

# Lockdown Skills: Swati Piramal Learnt The Science Behind Making Gelato, Vikas Khanna Mastered Art Of Food Photography

**ET** [economictimes.indiatimes.com/magazines/panache/lockdown-skills-swati-piramal-learnt-the-science-behind-making-gelato-vikas-khanna-mastered-the-art-of-food-photography/cube-control/slideshow/76398004.cms](https://economictimes.indiatimes.com/magazines/panache/lockdown-skills-swati-piramal-learnt-the-science-behind-making-gelato-vikas-khanna-mastered-the-art-of-food-photography/cube-control/slideshow/76398004.cms)



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## Mastering A New Skill

Top business leaders tell us about how they've been keeping themselves busy over the lockdown period.

The three months of the coronavirus-induced lockdown were a productive time for India's top business leaders, who've ventured outside their comfort zones to learn new skills.

Here are the top bosses, in their own words, talking about what they've mastered.  
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## The Vegan Way

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### **Yash Dongre Business head at House of Anita Dongre**

“I have fine-tuned my baking skills. Although my wife Benaisha and I aren’t vegan, the rest of the house is. So, during the lockdown, vegan baking took centrestage. Benaisha makes the best chocolate mousse cake. It’s made with dates, almond flour and coconut milk — it’s a huge hit. I find baking therapeutic. It’s a precise activity where the outcome is as perfect as the work that goes into it. If you follow the instructions, the end result is good. I love that.”

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## Cube Control

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**Radhika Ghai, Co-founder, ShopClues** “I’ve learned how to solve the Rubik’s Cube in 60 seconds. I’m also hooked to solving crossword puzzles. I’m reading extensively. Staying at home, I’ve had the time and leisure to introspect, about things left behind and the invaluable lessons I’ve learnt. It’s been great to purge myself of the mental and physical baggage I’d been carrying.”



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## Multitasking

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**Suresh Rajan Founder, LCR Capital Partners**

“I have mastered the art of doing tele-conferences and taking video calls while being on the treadmill. I’m sure it’s distracting to many, but I find it a productive and necessary evil.”

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## Cool Quotient

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**Dr Swati Piramal, Vice-chairman, Piramal Enterprises** “Making gelatos with exotic flavours like sambuca, golden gooseberries or gold-flecked caramel. Making gelato is like chemistry. It is very precise and depends on titration of flavours.”

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## Expert Chef

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**Kamal Nandi Business head, Godrej Appliances**

“Although I don’t cook very often, I think I can compete with any masterchef when it comes to making amti, a Maharashtrian dal that my family loves. I am a foodie and love trying out new cuisines wherever I go. But with the lockdown, since travelling and exploring other cuisines weren’t possible, I found an alternative: Cooking.”

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## Click Bait

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### **Vikas Khanna, Chef**

“I have mastered the art of food photography. I am watching a lot of new stuff, and I’m using these photography methods for my dishes.”.



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## Daily Bread

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**Keshav Murugesh Group CEO, WNS and former chairman, NASSCOM**

“Since finding fresh bread was proving rather difficult, I honed my skills in focaccia baking. My focaccia breads have been a hit with my family, and nobody wants to have any other bread now.”

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