

What happens if you want to stay connected with friends and family, celebrate their birthdays, milestones or maybe even just cheer them up while also social distancing? You send them food, of course.

Quite a number of restaurants and home-based businesses rose to the occasion of putting together that perfect dessert platter, cheese board or a bread basket that would do just that.

Some of the more popular ones were: Test Kitchen by Okra (a bread basket), Karacheese (a cheese basket) and Hot Oven By C (dessert platters and cheese boards).

Did you receive any from a friend? We are still waiting for ours to send one!

TREND 6: LOTUS ON JUST ABOUT EVERYTHING



Lotus Biscoff desserts were popular way before 2020 and yet, something happened this year that really took the biscoff craze to the next level. We saw it being poured over cheesecake, cookies, pancakes, french toasts, tres leches and even on kulfis!

All we are waiting to see now is a Lotus paratha and then hopefully we should be ready to move on to the next trend.

TREND 7: HOT CHOCOLATE BOMBS

Hot chocolate bombs are the newest food trend to hit the interwebs; these are chocolate shells that are filled with marshmallows and cocoa and when milk is poured on them, they dissolve to become hot chocolate.

Hudeiba Ali, who is a home-based baker behind A Sugar Affair, says: "I tried the hot chocolate bombs a couple of years ago which were made by Kate Weise and I brought the concept to Karachi in 2019." She says even if the concept is a little kitschy, we can use a little magic

and dark chocolate in our cups right now, especially in this weather.



TREND 8: ASIAN FUSION COOKING



If we weren't in the middle of a pandemic, we would have seen this trend properly blow up but even with lockdown restrictions, we saw quite a few restaurants and home-based chefs attempt Asian fusion cooking. We're talking kimchi, dumplings, Pho, Biang Biang Noodles, the works. Would this continue over 2021? We sure hope so!