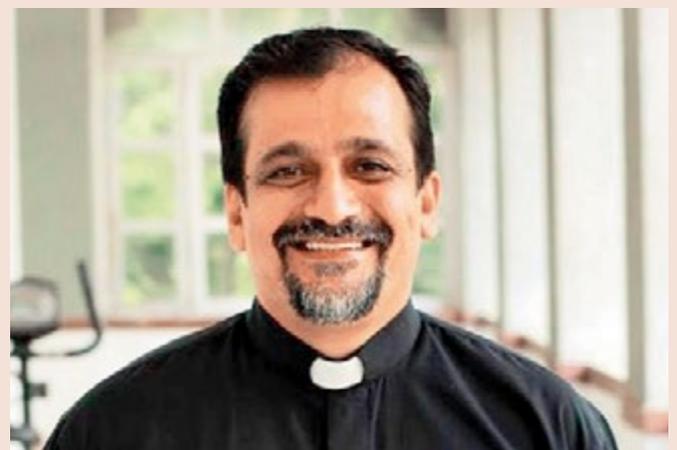
5 Attend to the Yearning

Rational decision making assumes that human knowledge is enough to address the challenges we face. Rational decisions can't guide us through the deep disorientation we face now. Instead, we need to pay attention to 'yearning'. Yearning is the language of the human soul. Letting go of what once was, we let ourselves be led by God who is drawing us forward and into our future.

Discernment is the tool we use to attend the yearning. It's a wisdom way of knowing. We drop rational decision making, and step directly into the knowing planted in our souls.

What is God calling us to do or become next?

And so, let us pray for each other. Keep well. Stay safe. Keep the Faith.



Fr Nigel Barrett



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WORK FROM HOME

Same work, different workplace

Work From Home (WFH) has become the new mantra! Most of us have had to embrace new technologies. Here are the experiences of some of our parishioners who have been working during this lockdown.





I work as a Coordinator and Lecturer for a counselling Course. And well, I am still in the process of transitioning the course I coordinate, from a face-to-face lecture to a virtual or online one. I was very apprehensive at first, and then I remembered that the evolution of our species depends on our ability to adapt and hence I decided to go ahead with the change, i.e. from classroom teaching to online teaching. At the outset, I signed up for two courses myself, to understand learning online from a student's perspective. I gathered all the information and then conducted an online class. I also encouraged other lecturers and colleagues on the course to do the same, and now all of them are willing to take online lectures, even those who were not so familiar

to technology. That was a great achievement to my task of working online with students and colleagues. I am sure that Divine intervention was involved. Currently, I am also taking few online interviews for the applicants to the course, which is an experience in itself because at times they can hear my kids or the sound of the mixer in the background but, everybody is very understanding and forgiving these days. The course I will be taking commences in July, so as of now, I am also understanding the various online platforms and weighing the pros and cons of online lectures. As for my knowledge of technology, it has grown by leaps and bounds and it reminds me of a saying, "Nothing in life is to be feared, it only has to be understood; now is the time to understand more so that we may fear less."

- Noellene Fialho, Zone 8



I work at Standard Chartered Bank. A bank is essential! Therefore, its services are open to clients. A few of my colleagues, especially the tellers, take turns to work from their respective branches. I work as a Client Experience Manager and have been giving my service from home since the 24th of March. Working from home has its pros and cons. One of the benefits is that it saves travel time, thus I can devote that time to doing something productive. It also spares

me the risk of contracting the virus. I cater to my family needs during the short breaks that I get. The negatives to this mode of working are that there are no fixed working hours. Sometimes my work keeps me busy post 7:30 p.m. and even on weekends. Overall, working from home is like a dish with different spices, it has the sweetness of staying safe and being with one's family, at the same time the sourness of working with an increased workload.

- Myrtle Vaz





I teach in an ICSE school in Mumbai. We begin our academic year in March. This year we started the year by teaching online, via Zoom. I take lectures as per the time-table and sent assignments and other homework to parents through WhatsApp. Overall the experience was overwhelming at first, considering that I had always interacted with my students face to

face in a classroom. As time passed, it has been fun to interact with them via the internet. I have learnt a lot from this experience especially, how technology, certain apps too, can be used to teach and assess. Preparing PowerPoints and sharing it with my students has been a learning experience, for which I am grateful!

- Gretel Dias



I work as a Trade Service Bank Manager at Kotak Mahindra Bank Ltd., Nariman Point. Ever since the Lockdown had been initiated, and I had been working from home. However, the effects of the lockdown had been experienced much before it began. Out of the 35 members in my team, only 16 of us managed to work from home during the lockdown. Few of the staff were asked to visit the nearest branch to their residence, while a few of us had access to work from home. It had been worst at its initial implementation because the RBI had set new timings for work and changed the process due to the circumstances. It was difficult to contact people from different branches and get transactions done by the day's end. The Customers business was hampered with the slow system and skeleton staff. I had

to service my clients! My working hours had changed from 9:00 a.m. to 10:00 p.m. In the first week of April, courier services had started and ,it got even more hectic to work as documents flowed into branches and transaction columns doubled. The staff members were somehow not left with any choice and even though we had the option of working from home, some of us had to visit office. Then with a mask and gloves on my hand, I set out to give service to my clients. Nonetheless, the bank has carried out measures to ensure the safety of its employees too, so I have a pickup and drop-off vehicle that makes it convenient to work during these circumstances. It has been a challenging mission to give service at such times, but I am managing in some-way-or-the-other.

- Steffi Lobato



BIRTHDAYS AT HOME ...

Here are some experiences of our parishioners celebrating their birthdays during the lockdown. At home, with family, cheer, food and memories.



Gina Vongeyer

This year I celebrated my birthday in a very unexpected and extraordinary way. I hoped that the lockdown would be lifted, before my birthday, but it didn't happen as per my wishes. I had planned to spend my birthday along with family and close friends; this was before the lockdown. Birthdays are and will always be special. Mom decided that we, as a family, would bake a cake at home. Baking along with my family was a lot of fun, I learnt something new, as it was my first time baking or cooking. Mom made the day even better by preparing a delicious meal for us. We also heard the day's service in the evening. This was and will always be an expected and cherished birthday.



Francy D'silva

The Lockdown has been around for quite a while. It was initiated just a few days before my birthday, which the grief even harder to handle. But, my girl gang rang me up at midnight! They sang their birthday wishes and then, as usual, we had fun laughing and cracking jokes. It was a good start to my special day. I got up in the morning to sweet chocolate that my mother gifted me since shops were closed and movement was prohibited. She cooked a delicious meal. The day passed attending calls from relatives and friends, wishing me on my special day. I never wish to have this kind of birthday ever!





Nathan Borges

I always celebrated my Birthday, relaxing and enjoying the summer heat, with friends and family. But this time I lost hope of celebrating it in the usual way, due to this unwanted vacation. To get away with it, I baked an apple pie and also prepared mango mousse. My grand-aunt also made me a delicious chocolate cake! Since there wasn't much to do, I parcelled these to my friends and family in the area. There were delicious meals prepared that day. I celebrated my Birthday with loads of sweetness this year.



Wilander Rodrigues

Every year during my birthday, I used to meet my friends and cousins, hang around and party the entire day. It felt sad and kind of boring not having to celebrate my birthday due to this lockdown. Nonetheless, my mother gave me a wonderful gift! She baked me a cake, which made me feel special and blessed. We helped mom in cooking the day's meals and also prayed the Rosary together. Although I couldn't meet my friends and cousins this year, they sang and wished me through a video call, while I blew the candles and cut the cake.



Help others, it's all we can do

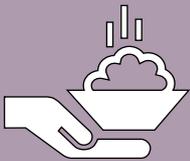
The COVID-19 pandemic has created anxiety and worries for all – the rich and poor alike. We are told to maintain distance from each other. However, social distancing is about physical distancing only – not social isolation. Even in these times of social distancing, we can safely reach out to those who are alone or old in mercy and love. God is calling each one of us to be a blessing and, most importantly, to provide hope to those who are fearful and in need. There are several ways in which we can reach out to those in need and make a difference in someone's life. Here are a few suggestions.

01



Although necessary, social isolation can be lonely. At a time like this, we must care about the physical and emotional well-being of our old and lonely neighbours. Make time to call them on the phone to enquire how they are or if they have all they need. You can offer to go grocery shopping for them, run small errands or buy them their medicines.

02



When you are cooking for the family, make a little extra and offer a dish to people who live alone or are unwell or are having a trying time at home. Alternatively, buy some extra fruits/vegetables and share it with them.

03



Engage children or grandchildren in spreading joy and love. Children can use their time to make cards for the sick or elderly which says, “We love you”, “You are special”, “Praying for you”, “Get well soon” These cards can be either handed over personally or slipped into the mailbox or under the door.

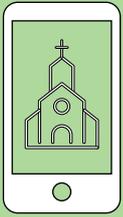


04



Youth who are tech-savvy can help by shopping online for people in their building. Online shopping not only saves time but also gets you good deals.

05



Help the housebound listen to the online Eucharistic Celebration by sharing your mobile phone with them.

06



If you have a bike, scooter, or a car, you can assist by taking the sick to the doctor or drop a senior citizen to the bank.

07



Raise funds for those who are affected by job loss or layoffs (particularly, migrant workers). Monetary assistance would mean a lot these people.

Practising empathy during these difficult and challenging times will not only open your mind to what others are experiencing but most importantly, it will provide social connectedness that can help combat feelings of isolation.

- Ismenia Gonsalves



While everything has been silent and calm on the streets, let's take a peek into what's happening inside some homes. Here are some fun-filled experiences of our parishioners during the lockdown.



“I am enjoying this lockdown period very much. I spend my mornings studying and afternoons are for recreational activities like art, craft, painting or playing the piano. I am also learning French. We make time to pray together as a family and also play games together like cards, Ludo and carrom. I skate for a while in the evening and like to help my mom with small household chores like peeling the cucumber, frying eggs, and cleaning my book-shelf. I am happy that dad is here with us at the moment, so he has a lot of time to play with me and help me learn Maths and Computers. Thankyou God for this extended holiday that you have given us.”

- Rebecca Monteiro, Zone 9.

“Our time spent in the lockdown has been both good and bad. We will keep good for the last and start with the bad. We miss going to school, meeting our friends and playing outside in the evening. We were sad when our Aunt and cousins’ trip to India got cancelled! Even, our vacation plans got cancelled because of the lockdown. On the good side, we are happy to stay at home, cook with dad, clean with mum, pray with nana, watch movies and play games with the family. This year, we also enjoyed many Zoom birthday parties with our family and, played online Bingo with the Matharpacady residents on the Feast day. But above everything, we are happy to be healthy and safe at home, and blessed that all are well.”

- Gianna & Evan Fialho, Zone 8.



“The lockdown has made sit at home usual and leaves our busy schedules away. But, I believe it is the best time to increase our bond within our families and spend more time, which usually doesn’t happen due to are our over and above busy lifestyles. It is also the best time to help our mothers and give them some rest. During the course of this quarantine, I have made the kitchen my lab and experimented and learnt a lot of new and delicious dishes. I bonded a lot with my friends through video calls and Ludo. This year, we celebrated our Zonal Cross feast novenas differently, we had the novenas streamed daily on YouTube. I did some online quarantine challenges and even some Zumba too.”

- Swizzle Crasto, Zone 2 & 3

“Like all the other people, I too have been brushing up on my culinary skills during this lockdown period. I would separate this board category into cooking and baking, and I have been giving each of these equal time, trying new things every day. I recently baked some lovely biscuits for my boys. Other than this, I have been watching movies! And, gained a fondness towards films that focus on Christianity - a respite from my, otherwise, usual friend Netflix. Additionally, I do call my near and dear ones on and off. These are all the ways through which I have been enjoying and relaxing this lockdown period.”

- Fatima Noronha, Zone 1

“Even though there are certain things I miss doing during this lockdown, for me quarantine has been the best time of my life because during this period I have been able to devote a lot more time to other activities. I have done a lot of cooking lately and even cleaning, which was otherwise never possible. I have also been reading books, writing poems because I had suddenly lost track of these hobbies. I feel this is the time to make the best out of everything. Also, because of this lockdown and decrease in humans commuting, nature is getting back to normal or recovering from the damage we have caused it. Well, what could be better than that!”

- Hazel Mesmen, Zone 5



Quick workout for WFH!

We all know by now what a vital role exercise plays in building and maintaining strong muscles and bones.

Apart, from the myriad physical benefits. It provides a ton of mental health benefits too.

Here are five simple exercises to help you maintain your shape as we work from home during this pandemic. They will help you remain fit and help boost your immune system.

- Ben Carvalho

WORKOUT # 1 Walk out-push ups (set ×12)

Targets: Chest, Core, Shoulders, and Triceps.

1

Bend at the hips and plant your hands on the floor, shoulder-width apart, a couple of inches in front of your feet.



2

Walk your hands forward until your body is in a push-up position. Perform a push-up.



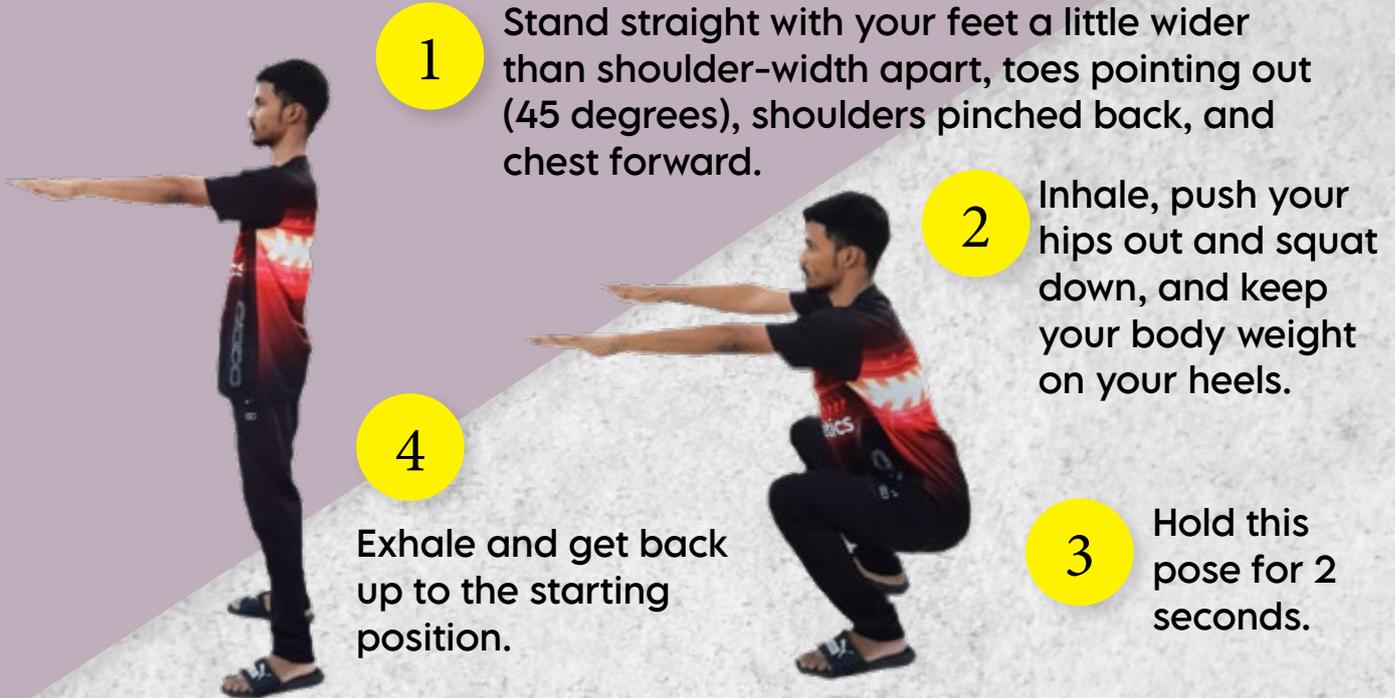
3

Now, walk your hands back to your feet and return to the standing position.



WORKOUT # 2 Standard squats (set × 20)

Targets: Quadriceps, Hamstrings, and Calves.



WORKOUT # 3 Jumping Jacks (set × 15)

Targets: Quadriceps, Hamstrings, and Calves.



WORKOUT # 4 Glute Bridge (set × 12)

Targets: Glutes, Hamstrings, and Calves

1

Lie face-up on the floor, with your knees bent and feet flat on the ground. Keep your arms at your side with your palms down..

2

Lift your hips off the ground until your knees, hips and shoulders form a straight line.



3

Hold your bridged position for a couple of seconds before easing back down.

WORKOUT # 5 Standard Plank (40 seconds)

Targets: Core, Shoulders, Arms, and Glutes.

1

Plant hands directly under shoulders (slightly wider than shoulder width) like you're about to do a push-up.

2

Ground toes into the floor and squeeze glutes to stabilize your body. Your legs should be working, too — be careful not to lock or hyperextend your knees.



3

Neutralize your neck and spine by looking at a spot on the floor about a foot beyond your hands. Your head should be in line with your back.

4

Hold the position for 40 seconds. As you get more comfortable with the move, hold your plank for as long as possible without compromising your form or breath.



Banana Fritters

by Bianca Alphonso (Age 11)



Ingredients

3 overripe mashed bananas
2 cups maida
1 cup milk
3 tbsp sugar
2 eggs
1/2 tsp vanilla essence

Method

Whisk all the ingredients together till it becomes a smooth semi-thick batter. Heat the oil in a pan. Take a ladleful of batter and pour it into the frying pan and shallow fry. It should look like a mini pancake. Flip over

once one side turns brown. When both sides are done, remove from the pan. Repeat till all the batter is over. You should be able to fry at least 3 - fritters at a time in the pan. Drizzle honey over the fritters and serve warm.

Here's what Bianca has to say about her recipe.

Banana Fritters are my favourite snack. Because it's easy, my aunt was happy to teach me since I wanted to learn something during the lockdown period to keep myself busy. I felt very proud that I made them on my own!



CHIVDA POHA

by Zeann Alphonso

Ingredients

1 cup Chivda poha (Slightly larger in size than normal poha)
Handful of raw peanuts
1 green chilli chopped
1 tsp of mustard seeds
1/2 tsp sugar
1/4 tsp Haldi powder
1/4 tsp red chill powder
Dry coconut chopped
A few curry leaves
Salt
Oil

Method

Start with dry- roasting the Poha in a wok on medium flame till it becomes crispy, do not burn, keep tossing.

Once crispy, transfer into another bowl and set aside.

In the same wok, add 1 tsp oil and fry the peanuts till they are slightly brown, this is again on medium flame. Transfer the peanuts to a bowl once done.

Then, add the dry coconut and roast until it turns brown. Once done transfer to a bowl.

Add a little more oil into the wok, not too much! Toss in the mustard seeds, once they crackle add the curry leaves and chopped chilli.

After 30 secs combine the peanuts and coconut, stir well. Then, mix in the Haldi and add the Poha to this mixture, toss well. Finally, stir in the salt and sugar, continue tossing. Turn off flame. Let it cool and transfer it to an airtight container. tight container.



Potato cheesy balls

by Hazel Mesmen

Ingredients

4 medium sized potatoes
Salt
Oregano
Chilly flakes
Dhaniya / coriander powder
Coriander leaves
Black pepper powder
Corn flour / all-purpose flour
Cheddar cheese/Amul cheese...
or any cheese
Bread crumbs

Method

Boil potatoes for 20 minutes and check if it's soft, remove them from the stove and peel off the skin. Smash the potato in a plate and add salt to taste. Mix in the oregano, chilly flakes, black pepper, cornflour (only two spoons), finely chopped coriander leaves, and coriander powder. Now, make the balls, filling the centre with the grated cheese.

Preferably, try making smaller cheese balls because it will become crispier and tasty. In a bowl, combine the remaining two spoons of cornflour with the all-purpose flour. Pour a little water to it for a smooth batter and make sure it does not become very runny. Place the bread crumbs in another plate. Finally, dip the balls in the batter and coat them in bread crumbs. Transfer the cheese balls to a plate and refrigerate for an hour. Deep fry the cheese balls until they turn golden brown.

Here's what Hazel has to say about her recipe.

The lockdown has made me try different dishes since they are not available. It's fun to cook different recipes, and when you do it yourself, you learn exactly how to manage things. The only drawback of this recipe is that you might have a messy platform, but trust me, it will be worth it!



Chocolate cake

by Swizzel Crasto

Ingredients

3 packets, large-size Hide & Seek biscuits
1 cup milk
3 tsp powder sugar
1 small packet ENO
2 Cadbury chocolate (priced Rs 20)
1 tsp butter

For Decoration

Gems
Cadbury Dairy Milk shots
Almonds

Method

Break the biscuits into small pieces and then grind it in a mixer. Once finely powdered, take it out into a bowl, and mix in the powdered sugar. Now, gradually pour the milk into the biscuit powder and mix it well, until you achieve cake batter-like consistency (not too thick or runny). Once done, add a packet of ENO to the batter and mix it in one direction only. It's time to take your cake mould! Cover the cake mould with butter paper and grease well with butter or oil. Add the batter into the cake mould and tap it down for it to settle well.

Pre-heat the oven for 10 mins at 180 degrees. After 10 mins, place the mould in the oven and bake it for 20-25 mins at 180 degrees. Check if the cake is ready with the help of



a toothpick (The toothpick should come out clean, once you poke it into the cake). Remove the cake once it is ready and let it cool down slightly. In a bowl, add the Cadbury chocolate, 1 tsp of butter, and 5 tsp of milk. Microwave it or use a double boiler, for the chocolate to melt. When the cake cools down, cut it into two equal parts from the bottom. Remove the top layer of cake and keep it aside. Pour some of the melted chocolate on the bottom layer and merge the top layer of the cake carefully. Add the remaining melted chocolate on the top of the cake and decorate it with gems, Cadbury shots, almonds or any of your favourite toppings.



Chicken Momos

by Kaitlyn D'cruz



Ingredients

For the dough

- 2 cups, all-purpose flour
- 3 tbsp Oil
- 2 small pinches, baking soda
- 1/2 tsp

For the filling

- 1 tbsp Oil
- 6-7 Garlic cloves, chopped
- 1/4 cup Onion, finely chopped
- 1 tsp Vinegar
- 1 tsp red chilli sauce
- 1 tsp Soya sauce
- 1 tsp Tomato ketchup
- 1/2 kg Chicken mince
- Salt to taste

Method

For the dough

Mix all the ingredients in a bowl. Knead a soft dough using water. Cover the dough with a damp cloth and keep aside for 10 minutes.

For the filling

Heat oil in a pan. Add garlic and onions, then cook till slightly brown. Later, add the sauces and salt, cook for a minute. Then, add the garlic and onion to the chicken mince.

For the sauce

Heat three cups of water in a pan and let it come to a boil. Then, add two medium to large tomatoes,



and three-four red chillies in it. Boil the tomatoes on a medium flame. Then, strain the water and allow the tomatoes and red chillies to cool. Roughly chop and place the tomatoes the in a mixer along with the red chillies, one teaspoon of chopped garlic, and 1/4 teaspoon of black pepper. Add 1/4 to 1/2 teaspoon sugar and salt as per taste. Without adding water, grind or blend to a smooth paste.

Last Step

Make small balls from the dough prepared earlier. Roll out each ball to make a very thin circle. Place a little

filling in the centre of the circle and bring the edges together. Slightly twist and press the ends together; repeat the process for all the momos. Steam the momos for 15-20 minutes in a steamer. Serve hot with the sweet dipping sauce!

Here's what Kaitlyn has to say about her recipe

Since ordering it from out was not possible, I thought of taking a step forward and making it myself. Moulding the dough was a little tough! Also, making the shape was getting a little challenging, but overall it was quite fun.



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