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### [Chef Sanjeev Kapoor inaugurates Sugar Free Dessert Challenge](#)

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Mumbai, Nov 30 (IBNS) Celebrity chef Sanjeev Kapoor recently kicked off the national “Sugar Free Dessert Challenge”, to find the best home cook dessert chef in India.

Hosted by Sugar Free, a sugar substitute brand, it is a unique way to engage and inform consumers. The Sugar Free Dessert Challenge involved home cooks and food enthusiasts from across the country to submit their favourite recipes for Desserts using Sugar Free Natura as an alternate to sugar and be part of the regional cookouts planned in the four cities across North, East, West and South. The dessert making competition kicked off with a cookout in Mumbai that saw more than 40 home cooks, shortlisted from several hundred entries, participate and churn out some delicious desserts like Spinach mousse, Strawberry Truffle and Aatey ka sheera. Sugar Free Dessert Challenge will travel from Mumbai to Delhi to Kolkata and Bengaluru before culminating into the Grand Finale featuring the top 3 recipes from each region fighting for the coveted Best Dessert Chef apron. The Grand Finale will be hosted and judged in Mumbai by ace chef Sanjeev Kapoor.

These city competitions will witness different varieties of Indian and Western desserts being prepared by participants. Chef, Sanjeev Kapoor stated, Sugar Free Dessert Challenge is a great platform for innovative chefs to showcase the incredible talent and love for desserts that exists in India. There are lots of amazing sugar-free desserts that can be made using Sugar Free Natura. We are excitedly looking forward to seeing and tasting what the contestants create and which ingredients they use. Speaking about the Sugar Free Dessert Challenge, Tarun Arora, Chief Operating Officer Director, Zydus Wellness Limited said, One of the biggest myths that exists and that includes among professional chefs as well, is that sweeteners cannot be used for making desserts, baking or for making traditional Indian sweets. Fact is, Sugar Free Natura can replace the calories of sugar for most culinary purposes. Our effort is to bring forth home cooks and food enthusiasts and bring out the chef in them by offering them the opportunity to showcase their skills in preparing desserts the healthier way.