



A Toasty Affair



DECEMBER 2020





**INSTITUTE OF HOTEL MANAGEMENT,
CATERING TECHNOLOGY AND
APPLIED NUTRITION, MUMBAI**

About IHM

The gates of the Institute of Hotel Management, Catering Technology and Applied Nutrition, Mumbai opened to impart training in the hospitality industry in 1954. The institution was put into place when, under the leadership of Late Smt. Lilavati Munshi, women from the All India Women's Central Food Council realized that they needed trained personnel to man the chain of Annapoornas (restaurants).

The Annapoornas were a chain of restaurants set up by the Women's Central Food Council to encourage the common people to eat nutritional food by selling the same at reasonable prices, especially in urban centres. The Women's Central Food Council was a body formed to bring changes in the diet of an average Indian by introducing a balanced diet as opposed to the cereal based diet being consumed. The mammoth task was undertaken by the Late Smt. Lilavati Munshi with her team, which included Smt. Homi J H Taleyarkhan and Smt. Leela N Jog who formed the concept of Annapoornas paving the way to the setting up of IHM in Mumbai which allowed them access to trained manpower, something that they were in short supply of.

The dawn of the institute saw the presence of illustrious personalities like the Late Shri PC Rajpal (on deputation from Tea Board of India) and the Late. Mr. Belfield Smith of U.K (assigned as an expert to India by Food and Agricultural Organization of the United Nations) as the first principals of the college in 1954 and 1956. What began at Bhavan's College Campus, Andheri in 1954 with a class of six students has today spread its roots to encompass a student strength of more than 2000 with multiple course structures aimed at people from all walks of life. The college gained new grounds when the State Government leased land to build an exclusive college structure in the year 1966.

At the zenith of flourishing, the college under the able guidance of the then Principal Late Miss. Thangam E Philip acquired an adjoining plot of land which, in 1997, saw the rise of India's first training hotel, known as the H.M.A.T.C (Hotel Management Advanced Training Centre). Even with all these various achievements up its sleeve, the college continues to chase excellence in its field, a feat that to date is being accomplished as evidenced by the illustrious alumni from the college as well as the recognition granted to the college and its courses by the Central as well as the State Governments. The deep rooted drive towards carrying out the college motto 'Enter to learn, go forth to serve' has bore fruit with the college being hailed even today as one of the premier institutes serving as the academic foundation of the hospitality industry.

From the Principal's Desk



Nostalgia is one word that best describes my state right now as I write the preface for our latest book which happens to be my last as the Principal of IHM Mumbai. My journey comes to an end in December 2020 & due to COVID it has all been a different experience however one thing that we as an institute understood is that come what may, tough situations makes people think out of the box. Our team of Food production department & Food & Beverage service department came up with an idea of publishing another book during this period. This book comes after the success of Subz Ki Tokri, our first e-book of 2020.

The most unique part of this book is that it has been created by Food Production and F & B service department working in perfect harmony & materializing from idea to the finished product within two months. I am proud to be a part of this unique book released by both departments together at the institute.

One thing the lockdown has taught us that however or wherever we may be we love to socialize. We witnessed an increased number of house parties in which people wanted to make & serve new drinks & dishes. The need for making new dishes & new drinks gave us the idea of creating a book which focused on the same. Mr. Jayant Kathe, the Head of F&B service department who also is set to retire in January 2021 came up with the idea of creating a book which showcases new different cocktails & mocktails . In addition to this, collaborating with Ms. Neelam Nadkar, Head of department Food Production department was also a masterstroke as we have a one-stop shop for the perfect party. Like the last book the Food & Beverage in this book is designed & photographed by the faculty. The book 'A Toasty Affair' is a collective effort of the Food production department & the Food & Beverage service department at

the same time the dedication & coordination shown by each one of the faculty of the department is commendable.

It gives me immense pleasure & I feel proud in giving to you 'A Toasty Affair' the book which will surely add a new twist to the parties that you will conduct at your haven. This book is not only for the party enthusiasts but also for the food connoisseur who love to explore new avenues in the food & beverage world. I hope that the readers enjoy this book the same way our faculty did while creating & curating the dishes.

Mr. A. K. Singh,
Principal



I stepped through the doors of IHM Mumbai for the first time in the year 1999. Little did I know that these doors were symbolic of a path that would later lead me to a fulfilling life and immense success. The Institute holds a very special place in my heart as it was here that I discovered my true love and passion for the Hospitality industry. The experienced faculty at IHM Mumbai built an excellent foundation of various cuisines that I use in my professional life to this day. This book is evidence that their spirit still continues. In fact, I am amazed to see that both the students as well as the faculty are constantly evolving to stay at par with the developments & evolution in the industry. This book is a clear evidence of it.

After three years of rigorous work-research & training from the Faculty, I graduated in 2002. I believe that whether it was my first job at the Taj; the skills that I garnered in the United Kingdom under some of the best chefs in the industry; or whether it was about being a celebrity chef on national television, none would have been possible without the strong platform that my college & the respected faculty provided.

The food industry has changed manifold from when I first started out. I have seen the industry transition through the years to what it is today. In today's culinary arena, people are more open to novel options and not apprehensive of experimentation. One of the most evident transitions is the importance of food and beverage pairing in restaurants as well as households all over the world. In today's day, new world wineries and micro breweries are booming. The once trivial cocktail menu now holds centre stage along with the food. Times truly have changed for the food industry, but only for the better. This book truly resonates the evolving mindset of the food Industry to satiate the constantly evolving customer.

Last but definitely not the least, in remembrance of my mentor, the Late Chef Vernon Coelho, I would like to recommend you to take this book and feel inspired from it the way he inspired us.

Shantanu Gupte
Chef Entrepreneur



I am both excited and pleased to be writing this introduction of sorts. It takes me back to the days when I took my first fledgling steps into the world of hospitality. The three years of new and hard learning that made me the confident person that went forth to serve!

A lot has changed since then. Shiny hobs have replaced coal "sigris", efficient blenders in place of grinding stones and the gates to college are not locked anymore! This very basic discipline actually honed our skills and taught us to survive anywhere, across the globe. Today, those very same techniques are making a comeback. The realization that life is a circle that keeps looking for its roots and will always return.

Which brings me to the importance of finger foods in our lives. Especially while entertaining with a generous flow of cocktails and mocktails on the side. I'm thrilled that the faculty of IHM Mumbai's F&B department have combined their strengths to put together this E-Book on Finger Foods, Cocktails & Mocktails. Especially because I began my journey in the kitchen and evolved into the very euphoric world of alcoholic beverages and the art and science of mixology.

I'm sure the selection laid out in this well illustrated and photographed book will bring a lot of people joy. And will be a great guide to entertaining at home.

As an alumna of IHM Mumbai, class of 1980, I wish the entire team the very best wishes today and always. Both from myself and the rest of my very illustrious batch mates.

Shatbhi Basu

Director

Creative Consultants

STIR Academy of Bartending

Word from HOD



It has been 27 years that I have been privileged to teach at this prestigious Institute and got the opportunity to compile a vegetarian cookbook 'Subz ki Tokri' earlier this year. And once again I feel extremely lucky and honored to be a part of another specially designed book which showcases a perfect combination and harmony of food and beverage.

A dish is best savored with a complimenting drink, hence this time, the Food Production Department in collaboration with the Food and Beverage Department prepared an array of flavorful and colorful cocktails and mocktails along with delicious savory appetizers.

I strongly believe that 'Nothing is possible without teamwork', and that was the core quality showcased by the faculty of both the Food Production and Food and Beverage Department.

As the Head of Department, Mr. Kathe and myself see our dream come true with the launch of this book and we are very proud of the fact that even during these tough times, learning never stopped.

This book will help all those working from home professionals as well as budding hospitality entrepreneurs to try and experiment interesting food and beverage combinations and help the homemakers throw extra life to their parties by bringing gourmet experience of a restaurant to their homes.

On a final note, I would like to thank the Institute and my fellow colleagues for creating this exciting book on a very special occasion of the farewell of our esteemed Principal Mr. A.K. Singh and the very experienced Mr. Jayant Kathe, Head of Department, Food and Beverage.

Neelam Nadkar,
Head of Department,
Food Production

Word from HOD



Dear all,

We are happy to introduce this book of finger foods along with cocktail and non-alcoholic cocktail recipes from IHM Mumbai.

Coming after the success of the e-book "Subz ki Tokri", IHM Mumbai brings you yet another book as a parting gift for our Principal, Mr. A. K. Singh, who retires at the end of December 2020.

This book is the result of the collaboration with Mrs. Neelam Nadkar, HOD food production and the food production team. Without their support the book would not have seen the light of December 2020.

All the colleagues from the food and beverage service department have contributed their recipes of cocktails and non-alcoholic cocktails to make this book interesting and useful.

This book has two sections, one on finger foods, and the other on beverages that can be enjoyed with the finger foods.

Finger foods have very prominent use of spices along with chilies and they need equally robust beverages to match.

We have thoughtfully abstained from pairing food with beverages since individual preference is the most decisive factor while selecting a drink to go with Indian finger foods.

The book includes tempting vegetarian and non-vegetarian recipes from across the nation and an array of colourful cocktails and non-alcoholic cocktails to go with them.

Some finger food recipes are international finger food with an Indian twist.

The alcoholic beverages include a variety of spirits, wines and beer along with mixers that are commonly available in the local market.

Each beverage is supported with a narrative about how to make the drink, appropriate glass, garnish and special tips to make the drink.

Our in-house team has put in an admirable effort to make the drink look even better in the book with beautifully designed and edited photographs.

I hope you all will appreciate these recipes and enjoy them at your convenience and comfort of your sweet home. Remember, drink responsibly, and do not drink and drive.

BonAppétit!

Dr. Jayant Kathe,
Head of Department, Food & Beverage Service

From the Chefs



Mugdha Khare
Senior Lecturer

Diversity in India's culinary heritage evokes a sense of nostalgia about experiences shared in different parts of the country. Each recipe having different ingredients, though unique, is intrinsically a reflection of India and the regionality of its cuisine. The journey of discovering ancestral art of cooking using spice blends that balance nature's elements in meals has always been my passion. It is a reflection of my love and respect for our culinary heritage.



Maitreyee Lovalekar
Senior Lecturer

Being a part of this Industry for a considerable amount of time my perspective towards food has drastically changed over the past few years. It is time to go back to the grassroots, unlearn everything & begin from scratch. The trend of cooking from 'Store to stove' is what needs to be discarded & we need to travel back to the drawing board to understand how every ingredient is made & processed. We also need to understand that we cannot ignore the biggest driving force in our lives that is 'Mother Nature' & upkeep of the same will lead us to a path of life with higher purpose. To understand the regional variations in the same cuisine is something that has kept me captivated towards the diverse aspect of food. Keeping the authenticity of food in place, I have tried to inculcate the same but with a little twist in the recipes provided by me.



Santosh Kumar Das
Lecturer

I consider myself as a lifetime student and believe the hunger for knowledge should be never-ending. My specialization is in Indian cooking but I do not restrict myself to a specific cuisine. I believe every ingredient in a recipe is a part of a puzzle when all combined brings out a complete wonder. A Chef should not confine himself to a particular style of cooking or cuisine which I have showcased through my recipes in this book.



Sneha Mahajan
Lecturer

Working as a chef in the kitchen can be challenging as well as rewarding, hence honesty, dedication, team work, time management and resilience are the core qualities that I always strive to teach the young budding chefs of our institute. 'Practice makes perfect' is my food for thought, and along with learning and teaching continental cuisine, my constant focus and effort is towards practicing food presentation and styling as it is the current need of the hour.

“Techniques are not the most difficult to teach. The attitudes chefs take are much more important.” - Chef Alain Ducasse

This has been the striving goal in my career as a chef instructor, to impart the right attitude to my young pupils. If your attitude towards your work is right everything else falls into place. I am usually found in the kitchen either at home or at the institute but for me there is one thing which I like even more than cooking, that is to teach young people how to cook. As a chef who needs to have an open approach and urge to learn new things, I have never confined myself to a particular cuisine which is asserted through my recipes in this book.

Perfection and accuracy are the two words which reverberate the true essence of Bakery and Pastry for me. The hardwork and patience required to carefully measure out the recipe is all fruitfully rewarded by the elation that I feel as a chef on looking at the finished product. My choices in this book is an innovative take on Chinese and Middle East cuisine leading to an amalgamation of flavors.

Passion, discipline and the inquisitive nature led me to the world of Bakery and Pastry and has helped me sustain, flourish and grow not only as a chef but also made me a better teacher. My take on the cuisine in this book focuses on the simple earthy flavours of the cuisine of the Parsi community served as bite size morsels.

Being passionate and enthusiastic about food led to my foray and specialization in International cuisine which has given me the foundation to base my love of fusion in cuisine into experiments and variety dishes. For me the best experiences in any cuisine are the herbs and spices and the kind of life each breathes into dishes. My choices in this book reflect my love for these in the form of SouthEast Asian and European food choices that give you the barest hint of what these dishes can be.



Amol Balkawade
Lecturer



Asmita Powar
Assistant Lecturer



Armin R. Wadia
Assistant Lecturer



J Ankit Pillai
Assistant Lecturer

From the Chefs

Food Production



Satya Shankar Raman
Assistant Lecturer

Home is where my cooking journey began from, when I started preparing lunch for my family, under the supervision of my mother. The simple thought that 'If this hobby of mine can be converted into a career then why not!' is what prompted me to choose Culinary as a profession. I have always believed that anyone can cook but when you cook with love it always shows on the plate. Teaching the budding food enthusiasts that passion for cooking can change the perspective towards food production is what I strive to instill. South Indian food being my first love has predominantly been showcased in the recipes provided by me.



Shubhada Kotibhaskar
Teaching Associate

I love to cook and baking in particular has been my passion since I was a young girl. There are memories of me helping my mother whenever she would make goodies like karanji and chakli. "Keep your basics right" is what I always try and preach. Through my recipes in this book, I have tried to combine bakery techniques with cookery. My contribution in this book reflects my culinary journey and the dishes culminate the varied and vast experience I gained through these years.



Ashish Bhivase
Teaching Associate

I was confused after my graduation as to which field to opt for and that is when I fortunately landed a job at a bakery, during which I realized my natural flair for pastry and confectionery. It did not take time for me to fall in love with baking where a variety of ingredients, textures and flavors can be combined to produce beautiful artworks. 'Always do a lot of research, carry out trials and keep practicing' has always been my mantra. My work was met with a lot of appreciation which further fueled my interest in this complex yet simple field. The contributions to this book are a reflection of my time spent in the bakery and the growth I have witnessed in terms of passion and skill in the field.



Abhishek Nandi
Teaching Associate

Cooks are artists with the plate being their canvas and the best part about this art is that you don't just admire it with your eyes, but also live the experience. Food shouldn't be bound by any geographical borders, with this thought always on my mind I try incorporating different cultures, cuisines and trends in my work. With both my dishes in this book, I tried to express the same and showcase how flavors from various parts of the world can come together to make something beautiful. With my growing love for food photography, I have tried to capture everyone's love for the craft and creativity on the plate.

The joy of cooking for others has kept me motivated for almost four years in the industry and it continues to keep me driven. I believe in the Ayurvedic philosophy of cooking with love and serving food with humility. Inculcating professional competence, discipline and modesty in the students of our institute is what I always focus upon.



Anwesh Patra
Teaching Associate

Faculty

Food and Beverage



Shilpa Madkar

Senior Lecturer

From the 1991 IHM Mumbai batch, she holds a postgraduate degree in hotel management and has over 29 years of combined professional and teaching experience. Her training certifications include CHE (AHLA) and CLF (EHL). Representing IHM Mumbai on the HRACC, she has been a part of the classification of several hotels and restaurants.

The opportunity to travel widely with her merchant mariner husband exposed her to diverse cultures, enabling her to offer a global perspective to the study of foods and beverages in the classroom.



Asit Kumar Mishra

Senior Lecturer

A graduate of 1991 and a post graduate in Hotel Administration of the 1992 batch from IHM Mumbai, he started his career journey in hospitality from the then Centaur Hotel Juhu Beach. A combined experience of 28 years in professional hospitality, he is one of the privileged few to have been directly associated with the operation of the attached training hotel along with regular teaching at the institute. Currently he heads the training hotel at the institute. He is a regular member of the HRACC team and has been instrumental in classifying many hotels in and out of Mumbai. A hardcore perfectionist, his belief in academic ethics has earned many accolades and appreciation.



Nandakumar Gaikwad

Senior Lecturer

Sr. lecturer from food and beverage service department. He has a combined experience of 22 years in hotel operations & academics. A graduate of 1998 from IHM Mumbai and a certified CLF, Lausanne trainer. He started his career in Sarovar park plaza, one of the most popular & expanding group of that time. Being the head of the on job training division for new recruits and trainees, he developed the skill and interest for teaching. He represented IHM Mumbai for the management development program held in Madrid and Barcelona. He had headed many study groups to Sula vineyards in Nashik. A thorough professional with an absolute commitment to perfection, he is widely appreciated by students.



Medha Bhattacharya

Assistant Lecturer

She is a graduate of the 2007 batch of IHM Gangtok. She has a cumulative experience of 13 years which include frontline operational experience of 2 years in the highest class of professional hospitality in Hotel Four Seasons, Mumbai. Her association with professional hotel academics spans over 10 years which encompasses 8 years at IHM Mumbai. She was at the forefront of the HSRT programme when it reached the zenith of popularity and demand. She piloted the programme as the main trainer. Her passion, commitment and effort for perfection has enabled her to carry out full-fledged academic responsibility of regular degree classes.

Faculty

Food and Beverage

He is a graduate of IHM Bhubaneswar & post graduate from IHM Pusa. Currently, he is working as assistant lecturer in the food and beverage department of IHM Mumbai. After doing masters, his interest grew for human resources. He succeeded in various HR based competitive exams across the country like PGCIL, AAI, MSTC. His passion & spark for hospitality never ended. That's why he joined back in the field of hospitality academics to impart knowledge to the young generation & help in building nation. His previous assignment was with IHM Hajipur as well as HR based MNCs dealing with fortune 500 companies across the globe. He firmly believes in creating a conducive learning environment, comfortable for both students and teachers for effective and meaningful academics.



Vivekanand
Assistant Lecturer

A graduate of Rizvi College of Hotel Management, she comes with rich and varied experience of six years in professional food and beverage service and sales and marketing being associated with the Oberoi Trident, the Sofitel and a leading restaurant chain. Her passion for food and beverage service got her to the profession of teaching. Her knowledge, experience and dedication have been widely appreciated by her students. Her contribution to the food and beverage operation in Cornucopia has been hailed by her superiors in the department as much better than expected. She holds tremendous promise to be an asset for the department as well as the institute in the long run.



Rasmita Das
Teaching Associate

He graduated from IHM Mumbai in 2016 & started his career as a pre-opening Chef at Indigo Delicatessen. Further to enhance his knowledge and skills, he joined Taj group of hotels and followed up by joining O Pedro. He got back to his roots in the year 2019 from where he began his culinary journey when he got an opportunity to work with IHM Mumbai, as a faculty member. His passion is to travel as far as one can go, to explore how others live, cook and eat. Such experience while exploring new cuisines enriches him with the new knowledge and indepth information. The memory stays, with him, in his consciousness and his heart.



Prajay Agawane
Teaching Associate

P R E F A C E

Cocktails and its blend of liquors have been gaining edge in today's era of experimentation with food and beverages. As good as an authentic Mojito might be, the concept of playing around with the flavours of your drink has become de rigueur in the beverage industry with people seeking out the exotic and the extraordinary. The same is true for the food industry where the goal has become to get every imaginable kind of flavour from around the world to your plate. The following pages are going to become a companion in your journey of finding that perfect blend in drink and food that will refresh your palate and get you going. Sweetening up the deal are the harbingers of these, who with extensive knowledge and experience of being part of the food and beverage industry up their sleeves, bring you concepts put forth with ingredients that are not hard to find. Delving deeper you find yourself privy to not just all those mixers to be tried but also a multitude of salivating-worthy set of finger foods which can very well transcend your humble self to the reach of those chefs that you've always wanted to be.

We've strived to bring to your kitchens & bars the best of the best, bearing in mind the necessity of combining food & beverage. Figure out the drink that suits you the best and move on further to find a dish that suits your drink. Without further ado, it's time to set up those platters and to raise your glasses to toast to '*A Toasty Affair*'.

Salut!

BonAppetit!

C R E D I T S

EDITING & COMPILING

JANKIT PILLAI

ANWESHA PATRA

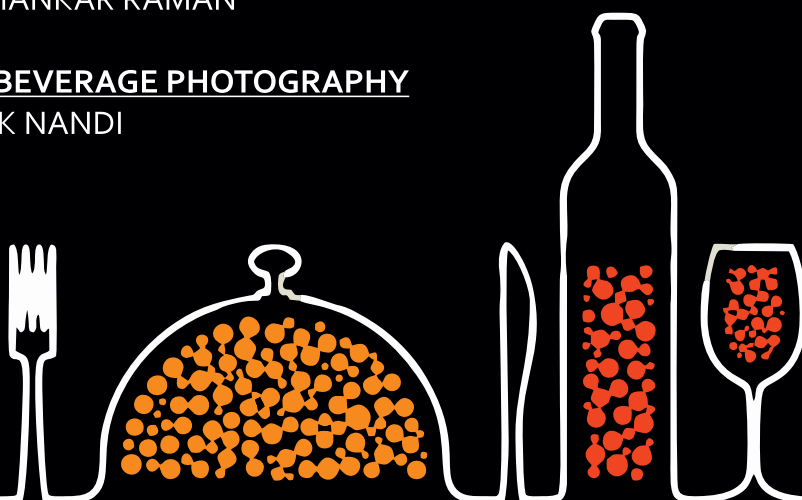
FOOD & BEVERAGE STYLING

SNEHA MAHAJAN

SATYA SHANKAR RAMAN

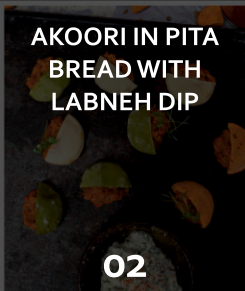
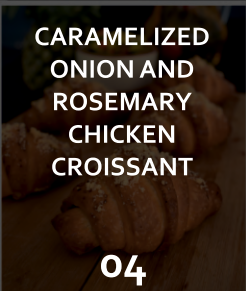





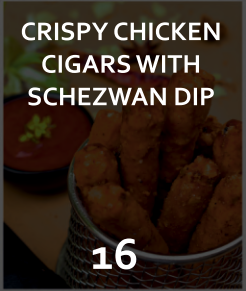

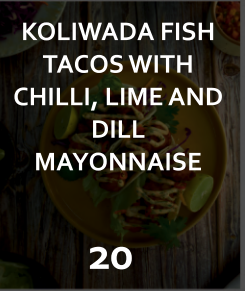





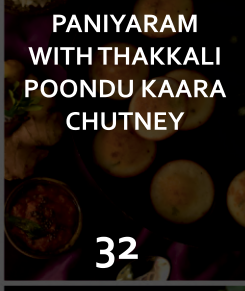

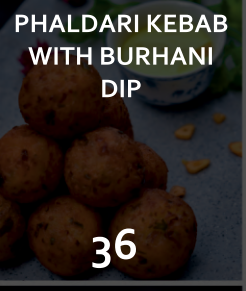



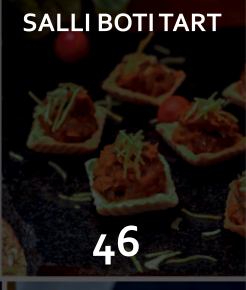


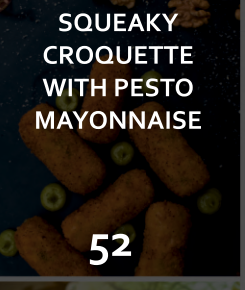



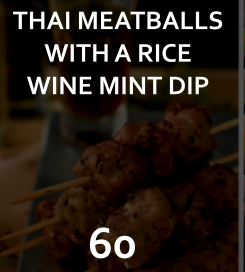

FOOD & BEVERAGE PHOTOGRAPHY

ABHISHEK NANDI







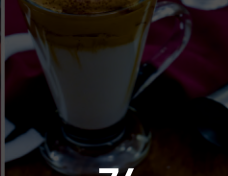

















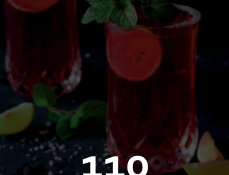

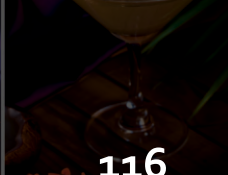

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Akoori In Pita Bread With Labneh Dip

BY CHEF ARMIN WADIA

SERVES 4

INGREDIENTS

For Pita Bread

Refined flour	250 gm
Yeast	5 gm
Sugar	5 gm
Salt	5 gm
Refined oil	15 gm
Curd	15 gm
Water	120 ml
Spinach	20 gm
Chilli flakes	20 gm
Red chilli powder	5 gm

For Akoori

Egg	2 nos
Refined oil	10 ml
Onion	60 gm
Tomato	80 gm
Green chilli	10 gm
Coriander leaves	50 gm
Garlic	10 gm
Red Chilli powder	5 gm
Turmeric powder	5 gm
Salt	To taste

For Labneh Dip

Curd	250 gm
Coriander	50 gm
Mint	50 gm
Green chillies	10 gm
Lime	1 no

PRE-PREPARATION

- Clean, blanch and puree the spinach.
- Chop onions, tomatoes, green chilly, garlic and coriander.

PREPARATION

FOR PITA

- Make a soft dough using refined flour, yeast, sugar, salt, oil, curd and water.
- Divide the dough into 3 parts.
- In one part, add the spinach puree, knead and round it up.
- In the second part, add chilli flakes and chilli powder, knead and round it up.
- The third portion has to be plain. Round it up.
- Cover with a damp cloth and rest the doughs for 30 minutes.
- Knockback, and roll the doughs out onto a floured surface to $\frac{3}{4}$ inch thickness. Cut the doughs with a 2" round cookie cutter.
- Place the cut pitas on a flour dusted tray and allow to prove for 10 to 15 minutes.
- Transfer the disc of dough onto pre heated trays and bake at 230°C for 5 to 6 minutes.
- Immediately, transfer onto a large damp cloth and cover with the sides of the cloth till it cools down.
- Cut into half to reveal the "pocket"

FOR AKOORI

- Heat oil in a pan, add garlic and green chilly, cook for a few minutes.
- Now, add chopped onions and cook till they become soft.
- Add tomatoes and dry spices and cook till for five to seven minutes.
- Beat the eggs and add it slowly to the pan stirring it constantly.
- Cook the eggs but do not dry out the mixture. Adjust the seasoning.
- For presentation, fill the pita pocket with the akoori mixture.
- Garnish it with chopped coriander and serve hot with Labne dip.

FOR LABNEH DIP

- Collect the curd in a muslin cloth and hang it for 3-4 hours.
- Wash and chop coriander, mint and green chillies.
- Combine the hung curd, chopped coriander, mint, green chillies and juice of one lime. Mix well.
- Chill and serve with the Akoori in Pita.





Caramelized Onion And Rosemary Chicken Croissant

BY CHEF ASHISH BHIVASE

SERVES 4

INGREDIENTS

For Croissant Dough

Refined flour	250 gm
Yeast	20 gm
Castor sugar	30 gm
Salt	5gm
Gluten	8gm
Milk	50 ml
Soft butter (unsalted)	62 gm
Chilled water	70ml
Dry butter (for folding)	100 gm
Refined flour (for folding)	25 gm

For the Stuffing

Onion	200 gm
Chicken (boneless)	50 gm
Garlic	5 nos
Rosemary	10gm
Thyme	5 gm
Black pepper powder	To taste
Salt	To taste
Refined oil	20ml
<u>For the Crumble</u>	
Refined flour	30 gm
Butter (chilled)	15 gm

Salt To Taste

Parmesan cheese 10 gm

For Pineapple Olive Salsa

Parsley	Few sprigs
Fresh pineapple	50 gm
Tomato	30 gm
Capsicum	20gm
Black olives	8 nos
Pineapple juice (canned)	50ml
Salt	To taste
White pepper powder	To taste

PRE-PREPARATION

- Prepare a soft dough using refined flour, yeast, castor sugar, salt, gluten, milk, soft butter and chilled water.
- Cover the dough with cling wrap and let it rest in the refrigerator for 2 hours.
- Cream the dry butter and flour. Shape the butter into a square block and refrigerate for 30 min.
- For crumble, take the chilled butter, coat it in a mixture of flour, salt and cheese.
- Cut the butter into tiny pieces using a palette knife.
- Rub-in the cut butter lightly into the flour with the finger tips only, until it resembles fresh breadcrumbs. Keep it aside.
- Marinate the chicken with salt, pepper, garlic, rosemary, thyme and a little oil. Keep aside for at least 30 minutes. Place on a trivet in a roasting tin.
- Roast in an oven (175°C-190°C approx.) for about 10- 5 min. Baste frequently.
- After the chicken cools down, shred and keep aside.
- Slice the onions.
- Heat oil in a pan, add rosemary, thyme and salt. Sauté onions till they get dark brown in colour.
- Add shredded chicken, adjust seasoning and keep it aside.

PREPARATION

- Remove the croissant dough from refrigerator and roll the dough in a square (12" * 12" * 1/4th") sheet. Place the block of chilled butter in the centre at an angle of 45° to the square sheet.
- Fold the dough into a book fold. Seal all the edges by pinching the dough together.
- Roll into a rectangular shape (12"x8"x1/6th") and fold into a book fold again. Rest the dough for 2 hrs in a refrigerator.
- Repeat the rolling and folding four times (book fold) and rest for an hour in-between each fold.
- Rest for 12 hrs after final rolling.
- Roll out the dough lightly (using a little dusting flour) into a 20"x12" rectangle.
- Cut the dough into rectangles (6"x2.5")
- Now cut the rectangles into triangles. Put the filling in the centre of the triangles. Pull up to form croissants. Place them on a greased baking tray.
- Apply egg wash on the rolled croissants and sprinkle the crumble on top of the croissants.
- Allow the croissants to prove for 30-45 minutes.
- Preheat the oven to 200°C. Bake at 180°C for 12-15 minutes.
- Reduce the temperature to 160°C and bake for 5 min (for drying).
- Serve hot with pineapple salsa.

FOR PINEAPPLE OLIVE SALSA

- Chop up the parsley finely.
- Cut the fresh pineapple, tomato, capsicum and olives into small dices.
- Mix all the above ingredients along with pineapple juice and adjust the seasoning.
- Serve chilled.



Chettinad Vazhakkai Fry With Karuvepilai Chutney

BY CHEF SATYA SHANKAR RAMAN



SERVES 4

INGREDIENTS

				For Karuvepilai Chutney	
Raw Bananas	250 Gm	Dry Red Chilli	10 Gm	Curry Leaves	½ Bunch
Coconut Oil	30 Ml	Coriander Seeds	15 Gm	Coconut	½ No.
Crushed Peppercorns	10 Gm	Cumin Seeds	7 Gm	Green Chillies	10 Gm
Turmeric Powder	3 Gm	Fennel Seeds	5 Gm	Salt	To Taste
Curry Leaves	¼ Bunch	Peppercorns	10 Gm	Coconut Oil	10 Ml
Lime	1 No.	Cinnamon	2 Gm	Mustard Seeds	5 Gm
		Cloves	2 Gm	Urad Dal	5 Gm

PRE-PREPARATION

- Peel the raw bananas & slice them at an angle. Put the bananas in salted water & keep aside.
- Make the chettinad masala by dry roasting all the ingredients in a pan. Cool the ingredients down & grind to a coarse powder.
- Clean & chop the curry leaves.

PREPARATION

- Deep fry the soaked bananas on a medium flame, till they turn light brown in colour & crisp in texture. Remove & keep aside on an absorbent paper.
- Heat coconut oil in a pan add in crushed peppercorns, curry leaves, turmeric & fried banana slices. Add in the chettinad masala, salt and toss the banana. Switch off the flame & add lime juice as per taste.
- Serve hot with the Karuvepilai chutney.

FOR KARUVEPILAI CHUTNEY

- Break and grate the coconut. Clean the curry leaves.
- Grind together the grated coconut, curry leaves, green chilly & salt to a smooth paste.
- For tempering, heat oil, add in the urad dal & fry it till it turns light brown. To this, add the mustard seeds and let them crackle.
- Pour this tempering over the prepared chutney & serve with the Chettinad Vazhakkai fry



Chicken Kothimbir Vadi Mosaic With Thecha Yogurt

BY CHEF MAITREYEE LOVALEKAR



SERVES 4

INGREDIENTS

For the covering

Green coriander	200 gm
Refined oil	20 ml
Green chilli	10 gm
Garlic	10 gm
Gram flour	250 gm
Rice flour	50 gm
Red chilli powder	½ tsp
Turmeric powder	¼ tsp
Salt	To taste
Coriander-cumin seeds powder	½ tsp
Sesame seeds	15 gm
Soda-bicarbonate	¼ tsp
Tamarind paste	50 gm
Jaggery	50 gm

For the stuffing

Boneless chicken breast	250 gm
Egg	1 no
Salt	To taste
White pepper powder	To taste
Fresh red chilli	1 no.
Mixed herbs	¼ tsp
Lime juice	5 ml

For Thecha Yogurt

Fresh red chilli	20 gm
Garlic	20 gm
Salt	To taste
Lime juice	To taste
Curd	50 gm

PRE-PREPARATION

- For the filling, wash chicken well, cut it in small dices.
- Add egg, salt, white pepper powder and lime juice. Pulverise this mixture to a smooth paste.
- Add finely chopped fresh red chilli and mixed herbs to the chicken mixture.
- Place this mixture on a piece of cling wrap or silver foil; carefully roll it into a cylindrical shape of 2 cm diameter.
- Place it in simmering water and cover with a lid. Continue cooking for 20-25 minutes.
- Remove from water and bring it down to room temperature. Do not remove the cling wrap / silver foil till it is required to be stuffed.
- For the covering, clean coriander leaves and chop them roughly.
- Crush garlic and green chillies.
- Cut jaggery into small pieces and mix with tamarind pulp.
- Heat oil, add garlic and green chillies. Fry for 2 minutes over a slow flame. Add turmeric, red chilly powder, sesame seeds and coriander-cumin seeds powder.
- Add chopped coriander and turn off the flame.
- Mix well, remove on a plate and add gram flour, rice flour, salt and tamarind-jaggery mixture. Mix soda-bicarbonate in a little water and add it to the mixture. Add sufficient water to make a thick paste.
- Steam this mixture for 20-30 minutes.
- Insert a toothpick or a knife at the centre. If it comes out clean, remove the mixture from the steamer.
- Let it cool to room temperature before cutting with a knife into desired shapes.

PREPARATION

- Grease a triangular/square/round mould with oil.
- Fill the mould half with the coriander mixture. Place the chicken filling at the centre and cover it up with the remaining coriander mixture from all sides. Bang the mould gently to remove the air gaps, if any. Cover with a lid or a silver foil.
- Steam for 20-25 minutes till the coriander mixture cooks completely.
- Rest the mould till it comes down to room temperature.
- Demould the contents, cut into 1 cm thick slices and serve with burhani raita dip.

FOR THECHA YOGURT

- Crush chillies and garlic. Add salt and lime juice to make thecha.
- Hang curd in a muslin cloth to remove excess moisture.
- Mix the curd and the thecha to complete the dip.





Chicken Satay Pinwheel Rolls With Spicy Coconut Chilli Dip

BY CHEF MUGDHA KHARE

SERVES 4

INGREDIENTS

Chicken breast boneless	300 gm	Tomato ketchup	30 ml	<u>For Spicy Coconut Chilli Dip</u>	
Ginger Paste	20 gm	Sugar	10 gm	Fresh grated coconut	100 gm
Garlic paste	10gm	Shallots	100 gm	Roasted peanuts	100 gm
Fresh bread brown (uncut)	1 loaf	Olive oil	100 ml	Red chilli	20 gm
Fresh bread white (uncut)	1 loaf	Red capsicum	100 gm	Garlic (peeled)	10 gm
Butter	200 gm	Yellow capsicum	100 gm	Sugar	20 gm
Green chilli paste	10 gm	Lemon Grass	Few Sprigs	Salt	To taste
Red chilli paste	10 gm	Red chilly powder	5 gm	Tamarind paste	10 gm
Cumin seeds powder	5 gm	Turmeric powder	2-3 gm		
White pepper powder	10 gm	Thick coconut milk	100 ml		
Soya sauce	10 ml				

PRE-PREPARATION

- Cut the chicken into thick long slices.
- Peel the shallots.
- Grind ginger, garlic, lemongrass, chilly powder, sugar, soya sauce, cumin and salt to a smooth paste. Mix it with thick coconut milk.
- Mix the prepared paste with green chilli paste, red chilli paste and tomato sauce.
- Marinate the chicken with this mixture and refrigerate for 30 min.
- Mince the chicken after it cools down.
- Chop the red and yellow capsicum finely.

PREPARATION

- Heat approximately 100 gm butter in a pan and grill the chicken till it becomes golden brown in colour.
- Cut the edges of the bread loaves.
- Add the finely chopped red and yellow capsicum to the minced chicken and mix well.
- Apply the butter on the brown bread, place the white bread slice and fix it. Apply the chicken mixture and roll it tightly..
- Refrigerate till the butter sets and rolls become firm.
- Cut into ½ cm rolls and serve with Spicy Coconut Chilli Dip.

FOR SPICY COCONUT CHILLI DIP

- Take fresh coconut,peanuts,chilli paste,garlic,salt, sugar and tamarind paste in a mixer jar and blend to a smooth paste using little water at a time.
- Serve cold with Chicken Satay Pinwheel Bites.



Chinese Chicken Puff Bites With Spicy Garlic Dip

BY CHEF ASMITA POWAR



SERVES 4

INGREDIENTS

For Puff Pastry

Refined flour	125 gm
Salt	3 gm
Lemon juice	1/2 tsp
Margarine	75 gm
Ice cold water	To mix

Spring onion	1 no
Capsicum	20 gm
Soya sauce	To taste
Red chilli sauce	To taste
Vinegar	To taste
Salt	To taste
White pepper powder	To taste

Vinegar	1 tsp
Red chilli sauce	2 tbsp
Sugar	1 tsp
Black pepper powder	to taste
Salt	to taste
Water	150 ml
Chilli flakes	to taste

For the Stuffing

Chicken	100 gm
Ginger garlic paste	5 gm
Cabbage	75 gm
Carrots	20 gm

For Spicy garlic dip

Garlic	5 to 6 nos
Ketchup	2 ½ tbsp
Green chillies	5 nos

For Slurry

Corn flour	½ tsp
Water	2 tbsp

FOR PUFF PASTRY

- Sieve the flour and add salt. Add water and lemon juice to the flour and knead well to a smooth and soft dough.
- Keep the dough covered under a damp cloth for at least 20-25 minutes.
- Cream margarine and divide it roughly into three portions.
- Roll the dough into a rectangular shape.
- Spread one part of the creamed margarine on 2/3rd of the rectangle, leaving an half inch edge all around.
- Fold into three, folding the empty portion first.
- Cover and rest in the fridge for 15 mins.
- Repeat the process twice more to use all the margarine and once more without margarine. (Blind fold).
- Rest the pastry for at least 45 minutes after the final rolling.

PRE-PREPARATION

- For the filling, boil and chop chicken.
- Shred vegetables finely.

PREPARATION

- Roll the dough to ¼ inch thickness and cut it with a round cookie cutter (2 inches in diameter)
- Make a small incision on 1 side of the circles and another one of the same size diametrically opposite to them, turn the circles 90 degrees and repeat the process.
- Hold the 2 ends of the cut portion and pinch it. Place the puff pastry on a tray and bake at 200°C.
- Heat oil in a wok and sauté ginger garlic paste.
- Stir-fry all vegetables, along with the chicken and season well. Cool the filling.
- Place the mixture on baked puff pastry and serve immediate with the Spicy Garlic Dip.

FOR SPICY GARLIC DIP

- Heat oil in a wok, sauté garlic and green chillies.
- Add ketchup, red chilli sauce, vinegar, sugar, black pepper, salt and chilly flakes. Add water.
- After one boil add the slurry to it. Cool and serve.





Cream Cheese And Bell Pepper Comeback Crackers

BY CHEF SHUBHADA KOTIBHASKAR

SERVES 4

INGREDIENTS

For Cream Cheese Filling

Cream cheese	100 gm
Processed cheese	50 gm
Worcestershire sauce	1 tsp
Salt	To taste
White pepper powder	2 gm
Red capsicum	60 gm
Fresh parsley	Few sprigs
Chives	Few sprigs

For Mississippi Comeback Sauce

Mayonnaise	100 g
Tomato ketchup	50 g
Chilli sauce	1 tsp
Dijon mustard	1 tsp
Onion powder	½ tsp
Garlic powder	½ tsp
Worcestershire sauce	1 tsp
Tabasco sauce	½ tsp
Olive oil	1 tsp
Pepper powder	½ tsp
Lemon juice	To taste

PRE-PREPARATION

- For the crackers, make a stiff dough using flour, herbs, olive oil and salt. Allow it to rest.
- For cream cheese filling, wash and chop the red bell pepper finely, chop parsley and chives.

PREPARATION

- For the crackers, roll out the dough into a rectangle. Using a sharp knife or a pizza cutter cut into rectangles 3" by 1".
- Place them on a lightly greased tray and bake at 180C° for 20- 25 minutes. Let it cool
- For the filling, in a round bottom bowl, mix the cream cheese and processed cheese vigorously till smooth.
- Add the worcestershire sauce, pepper and salt. Mix well.
- Add the finely chopped bell peppers, parsley and chives. Mix well. Keep it in the refrigerator to cool.
- Place the crackers on a plate and pipe out the cream cheese on top of the cracker (as shown in the picture).
- Pipe out the Mississippi comeback sauce on top of the cream cheese or drizzle over the cream cheese and serve.

FOR MISSISSIPPI COMEBACK SAUCE

- In a round bottom vessel mix all the ingredients one by one and mix well.
- Store it in the refrigerator overnight for the flavours to become acquainted.



Crispy Chicken Cigars With Schezwan Dip

BY CHEF MUGDHA KHARE

SERVES 4

INGREDIENTS

For Crispy Chicken Cigars

Chicken boneless	250 gm
Cheese	200 gm
Ginger garlic paste	15 gm
Red chilli powder	10 gm
White pepper powder	10 gm
Cumin powder	10 gm
Lime	2 nos
Salt	10 gm
Eggs	3 nos
Cornflakes	150 gm
Refined oil	for frying
Bread crumbs	150 gm
Refined flour	200 gm

For Schezwan sauce:

Garlic	100 gm
Ginger	100 gm
Celery	30 gm
Red chilli paste	100 gm
Sugar	20 gm
Vinegar	30 ml
Black pepper powder	10 gm
Salt	to taste

PRE-PREPARATION

- Mince chicken in a blender.
- Add ginger garlic paste.
- Grate the cheese.
- Break the eggs and make egg wash.

PREPARATION

- Mix the chicken with red chilli powder, pepper powder, cumin powder, cheese and salt.
- Add bread crumbs into the mixture. Squeeze lime juice and mix well.
- Divide into equal portions and shape into finger shaped cigars.
- Roll in the refined flour and dip in egg wash.
- Now, roll in the crushed cornflakes and refrigerate for 15 minutes.
- Deep fry in the hot oil till golden brown colour and crisp.
- Serve hot with the freshly made schezwan sauce.
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FOR SCHEZWAN DIP

- Finely chop ginger garlic and celery.
- Heat oil, sauté ginger, garlic and celery.
- Add red chilli paste, then add all the remaining ingredients and mix well. Cook until the sauce oozes out the oil.
- Serve with crispy chicken cigars.



Kaffir Lime Cottage Cheese Toong Tong

BY CHEF ASHISH BHIVASE

SERVES 4

INGREDIENTS

For Toong Tong dough

Refined flour	200 gm
Egg	1 no
Salt	2-3 gm
Refined oil	15 ml
Water	120 ml

For Stuffing

Onion	100 gm
Green capsicum	100 gm
Paneer	50 gm
Green chilli	5 to 6 nos

Garlic	8 nos
Spring onion	½ bunch
Kaffir lime leaves	10 nos
Lemon juice	½ tsp
Corn flour	15 gm
Black pepper powder	To taste
Salt	To taste
Green chilli sauce	2 tbsp
Refined oil	3 tbsp and to deep fry

PRE-PREPARATION

- Make a soft dough using all the ingredients. Round it up, apply oil and cover with a bowl. Let it rest for an hour.
- Peel and chop onions.
- Crush garlic and keep it aside.
- Cut green capsicum and paneer into small dices.
- Finely chop green chilli, kaffir lime leaves and spring onion.
- Make a slurry using cornflour and 45 ml of water.

PREPARATION

- Heat oil in a pan. Sauté onion, crushed garlic and green chillies.
- Add kaffir lime leaves, green chilli sauce and lemon juice. Sauté for 2-3 minutes.
- Now, add capsicums and sauté for 3-4 minutes.
- Add paneer and cook for a few more minutes.
- Add cornflour slurry to adjust the consistency. Adjust seasoning at this stage.
- Add spring onions and let the mixture cool down to room temperature.
- Divide the dough into 8 portions. Roll the portions of the dough out into circles. The centre should be thicker than the sides.
- Apply some water on the corners of the rolled sheets.
- Place the stuffing in the centre and shape the circles into money bags/potli
- Deep fry in hot oil and serve immediately with Creamy Jalapeno dip.

FOR CREAMY JALAPENO DIP

- Chop onion and jalapenos finely.
- Prepare white sauce with butter, refined flour and milk. Add cheese and mix it well.
- Sauté onion and jalapeno in butter.
- Add the cheese sauce into it.
- Adjust salt, add pepper and serve along with Kaffir lime Cottage Cheese Toong Tongs.





Koliwada Fish Tacos With Chilli, Lime And Dill Mayonnaise

BY CHEF ABHISHEK NANDI

SERVES 4

INGREDIENTS

For Tortillas

Refined flour	150 gm
Salt	5 gm
Baking powder	½ tsp
Vegetable oil/shortening	1 tbsp
Hot water	as required

For Assembling

Red cabbage	50 gm
Cabbage	50 gm
Lettuce	100 gm
Onion	50 gm
Coriander leaves	50 gm

For Koliwada Fish

Basa fillet	250 gm
Gram flour	100 gm
Rice flour	50 gm
Red chilli powder	1 tbsp
Cumin seeds powder	½ tbsp
Black pepper powder	½ tbsp
Ginger garlic paste	1 tbsp
Green chilli paste	1 tspn
Salt	To taste
Refined oil	For frying

For Chilli Lime and Dill Mayonnaise

Mayonnaise	100 gm
Dill leaves	10 gm
Green Chilli	5 gm
Lime	1 no.

FOR TORTILLA

- In a large mixing bowl, combine flour, salt, and baking powder. Whisk briefly to combine, add vegetable oil or shortening. Mix until the mixture resembles coarse breadcrumbs.
- Pour in warm water and knead to make a soft dough.
- Rest the dough for 10 mins.
- Divide into 8 portions and roll out into fairly thin disks.
- Transfer tortillas one at a time into a hot skillet. Cook for about 1 minute, until small bubbles form on the top and brown spots form on the bottom surface.
- Cover the hot tortillas immediately with a clean cloth and keep aside.

PRE-PREPARATION

- Finely shred both the cabbage.
- Clean the lettuce and soak in ice cold water.
- Slice the red onions.
- Pick the green coriander leaves.
- Cut the basa fillet into small cubes, removing any bones if remaining.
- Mix the red chilli powder, cumin powder, black pepper powder, salt, ginger garlic paste, chilli paste, gram flour and rice flour with the fish.

PREPARATION

- Drop the fish cubes separately in hot oil and deep fry till crispy. Keep aside.
- For assembling the tacos, take out the hot tacos just before serving, put some shredded lettuce, both the cabbage, onions and coriander leaves over the tortillas.
- Put two or three pieces of the fried fish over each tortilla and fold them to make tacos.
- Drizzle some Chilli, Lime and Dill Mayonnaise over the taco filling and serve immediately.

FOR CHILLI, LIME AND DILL MAYONNAISE

- Chop the dill leaves finely.
- Chop the chilli very finely.
- Squeeze out the lime juice.
- Mix all the above ingredients with the mayonnaise and refrigerate.



Masoor Galawat Kebab With Dhaniya Pudina Chutney

BY CHEF ANWESHA PATRA

SERVES 4

INGREDIENTS

For Masoor Galawat		For Warqi Paratha		For Dhaniya-Pudina Chutney	
Masoor Dal	250 gm	Refined flour	150 gm	Coriander leaves	100 gm
Cashew nuts	50 gm	Sugar	5 gm	Mint leaves	50 gm
Ginger garlic paste	1 tsp	Saffron strands	5-6 nos.	Curd	50 gm
Rose water	1 tsp	Milk	20 ml	Salt	To taste
Garam masala powder	5 gm	Ghee	20 ml	Green Chilli	2-3 nos.
Red chilli powder	5 gm	Salt	To taste	Asafoetida	2 gm
Cumin seeds powder	5 gm	Ghee	For	Charcoal	2-3 pieces
Coriander seeds powder	5 gm		cooking		
Onion	50 gm	Charcoal	2-3 pieces		
Roasted Chana dal powder	100 gm				
Salt	To taste				
Ghee	20 ml				
Charcoal	2-3 pieces				

PRE-PREPARATION

- Fry cashew nuts till they turn golden brown and grind them to a smooth paste.
- Slice the onions, fry them till they turn golden brown and grind them to a paste.
- Boil masoor dal with water just enough to cover the dal. Cook till the dal becomes soft and mushy.
- For Warqi paratha, soak the saffron strands in hot milk.
- Combine refined flour, sugar, salt, saffron strands with milk and ghee with sufficient amounts of water to make a soft dough.
- Allow the dough to rest for 20 minutes.
- Roll the dough into a large paratha of 2-3 mm thickness and cook it using sufficient ghee, till it becomes crisp.
- Using a cutter (2 inch diameter), cut out discs from the paratha and keep them aside.

PREPARATION

- In a mixer jar, combine masoor dal, fried onions paste, cashew nuts paste, salt, garam masala, ginger garlic paste, coriander seeds powder, red chilli powder, cumin seeds powder and rose water. Blend to a smooth mixture.
- To the masoor dal mixture, add the roasted chana dal powder. Transfer to a bowl and mix well.
- Smoke the mixture using charcoal, cloves and some ghee. Cover with a lid and set aside for half an hour.
- Grease your hands with oil/ghee and make small portions of the mixture.
- Shallow fry on a non stick pan with a drizzle of ghee.
- Cook on both the sides, till the kebabs are light golden brown and crisp.
- Serve the kebabs hot with Warqi paratha and Dhania-pudina chutney

FOR DHANIYA-PUDINA CHUTNEY

- Wash the coriander and mint leaves.
- Break the stalks of green chilies and wash them.
- Peel ginger and garlic. Chop them up roughly.
- Cut the coriander, mint and green chillies roughly and put it in a mixer jar.
- Add ginger, salt, asafoetida and curd. Blend to a smooth paste and refrigerate.



Mini Char Siu Jackfruit Baozi With Roasted Peanut Sauce

BY CHEF ABHISHEK NANDI

SERVES 4

INGREDIENTS

For Baozi bun

Refined flour	200 gm
Yeast	7 gm
Salt	5 gm
Sugar	5 gm
Water	125 ml

For the Filling

Raw Jackfruit	150 gm
Onion	25 gm
Spring onion greens	10 gm
Coriander leaves	15 gm
5 Spice powder	5 gm
Salt	To taste

Refined oil

Refined oil	10 ml
Garlic	5-6 cloves
Ginger	5 gm
Salt	To taste
Black pepper powder	3 gm
Char siu sauce	50 ml

For Char siu sauce

Hoisin sauce	100 gm
Honey	50 gm
Soy sauce	50 gm
White vinegar	3 tbsp
5 spice powder	1 tsp

For Peanut Sauce

Roasted Peanut	50 gm
Garlic	5-6 cloves
Ginger	5 gm
Fresh red chilli	1-2 no.
Coriander stems	10 gm
Sugar	½ tbsp
Spring onion greens	10 gm
Lime juice	½ lime
Soy sauce	10 ml
Sesame oil	5 ml
Salt	To taste

PRE-PREPARATION

- To prepare char siu sauce, mix together the hoisin sauce, soy sauce, honey, vinegar and 5 spice powder in a bowl and keep it aside.
- For the filling, clean the jackfruit and deseed if any seeds and cut the raw flesh into small cubes.
- Chop the onions, garlic, ginger, coriander, spring onion greens

PREPARATION

- Heat oil in a wok and add the ginger, garlic, onion and sauté till aromatic.
- Add the jackfruit cubes and stir fry for 10 min, add some water and cover and cook till soft.
- Drain off any excess water.
- Once the jackfruit is soft, add the 5 spice powder, salt, black pepper powder, coriander and spring onion greens and stir fry for 2 more minutes.
- Spread out the jackfruit on a baking tray and brush the char siu sauce over it. Bake at 200C for 10 min.
- Take the baking tray out, flip the jackfruit pieces and brush some more char siu sauce over them. Bake at 200C for 5 min till the jackfruit pieces get a glaze and the sauce is caramelized.
- Cool the char siu-jackfruit and chop it up finely.

FOR THE BAOZI

- Make a well in the flour and add the sugar, yeast and little water and mix to dissolve the sugar.
- Gradually mix in the flour and water and salt to make soft dough.
- Cover with a damp cloth and prove for 15 mins in a warm place.
- Now, punch out and knead the proofed baozi dough and divide into 8 portions.
- Roll out each portion into small discs about 0.5 cm thick, thin out the edges.
- Put a tablespoon of the jackfruit filling in the center of each disc and pleat the edges to make a round baozi bun.
- Put them on a greased steaming tray and proof again for 10 mins covered with a damp cloth. Steam for 15 minutes.
- Serve the freshly steamed baozi with the peanut sauce.

FOR PEANUT SAUCE

- Crush and chop the peanuts, garlic and ginger separately.
- Finely chop coriander stems, chillies and spring onion greens.
- In a bowl mix the peanuts, garlic, ginger, coriander stems, chillies, spring onion greens, salt, sugar, soy sauce, sesame oil and lime juice.
- Serve it along with Mini Char siu jackfruit Baozi.



Mocha Chops With Raw Mango Kasundi

BY CHEF MUGDHA KHARE

SERVES 4

INGREDIENTS

For Mocha Chops

Banana flower fresh/tinned	200 gm
Turmeric powder	5 gm
Spring onion	1 bunch
Potato	150 gm
Fresh bread slices	4 nos
Ginger garlic paste	20 gm
Green chilli	10 gm
Salt	15 gm
Lime	2 nos
Coriander leaves	¼ bunch
Jeera powder	10 gm
Garam masala powder	10 gm
Corn flour	100 gm
Dry bread crumbs	200 gm
Groundnut oil	For Frying
Mustard oil	20 ml

For Raw Mango Kasundi Dip

Raw mango	300 gm
Black mustard seeds	30 gm
Yellow mustard seeds	20 gm
Salt	10 gm
Red chilli powder	10 gm
Sugar	20 gm
Vinegar	10 ml
Turmeric powder	5 gm
Ginger	50 g

PRE-PREPARATION

- Clean the banana flower (Mocha). The inner stem is to be removed and the filaments are to be pulled. The tender strings of the flower are taken.
- Steam the banana flower with turmeric powder and salt.
- Peel, boil and mash potatoes.
- Chop the garlic finely.
- Clean and chop coriander leaves.
- Clean and chop spring onions and finely chop the greens.
- Make corn flour batter.

PREPARATION

- Heat mustard oil in a pan, add the finely chopped spring onion whites and sauté.
- Add ginger garlic paste and chopped chilies. Sauté for a few minutes.
- Combine jeera powder, garam masala powder, banana flower, lime juice, mashed potatoes, salt and fresh bread crumbs in a thali. Add this mixture to the pan and mix well.
- Now, add coriander leaves and mix well.
- Add finely chopped spring onion greens and divide into equal portions. Shape them into finger sized rolls.
- Dip in the corn flour batter and coat with bread crumbs.
- Refrigerate them for 30 minutes and deep fry till they turn golden brown in colour.
- Serve hot with the dip.

FOR RAW MANGO KASUNDI

- Peel and grate raw mango.
- Combine mango and ginger in a blender and blend to a smooth paste.
- Soak all the mustard seeds in vinegar for 15-20 minutes.
- Add the mustard-vinegar mixture into the mango mixture. Blend to a smooth paste.
- Add red chilli powder, turmeric powder, sugar and salt into the paste.
- Serve along with mocha chops.





Molagapodi Frial With Kothamalli Dip

BY CHEF SATYA SHANKAR RAMAN

SERVES 4

INGREDIENTS

Prawns	500 gm	<u>For Molagapodi</u>		<u>For Kothamalli Dip</u>	
Ginger garlic paste	20 gm	Dry Red chilli	75 gm	Curd	100 ml
Turmeric	5 gm	Urad dal	200 gm	Coriander leaves	½ bunch
Red chilli powder	10 gm	Chana dal	100 gm	Mint leaves	¼ bunch
Salt	To taste	Asafoetida	5 gm	Green chilli	20 gm
Refined oil	20 ml	Black sesame seeds	15 gm	Garlic	10 gm
Mustard seeds	5 gm	Salt	To taste	Lime	1 no.
Curry leaves	½ bunch	Jaggery	5 gm	Salt	To taste
Lime	1 no.	Sesame Oil	20 ml		
Satay sticks	10 no.				

PRE-PREPARATION

- Shell & devein the prawns but leave the tail & head intact. Marinate the prawns with ginger-garlic paste, turmeric, red chilly powder, salt and juice of half a lime.
- Finely chop the curry leaves.

PREPARATION

- For making the Molagapodi heat 10 ml of sesame oil in a pan, add in the black sesame seeds, urad dal & chana dal. Brown the dals, remove & keep aside.
- To the remaining oil, add red chillies, salt, asafoetida & sauté till the chillies turn crispy. Remove & keep it aside. Powder the dal & chilli mixture together along with jaggery.
- Skewer the prawns in the satay sticks.
- Heat oil in a pan, add in mustard seeds, chopped curry leaves & marinated prawns.
- Toss the prawns for a few minutes and add in the Molagapodi. Add salt to taste.
- Finish off the prawns by adding in the remaining lime juice & switch off the flame. Serve hot.

FOR KOTHAMALLI DIP

- Hang the curd in a muslin cloth for 4-5 hours.
- Clean the coriander and mint leaves. Peel the garlic and de-stalk the green chillies.
- Take the coriander leaves, mint leaves, garlic, green chillies & grind them to a smooth paste.
- Take the hung curd, add in the coriander-mint paste, salt, juice of half a lime & mix well.
- Serve chilled with the prawns.



Murgh Rozali Kebab With Til Aur Pyaz Ki Chutney

BY CHEF ANWESHA PATRA

SERVES 4

INGREDIENTS

Chicken breast boneless	200 gm	Mustard oil	20 ml	Coriander Leaves	Few sprigs
<u>For the Marinade</u>		Black salt	1 tsp	Cream cheese	3 tbsps
Ginger garlic paste	20 gm	Dry mango powder	1 tsp	Refined oil	15 ml
Lemon juice	20 ml	Salt	To taste	<u>For Til aur Pyaz ki Chutney</u>	
Curd	200ml	<u>For the Stuffing</u>		White Sesame seeds	200 gm
Red chilli powder	1 tsp	Chicken (minced)	50 gm	Onion	50 gm
Turmeric powder	½ tsp	Onion	30 gm	Salt	To taste
Coriander seeds powder	1 tsp	Ginger	10 gm	Turmeric powder	5 gm
Cumin seeds powder	1 tsp	Garlic	10 gm	Curd	50 ml
Garam masala powder	1 tsp	Green chilli	5 gm		

PRE-PREPARATION

- Butterfly the chicken breasts and flatten it using a mallet.
- Combine ginger garlic paste, lemon juice, curd, red chilli powder, turmeric powder, coriander seeds powder, cumin seeds powder, garam masala powder, mustard oil, black salt, dry mango powder and salt in a bowl to make the marinade.
- Apply the marinade over the chicken breasts and keep them aside for at least 3-4 hours
- For the stuffing, chop onion, garlic, ginger, green chilli and coriander leaves.

PREPARATION

- For the stuffing, heat oil in a pan. Add in the onions and saute till they become translucent.
- Now, add garlic, ginger and green chillies.
- Add the minced chicken into the pan and let it get cooked completely.
- Now, add the coriander leaves and the cream cheese. Mix well.
- Place the stuffing in one corner of the marinated chicken breasts and roll tightly.
- Secure the rolled chicken breasts with the help of a toothpick and place them on a greased baking tray.
- Roast the chicken breasts in a preheated oven at 180 °C for 10-12 minutes or till the chicken is cooked completely.
- Cut the kebabs at an angle. Serve hot with Til aur pyaz ki chutney.

FOR TIL AUR PYAZ KI CHUTNEY

- Slice the onions.
- Roast the sesame seeds and keep them aside.
- Heat oil in a pan. Saute the sliced onions till they become translucent.
- Add turmeric powder and cook for 2-3 more minutes.
- Combine sesame seeds, sauteed onions, curd and salt in a blender jar. Blend to a smooth, thick paste adding little water at a time.
- Serve at room temperature along with Murgh Rozali Kebabs.



Paniyaram With Thakkali Poondum Kara Chutney

BY CHEF SANTOSH KUMAR DAS

SERVES 4

INGREDIENTS

For Paniyaram

Urad dal	40 gm
Rice	150 + 50gm (to boil)
Methi seeds	5 gm
Onion	50 gm
Ginger	20 gm
Curry leaves	1 sprig
Green chilli	10 gm

Coriander leaves	15 gm
Asafoetida	2 gm
Salt	To taste
Refined oil	100 ml
Mustard seeds	3 gm
Salt	To taste

For Chutney

Tomato	200 gm.
Garlic	10-12 cloves
Tamarind pulp	20 ml
Mustard seeds	3 gm.
Curry leaves	1 sprig
Urad dal	½ tsp
Dry red chilli	15 gm
Refined oil	30 gm.
Salt	To taste

PRE-PREPARATION

- Prepare boiled rice from 50 gm of the rice.
- Mix raw rice, urad dal, boiled rice and methi seeds and soak for 6 hours. Put in a mixer and blend into a fine paste, keep it rested for 6-8 hours.
- Chop ginger, onion, green chilli and coriander leaves.
- Deseed the dry red chillies and boil them.

PREPARATION

- Heat oil in a pan and add mustard seeds. After they crackle, add the curry leaves and onion. Saute lightly.
- Add ginger, green chilli and asafoetida. Switch off the flame.
- Add the contents of the pan to the rice mixture along with salt and coriander leaves.
- Place paniyaram mould on flame and grease all the compartments of the mould.
- Fill ¾th of the compartments with the mixture as paniyarams rise during cooking.
- Cover with a lid and allow the paniyarams to cook from one side till it turns brown. Turn and cook the other side.
- Serve hot with spicy Thakkali Poondum Kara Chutney.

FOR THAKKALI POONDUM KARA CHUTNEY

- Roughly chop tomatoes, peel and chop garlic.
- Combine the tomato, garlic, tamarind, boiled red chillies and salt. Blend to a fine mixture.
- Heat oil in a pan. Add mustard seeds, urad dal and curry leaves.
- Add the tomato mixture and cook over a low flame till it starts leaving the sides, adjust salt.



Pepper Fish Stuffed Crepes With Mango Chilli Dip

BY CHEF AMOL BALKAWADE

SERVES 4

INGREDIENTS

For Crepes

Refined flour	100 gm
Egg	1 no.
Salt	5 gm
Water	As required

For Filling

Pomfret	500 gm
Onion	100 gm
Garlic	30 gm

Crushed peppercorns	15 gm
Curry leaves	20 gm
Coriander leaves	30 gm
Bread crumbs	150 gm
Egg	1 no.
Refined flour	100 gm
Refined oil	30 ml + for Deep Frying
Salt	to taste

For Mango Chilli Dip

Mango juice	100 ml
Corn flour	10 gm
Chilli flakes	2 gm
Coriander leaves	10 gm
Salt	To taste

PRE-PREPARATION

- Combine the refined flour, egg, salt and approximately 75 ml water to make a thin batter. Allow the batter to rest for 30 mins.
- Ladle out the batter into a non-stick pan to make 5-6 crepes of 5-6 inch diameter each. Keep the crepes aside.
- Clean, cut the fish into large pieces and poach them in water with salt and 5 gm of the crushed peppercorns for 5-6 mins. Separate the flesh of the fish from the bones.
- Peel and chop the onions and garlic. Chop the coriander leaves.
- Fry the curry leaves until they crisp up and remove them out on an absorbent paper.
- Blend together the breadcrumbs, coriander and curry leaves to get a green crumbing mixture.
- Crack the egg and whisk it to combine the egg white and egg yolk.

PREPARATION

- Heat oil in a pan, add in the chopped garlic and saute till the garlic begins to brown.
- Add in the onions and sauté until they become translucent.
- Add in the cooked fish and crushed peppercorns along with salt; combine well.
- Allow the mixture to cool down. Divide the mixture into 12 portions.
- Cut the crepe into 3 inch strips. Place one portion of the filling on one side of the crepe and roll it into a triangle.
- Coat the triangle in refined flour and then dip it in the beaten egg and coat it with the green crumb mixture. Deep fry.
- Serve hot along with the mango dip.

FOR MANGO CHILLI DIP

- Heat the mango juice, keep aside.
- In a pan add in the corn flour and 30 ml water; heat this mixture until corn flour is cooked. (It becomes thick & opaque).
- Add half of the mango juice in this corn flour mixture and cook until the corn flour is completely dissolved.
- Now, add in the rest of the mango juice, chilli flakes and chopped coriander. Cool it down to room temperature and serve along with pepper fish stuffed crepes.



Phaldhari Kebab With Burhani Dip

BY CHEF MAITREYEE LOVALEKAR

SERVES 4

INGREDIENTS

Raw banana	2 nos.
Potato	200 gm
Refined oil	15 ml
Green chilli	10 gm
Onion	50 gm
Lime juice	5 ml
Refined flour	20 gm
Salt	to taste
Refined oil	to fry

PRE-PREPARATION

- Boil raw bananas and potatoes separately till well-cooked. Peel, mash and mix them.
- Chop onions and green chillies finely.

PREPARATION

- Heat oil in a pan, add onions and green chillies. Sauté over a slow flame.
- Mix with banana and potato mixture. Add salt and lime juice. Mix well.
- Divide the mixture into 14-16 equal portions, shape them into roundels.
- Dust with refined flour and fry immediately in hot oil till they turn light brown in colour.
- Remove on an absorbent paper and serve immediately with the Burhani Dip

FOR BURHANI DIP

- Roast the cumin seeds and grind to a fine powder.
- Crush and chop garlic. Deep fry in hot oil till light brown in colour. Remove on an absorbent paper.
- Whisk curd. Add the garlic, cumin seeds powder and salt. Mix well.



Pohe Sliders With Tarri Shots

BY CHEF AMOL BALKAWADE

SERVES 4

INGREDIENTS

For Burger Buns

Refined flour	250 gm
Yeast	10 gm
Sugar	10 gm
Salt	5 gm
Butter	15 gm
Milk	20 gm
Water	As Req.

For Pohe

Thick poha (flattened rice)	100 gm
Onion	30 gm
Peanuts	15 gm
Mustard seeds	5 gm
Curry leaves	1 sprig
Green chilli	10 gm
Asafoetida	2 gm
Turmeric powder	2 gm
Oil	30 ml
Sugar	10 gm
Salt	to taste

For Kala Masala

Star anise	15 gm
Mace	10 gm
Peppercorns	15 gm
Cloves	15 gm
Bay leaves	10 gm
Cinnamon	15 gm
Black cardamom	10 gm
Dry ginger	5 gm
Stone flower	10 gm
Triphal	10 gm
Black cumin seeds	10 gm
White Sesame seeds	15 gm
Poppy seeds	10 gm
Dehydrated turmeric roots (pounded into chunks)	50 gm
Grated dry coconut	100 gm
Coriander seeds	200 gm
Dry red chili (guntur/bedgi)	100 gm
Refined oil	50 ml

For Tarri

Black chickpeas	25 gm
Onion	100 gm
Tomato	50 gm
Ginger	10 gm
Garlic	10 gm
Kala masala	20 gm
Red chilli powder	10 gm
Turmeric powder	2 gm
Coriander powder	10 gm
Cloves	2 gm
Bay leaf	1 gm
Peppercorns	2 gm
Asafoetida	A pinch
Refined oil	30 ml
Curry leaves	2 sprigs
Salt	To taste
For Assembling	
Hung curd	40 gm
Mint	5 gm
Sev	40 gm
Tomato	40 gm

PRE-PREPARATION

- For the kala masala, fry the coconut till it becomes light brown.
- Add in the sesame seeds and poppy seeds and fry them until the entire mixture turns golden brown in colour.
- Now, add in all the remaining ingredients and fry for a few minutes. Cool the mixture down and grind it to a fine powder.
- Prepare a soft dough for the burger buns, using refined flour, yeast, sugar, salt, butter, milk and water. Preheat the oven to 180°C and allow the dough to prove for 30 mins.
- Knock back the dough, divide into 15 portions (15 gm- 20 gm) shape them into buns and allow to prove for another 30 mins. Bake in the oven for 5-7 mins.
- For poha, add the poha to a colander, wash. and set aside to drain completely for 10 minutes.
- Peel and chop the onions. Chop the green chillies.
- For Tarri, soak the black chana in water for 8-10 hours. Drain and pressure cook the chana until they are completely cooked.
- Peel the onions, garlic and ginger. Grind them to a fine paste. Chop the tomatoes finely.
- Shred the mint leaves finely and mix it with hung curd. Slice the tomatoes into half moon shapes (for assembling).

PREPARATION

- For poha, heat 15 ml oil in a pan, and fry the peanuts until they turn golden and set them aside. Pound the peanuts into coarse chunks.
- In the same pan, add in the remaining oil and the mustard seeds. Add in the curry leaves, green chilli and asafoetida.
- Now, add in the onions, turmeric and salt. Mix well and saute till the onions become translucent.
- Now add in the poha along with the sugar. Mix well.
- Allow the poha to steam by covering the pan for 10 mins.
- Once the poha has cooled down grind it to a coarse powder and add in the pounded peanuts.

Continued...

- For Tarri, heat oil in a vessel, add the bay leaf, pepper and cloves. Stir-fry for a few seconds.
- Add the onion- ginger - garlic paste and cook until the mixture browns.
- Add the curry leaves. Add the turmeric, kala masala masala, chilli powder, coriander powder, salt, and asafoetida. Stir-fry until the masalas are cooked.
- Add in the tomatoes and cook until they mash up completely.
- Add the boiled chana with the water it was cooked in and boil for 10 mins. Separate out the tarri and the chana. Crush the chana to a coarse mash.
- For the Burger Patty, combine the chana mash and the poha to make 1 inch diameter patty.
- Shallow fry the patty.
- For assembling, split 8 burger buns into halves horizontally and toast the cut surface.
- Apply hung curd mixture on both the sides and place the burger patty on the lower half of the bun.
- Place the slices of tomato on top of the patty and top it up with the other half of the bun.
- Roll the Burger in the hung curd mixture so that only the sides get covered with the hung curd.
- Apply the sev on the sides of the burger and serve with the tarri poured in a shot glass.



Prawn Empanadas With Tomato And Red Capsicum Coulis

BY CHEF SHUBHADA KOTIBHASKAR

SERVES 4

INGREDIENTS

<u>For Pastry</u>		Cinnamon	½ inch
Refined flour	120 gm	Black peppercorns	3-4 nos.
Butter (chilled)	60 gm	Garlic	4-5 cloves
Salt	3 gm	Salt	To taste
Chilled water	40 ml	Refined oil	15 ml
<u>For the Filling</u>		Egg	1 no.
Prawns (shelled)	150 gm	<u>For Tomato & Red Capsicum Coulis</u>	
Onion	25 gm	Tomatoes	50 gm
Coconut dry (grated)	50 gm	Capsicum	100 gm
Poppy seeds	1 tsp	Dry Red chilli	3-4 nos
Coriander seeds	1 tsp	Olive oil	50 ml
Dry Red chilli	2-3 Nos	Salt	To taste
Mace	1 no.		
Cloves	3 nos.		

PRE-PREPARATION

- For the pastry, sieve the flour. Add salt.
- Incorporate the butter into the flour using the rub in method.
- Add water and make dough. Allow it to rest in the fridge.
- For the filling, clean the prawns and cook the prawns in salted water
- To prepare the masala, heat oil in a kadhai, and sauté the sliced onion,
- After the onions become translucent, add the kadai masala and sauté.
- Lastly, add the grated dry coconut and sauté.
- Cool the mixture and grind it to form a smooth paste.
- Take a kadhai, add oil and sauté the ground masala.
- Add the prawns and cook for a few minutes.
- Sprinkle some chopped coriander. Taste for salt. Cool this mixture down.
- Preparation

PREPARATION

- Take a small portion of the dough (the size of a table tennis ball), roll it into a circle, apply some water to half the circle, put the filling in the center and cover it to form a half moon.
- Place the empanadas on a lightly greased tray.
- Apply egg wash. (Egg yolk + little water or milk)
- Bake at 150 C° for 25-30 minutes. Let it cool.
- In a plate place 3-4 empanadas and alongside place the dip in a small bowl. Serve immediately.

FOR TOMATO & RED CAPSICUM COULIS

- Blanch the tomatoes and roughly dice taking out the seeds
- Roast the capsicum on the gas and remove the skin and de-seed.
- Saute the capsicum in a little olive oil.
- Place the tomatoes, capsicum, rest of the olive oil in the mixer and grind to a fine paste.
- Taste for salt.
- Remove the dip in a bowl and refrigerate.



Rosemary Paneer Lavash Cone With Hummus

BY CHEF ASMITA POWAR



SERVES 4

INGREDIENTS

For Lavash Cones

Refined flour	125 gm
Sugar	5 gm
Salt	to taste
Egg	1/2 no.
Butter	5 gm
Water	as req.
Black sesame seeds	as req

For the Stuffing

Paneer	100 gm
Capsicum	20 gm
Carrot	20 gm
Rosemary	5 gm
Garlic	5 gm
Tomato	20 gm
Salt	To taste

For Hummus

Chickpeas	100 gm
Lemon juice	5 ml
Garlic	10 gm
Tahini paste	10 gm
Olive oil	50 ml
Salt	to taste

FOR LAVASH CONES

- Prepare a soft dough using refined flour, sugar, salt, egg, butter and water.
- Allow the dough to rest for 1 hour.
- Divide the dough in 6 portions. Roll it very thin and cut the circle around 4 inches. Cut the circle in 4 pieces and use each quarter to make the cones.
- Oil steel cones and wrap the dough around them, sealing the edges with water. Apply egg wash and sprinkle sesame seeds.
- Bake the cones at 200°C for 10 to 12 mins. Keep them aside to cool.

PRE-PREPARATION

- For the filling, grate the paneer.
- Chop garlic, tomato, capsicum and carrot finely.

PREPARATION

- In a pan, sauté garlic, capsicum, carrot, tomato and paneer.
- Add rosemary and salt to taste.
- Fill this paneer mixture in lavash cones and serve with hummus.

FOR HUMMUS

- Rinse the chickpeas and soak overnight.
- Boil the chickpeas in water till they become soft. Remove from heat, drain and cool them.
- Blend the chickpeas to a smooth paste.
- In the same mixer jar, add tahini paste, lemon juice, salt and garlic. Blend well.
- Add ice-cold water to adjust the consistency and serve immediately.



Salli Boti Tart

BY CHEF ARMIN WADIA

SERVES 4

INGREDIENTS

For Tart

Refined Flour	120 gm	Tomato	100 gm
Butter (chilled)	60 gm	Onion	50 gm
Salt	5 gm	Green chillies	10 gm
Water (ice cold)	30- 40 ml	Coriander leaves	100 gm
		Jeera powder	10 gm
		Salt	10 gm

For Salli Boti

Mutton (Boneless)	300 gm	Red chilli powder	20 gm
Ginger Garlic Paste	10 gm	Turmeric powder	20 gm
Green chilli	5 gm	Coriander powder	20 gm
Garlic	5 gm	Garam masala powder	10 gm
Cumin seeds	5 gm	Apricot (dry)	50 gm
Yogurt	50 gm	Vinegar	15 ml
Oil	20 ml	Salli (thin)	150 gm

PRE-PREPARATION

- Clean and chop boneless mutton.
- Blend green chilli, garlic and cumin seeds to a smooth paste.
- Marinate the boneless mutton in curd, ginger garlic paste and the prepared green chilli-cumin-garlic paste for at least 3 to 4 hours.
- Clean and chop onions, tomatoes, green chilies and coriander.
- Deseed dried apricots. Boil and pulverize them.

PREPARATION

For Tarts

- Mix the flour and salt together.
- Cut and coat the chilled butter into the flour and rub it in with the fingertips till it resembles a bread crumb consistency.
- Sprinkle cold water and mix lightly to form a medium soft dough.
- Rest it covered in a cool place for about 10 mins.
- Roll the dough on a floured surface to 1/8th inch thickness.
- Cut the dough with a pastry cutter and place them in the tart moulds.
- Blind bake the tart at 150°C for 10 to 15 mins.
- Demould and cool.

For Salli Boti

- Heat oil in a pan, add chillies and onions and cook till they become translucent.
- Add in all the spices and cook for 3 to 4 mins followed by tomatoes and apricot pulp.
- Cook on a slow flame for 5 to 7 minutes after which add in the marinated mutton. Stir occasionally.
- Once the mutton is cooked, add in the vinegar and check for seasoning.
- Add chopped coriander on top and mix lightly.
- For presentation, fill the tarts with the cooked mutton mixture.
- Sprinkle coriander and salli on it liberally and serve.



Spiced Mackerel Uramaki

BY CHEF AMOL BALKAWADE

SERVES 4

INGREDIENTS

<u>For Sushi Rice</u>		<u>For Filling</u>		<u>Accompaniments</u>	
Sushi Rice	250 gm	Mackerel	250 gm	Gari (pickled ginger)	20 gm
Sushi Vinegar	50 ml	Malwani masala	20 gm	Wasabi	10 gm
Water	as req	Turmeric powder	2 gm		
		Lime	1 no.		
		Asparagus	50 gm		
		Red capsicum	100 gm		
		Nori sheets	2 no.		
		White Sesame seeds	10 gm.		
		Black sesame seeds	10 gm		
		Salt	to taste		
		Mayonnaise	100 gm		
		Wasabi	10 gm		
		Sriracha sauce	30 ml		

PRE-PREPARATION

- For the sushi rice, wash the rice thoroughly until the water runs clear in colour.
- Soak rice for 30 mins. Drain rice and cook in a rice cooker with approximately double the amount of water (by volume).
- Immediately after rice is cooked, mix in the sushi vinegar to the hot rice. Spread the rice on a plate until completely cool.
- For the filling, clean and cut the fish into large fillets.
- Extract Lime juice.
- Marinate the fish using salt, lime juice, turmeric powder and malwani masala. Allow the fish to marinate for 30 mins.
- Shallow fry the fish and remove it out onto an absorbent paper.
- Trim the asparagus and blanch it.
- Char the red capsicum over flame and peel the skin off. Cut the capsicum into 1 cm thick strips.
- Combine the wasabi paste with half of the mayonnaise to prepare wasabi mayonnaise, to the other half of mayonnaise add in the sriracha sauce and mix well.

PREPARATION

- Cling wrap the bamboo mat before assembling the sushi.
- Place 1 sheet of seaweed on the bamboo mat, press a thin layer of sushi rice on the seaweed. Leave at least 1/2 inch top edge of the seaweed uncovered.
- Sprinkle the black and white sesame seeds over the rice. Turn the nori sheet onto the other side, so that the side covered with rice is on the bamboo mat.
- Arrange the fish, asparagus and charred red capsicum over the nori sheet. Pipe wasabi mayonnaise and sriracha mayonnaise on top. Position them about 1 inch away from the bottom edge of the seaweed.
- Slightly wet the top edge of the seaweed.
- Roll from bottom to the top edge with the help of the bamboo mat tightly. Cut the roll into 8 equal pieces and serve. Repeat the procedure for another roll.
- Serve with gari and wasabi.





Spicy Polenta Cakes With Lime Crème Fraiche

BY CHEF SNEHA MAHAJAN

SERVES 4

INGREDIENTS

For the Spicy Polenta Cake

Polenta	200 gm
Milk	200 ml
Chilli flakes	3 gm
Garlic	10 gm
Parmesan cheese	30 gm
Dried mixed herbs	3gm
Butter	50 gm
Salt	To taste
Saffron	Few strands
Black pepper powder	5 gm

For the Lime Crème Fraiche

Curd	300 gm
Fresh cream	50 ml
Lime juice	5 ml
Lime zest	1 lime
Garlic	5 gm
Salt	to taste
Olive oil	5 ml

Garnishes

Cherry tomato	50 gm
Green peas	40 gm
Cucumber	50 gm
Black sesame seeds	10 gm

PRE-PREPARATION

- In a saucepan, add the polenta, milk, 100ml water, grated garlic, chilli flakes, saffron, salt, pepper, mixed herbs and let it cook for around 15 minutes on a medium flame, until it thickens.
- Switch off the gas, add butter and parmesan cheese. Mix well.
- Spread the mixture on a greased tray in such a way that the thickness of the polenta should be around ½ an inch.
- Cool down and refrigerate for an hour or until the polenta sets.
- Hang the curd in a muslin cloth for 3-4 hours in the refrigerator.
- For the crème fraiche, take the hung curd in a bowl, add fresh cream, lime juice, lime zest, grated garlic, salt and olive oil. Mix well and put in a piping bag.
- For garnishes, half the cherry tomatoes and roast them in a preheated oven at 200 °C for 10 minutes.
- Shell the green peas and blanch them in hot water for 2-3 minutes.
- Slice the cucumber thinly with the help of the peeler or a mandolin slicer. Roll them neatly and coat the edges with toasted black sesame seeds.

PREPARATION

- Cut round shapes of the polenta with a round cutter and brown them lightly on a non-stick pan with some butter.
- Arrange the polenta pieces on a platter. Pipe the lime crème fraiche on each piece of polenta.
- Garnish each piece with a cherry tomato, cucumber roll and a green pea.
- Serve at room temperature.



Squeaky Croquette with Pesto Mayonnaise

BY CHEF NEELAM NADKAR

SERVES 4

INGREDIENTS

For Croquette

Potato	500 gm
Onion	50 gm
Cabbage	50 gm
Red capsicum	20 gm
Yellow capsicum	20 gm
Green capsicum	20 gm
Garlic	15 gm
Parsley	Few sprigs
Parmesan cheese	25 gm
Refined flour	90 gm
Dry bread crumbs	50 gm
Paprika	5 gm

White pepper powder

5 gm

Salt

To taste

Refined oil

For frying

For Pesto Mayonnaise

Veg mayonnaise	100 gm
Pine nuts/walnuts	50 gm
Garlic	15 gm
Fresh basil	Few sprigs
Parmesan cheese	20 gm
Olive oil	20 ml

PRE-PREPARATION

- Wash, peel and cut the potatoes into big dices.
- Boil the potatoes till well done. Drain, transfer them to a pan and toss till dry without discolouring.
- Cool the potatoes and mash them up.
- Chop the onion and the garlic finely.
- Grate all the parmesan cheese.
- Deseed and de-stalk all the coloured capsicums. Wash and chop them up finely.
- Wash and chop cabbage finely.
- Separate parsley leaves from the stock, wash and chop them up finely.

PREPARATION

- Add the chopped onion, garlic, cabbage, coloured capsicum, parsley, grated parmesan cheese, salt, white pepper powder and 10 gm of refined flour to the mashed potatoes. Mix well.
- Make a thick and smooth batter of coating consistency with 50 gms of refined flour, water and 5 gm of salt.
- Add paprika and 2 gm of salt to the dry bread crumbs. Mix well.
- Dust the working table top with 10 gm of refined flour and divide the mashed potato mixture equally into 8 portions.
- Shape each portion into cylindrical croquettes of 1" diameter and 2" length. Roll the croquettes in the remaining refined flour and dip them in the prepared batter.
- Coat the croquettes with the dry bread crumb mixture.
- Heat up oil in a deep bottom vessel and deep fry the croquettes till they turn golden brown in colour.
- Serve hot with Pesto Mayonnaise dip

PESTO MAYONNAISE

- Chop pine nuts or walnuts.
- Peel and chop garlic.
- Wash and chop fresh basil.
- Combine pine nuts/walnuts, garlic, basil, grated parmesan cheese and olive oil. Blend to a smooth paste.
- Add the paste to veg. mayonnaise and mix well.



Stuffed Mushroom with Green Pea Taratoor

BY CHEF J ANKIT PILLAI

SERVES 4

INGREDIENTS

Mushroom	200 gm	White pepper powder	2 gm	<u>For the Green pea Taratoor</u>	
Onion	75 gm	Bread crumbs	30 gm	Green peas	200 gm
Tomato	75 gm	Refined oil	For frying	Tahini paste	15 gm
Garlic	15 gm			Fresh mint	Few sprigs
Green capsicum	50 gm			Sugar	10 gm
Lime	1 no.			Olive oil	25 ml
Basil	2 gm				
Parsley	5 gm				
Refined flour	40 gm				
Butter	15 gm				
Milk	60 ml				
Cheese	25 gm				
Parmesan	25 gm				
Salt	To taste				

PRE-PREPARATION

- Wash the mushroom and cut the stem of the mushroom to make a flat surface.
- Cut the trimming of the mushroom, onions, tomato, capsicum into small dices.
- Chop the garlic, parsley and basil leaves finely.
- Marinate the mushrooms with salt, white pepper powder and lime juice.
- Prepare a thick slurry with refined flour and water.
- Mix parmesan cheese with a tablespoon of water and heat the mixture on a non-stick pan to prepare cheese crisps for garnish.

PREPARATION

- Dust the marinated mushrooms in refined flour, dip in the slurry and coat with bread crumbs.
- Heat olive oil in a saute pan and lightly fry the garlic, onion, tomato and capsicum.
- Season the mixture with salt, pepper, chopped parsley and basil and turn off the flame.
- Heat equal parts butter and flour and cook till the flour starts to cook slightly.
- Now, add the milk.
- Cook it on a slow flame whisking continuously to form a panada sauce.
- Add grated cheese to the sauce and whisk till it dissolves.
- Check the seasoning, cool it down and fill in a piping bag.
- Deep fry the crumbed mushroom till light golden colour.
- Pipe the cheese sauce on the mushroom.
- Spoon the vegetable mixture on top of the cheese sauce and garnish with cheese crisp.
- Serve along with the Green Pea Taratoor.

FOR GREEN PEA TARATOOR

- Shell and blanch the green pea in boiling salted water.
- Blend the green peas with salt, sugar, mint, tahini paste, olive oil and water to a smooth paste.
- Serve along with the stuffed mushrooms.



Stuffed Paruppu Vadai with Tzatziki

BY CHEF NEELAM NADKAR

SERVES 4

INGREDIENTS

For Paruppu Vadai

Bengal gram	200 gm
Green chilli	15 gm
Cumin seeds	5 gm
Ginger garlic paste	15 gm
Salt	To taste
Onion	50 gm
Coriander leaves	Few sprigs
Curry leaves	Few sprigs
Asafoetida	2 gm
Rice flour	30 gm

For the Stuffing

Boneless chicken	100 gm
Salt	To taste
White pepper powder	2 gm
Refined oil	20 ml
Thai red curry paste	15 gm
Coconut cream	15 ml

For Tzatziki

Hung curd	100 gm
Cucumber	50 gm
Dill leaves	few sprigs
Chives	few sprigs
Garlic	10 gm
Olive oil	10 ml
Salt	To taste
Crushed peppercorns	5 gm

PRE-PREPARATION

- Pick, wash and drain Bengal gram. Soak it in water (3 times the amount of bengal gram) for 4 hours.
- Wash and chop green chillies, coriander leaves and curry leaves.
- Peel and chop onion finely.
- Cut the boneless chicken into small dices. Wash and remove excess water.
- Marinate the chicken dices with salt, white pepper powder and keep aside for 2 hours.

PREPARATION

- For the stuffing, heat up 20 ml of oil in a pan, add the Thai red curry paste, fry till it becomes dry on a moderate flame.
- Add the marinated chicken dices and cook till tender.
- Add coconut cream and cook on a slow flame till the chicken mixture becomes dry. Cool the mixture to room temperature.
- For the Paruppu Vadai, drain the Bengal gram off excess water.
- Combine cumin, chopped chillies, ginger garlic paste, drained Bengal gram and salt. Blend to a coarse paste.
- Add chopped onions, coriander leaves, curry leaves and asafoetida to the Bengal gram mixture.
- Add 10 gms of rice flour to the above mixture. Mix well.
- Dust the working table top with 10 gms of rice flour and divide the Bengal gram mixture equally into 8 portions.
- Stuff the cooked chicken mixture into each portion and shape into round balls, roll each ball in the remaining rice flour.
- Deep fry each portion till golden brown in colour.
- Serve hot with Tzatziki dip.

FOR TZATZIKI

- Peel and chop garlic finely.
- Separate the dill leaves from stocks, wash and chop finely.
- Wash and chop chives finely.
- Wash and peel the cucumber. Grate and squeeze it to remove excessive moisture using a muslin cloth.
- Add olive oil, crushed peppercorns, chopped garlic, dill leaves, chives and grated cucumber to the hung curd mixture. Mix well.
- Serve chilled with paruppu vadai.



Tandoori Chicken Pate On Crostini

BY CHEF SNEHA MAHAJAN

SERVES 4

INGREDIENTS

For Baguette

Refined flour	150 gm
Yeast	5 gm
Sugar (powder)	5 gm
Salt	to taste
Refined oil	15 ml

Garam masala powder	5gm
Kasuri methi	2 gm
Black salt	2 gm
Salt	to taste
Yogurt	50 gm
Lime juice	5 ml
Mustard oil	15 ml
Fresh cream	30 ml
Charcoal	2 pieces
(for smoking the chicken)	

Garnishes

Parsley	Few sprigs
Zucchini	50 gm
Fennel leaves	Few leaves
Chives	Few sprigs
Red capsicum	15 gm
Yellow capsicum	15 gm

For Tandoori Chicken Pate

Chicken boneless	400 gm
Ginger garlic paste	15 gm
Red chilli powder	10 gm
Turmeric powder	5 gm
Coriander powder	10 gm
White pepper powder	5 gm

PRE-PREPARATION

- Prepare a soft dough using refined flour, yeast, sugar, salt, and water.
- Allow the dough to prove for 30 mins.
- Knock back the dough, shape into a thin cylinder and allow proving for another 30 mins.
- Preheat the oven at 180 °C.
- Chop the boneless chicken into small dices and marinate with curd and the powdered spices
- Chop the onions finely.
- Heat the charcoal on open fire.
- For garnishes, slice zucchini thinly into roundels and blanch for a minute, julienne the red and yellow capsicum and keep in cold water to curl, chop some chives finely and cut some chives into 2 inch pieces.

PREPARATION

- Bake the bread in the oven at 180 °C for 20-25 minutes and let it cool for 4-6 hours at room temperature before slicing.
- In a sauté pan, heat mustard oil, add onions and ginger-garlic paste. Sauté till onions turn translucent.
- Add the chicken pieces and sauté well until the chicken is well cooked. Add black salt, salt and the cream.
- Smoke this mixture with the heated charcoal for 15 minutes.
- Cool it down to room temperature and blend the mixture in a blender till smooth.
- Put the mixture in a piping bag with a star nozzle.
- Slice the baguette into half an inch thick slices and apply some butter. Toast them on a non-stick pan till the bread turns golden brown on both sides.
- For assembling, place the toasted slices of baguette on the serving tray, pipe the pate on the bread and garnish with fennel leaves, curls of capsicum, zucchini slices, parsley and chives.



Thai Meatballs with a Rice Wine Mint Dip

BY CHEF SANTOSH KUMAR DAS

SERVES 4

INGREDIENTS

Mutton mince	300 gm	<u>For the Rice Wine Mint Dip</u>	
Ginger	10 gm	Mint	30 gm
Garlic	10 gm	Ginger	20 gm
Fresh red chilli	10 gm	Rice wine	30 ml
Coriander leaves	15 gm	Honey	30 ml
Mint	15 gm	Fish sauce	15 ml
Basil	15 gm	Salt	To taste
Egg	1 no	White pepper powder	3 gm
Fish sauce	20 ml		
Bread slice	2 no.		
Salt	To taste		
Black pepper powder	5 gm		
Muslin cloth	½ metre		
Refined oil	30 ml		

PRE-PREPARATION

- Chop ginger, garlic, red chilly, basil, mint and coriander leaves.
- Prepare fresh breadcrumbs from bread slices.
- Boil water and prepare a double boiler for steaming.

PREPARATION

- Mix ginger, garlic, minced lamb, red chilli, coriander, mint, basil, egg, fish sauce, salt and black pepper powder.
- Make small balls of the lamb mince mixture and place them on the double boiler lined with muslin cloth.
- Cover the pan and steam the meatballs for 15 min.
- Heat oil in a pan and brown the outer surface of the meatballs over a high flame.
- Arrange the meatballs on satay sticks and serve them along with Mint and Rice Wine Dip.

RICE WINE MINT DIP

- Chop mint and ginger and mix with rice wine, fish sauce, honey, salt and pepper.
- Let the mixture stand for 2 hours for flavours to release completely.



Vietnamese Summer Rolls with Sriracha Peanut Sauce

BY CHEF J ANKIT PILLAI

SERVES 4

INGREDIENTS

Rice paper sheet	8 no.	Soya sauce	25 ml
Egg	2 no.	Sugar	2 gm
Carrot	100 gm	Peanut butter	50gm
Capsicum	75 gm	Hoisin sauce	25 gm
Zucchini	75 gm	Oyster sauce	25 ml
Red capsicum	50 gm	Vinegar	15 ml
Spring onion	50 gm	Refined oil	15 ml
Edible flowers	15 gm		
Microgreens	15 gm		
Romaine lettuce	1/2 bunch		
Glass noodles	100 gm		
Chicken Breast	300 gm		
Gochujang sauce	25 gm		
Sriracha sauce	75 ml		

PRE-PREPARATION

- Process the chicken breast by cutting it horizontally and flatten using a steak hammer.
- Marinate the chicken with salt, 25 gm gochujang sauce, 25 ml sriracha sauce, 10 ml soya sauce and 5ml vinegar.
- Cut thin batons of carrot, green capsicum, red capsicum, zucchini and spring onion greens.
- Blanch the carrot and zucchini in boiling water for 2-3 mins.
- Wash and soak the romaine lettuce, edible flowers and microgreens in ice cold water.
- Beat 2 eggs in a bowl and beat it with some salt. Prepare an omelette in a non-stick pan by cooking only on one side.
- Allow the omelette to cool down and cut into thick strips.
- Soak the glass noodles in hot water for 15-20 mins for it to soften.

PREPARATION

- Heat oil in a pan and grill the chicken breast for 7-8 mins. Allow it to rest and cut into thin strips.
- Toss all the vegetables individually with some salt.
- Dip the rice paper in a bowl with water and place it on a cloth towel.
- Place the microgreens and edible flowers and cover with the strip of omelette.
- Neatly arrange the carrot, zucchini, capsicum, spring onion, microgreens, lettuce, glass noodles and strips of chicken on top of the omelette.
- Then fold the summer roll to make a tight roll.
- Follow the procedure to make all the rolls.
- Serve the rolls cold or at room temperature along with the sriracha peanut dipping sauce.

FOR SRIRACHA PEANUT SAUCE

- In a mixing bowl add peanut butter, sriracha sauce, oyster sauce, hoisin sauce, vinegar and soya sauce.
- Mix the sauce thoroughly and add warm water to adjust it to a thin pouring consistency and check the seasoning.
- Serve along with vietnamese summer rolls.



Beverages



Blackcurrant Mojito

FACULTY : JAYANT KATHE

Yield : 220ml

Glass : Old fashioned glass

INGREDIENTS

Blackcurrant crush	15 ml
Caster sugar	½ tsp
Lemon wedges	3 nos
Sprite	To top
Mint	Few sprigs

PROCEDURE

- Muddle mint leaves, sugar, blackcurrant crush and lemon wedges over cube ice.
- Sugar, lime and cube ice help retain green colour for mint.
- When the mixture is ready top up with sprite.
- Serve in an old fashioned glass



Breakfast Shandy

FACULTY : MEDHA BHATTACHARYA

Yield - Approx 350 ml

Glass - Beer glass

INGREDIENTS

Orange marmalade	30 gms
Orange juice	60 ml
Lemonade	120 ml
Beer	Top up

PROCEDURE

- Shake orange marmalade and orange juice in a cocktail shaker with cube ice till smooth.
- Pour in to a beer glass.
- Slowly pour lemonade.
- Top it up with beer.
- Serve garnished with slice of toast placed on the rim of the glass.





Brewed Whisky

FACULTY : RASMITA DAS

Yield: 350ml
Glass: Coffee mug

INGREDIENTS

Whisky	30 ml
Chilled milk	120 ml
Vanilla ice cream	1 scoop
Espresso	30 ml
Hazelnut syrup	1 tsp
Sugar syrup	10 ml
Whipped cream	50 ml

PROCEDURE

- Add all the ingredients to a blender along with crushed ice.
- Blend ingredients till a nice frothy layer is formed on top.
- Add whisky and blend once again.
- Pour immediately before the froth subsides.
- Serve with whipped cream piped on top.



Caribbean Rhapsody

FACULTY : NANDAKUMAR GAIKWAD

Yield : 240ml

Glass : Zombie glass

INGREDIENTS

White rum	45 ml
Lemon grass	2 stalks
Water	100 ml
Sugar	100 gms
Soda	300 ml
Fresh mint	Few sprigs
Galangal	½ inch
Kaffir lime leaves	6 nos

PRE-PREPARATON

- Chop lemon grass into 2 inch pieces & lightly crush the pieces using a rolling pin.
- Add water, sugar & lemon grass to a small sauce pan. Bring to boil over medium heat, then remove from the heat. Allow it to cool.
- Add the mint leaves & let it steep for 15 mints.
- Strain out the mint & lemon grass.

PROCEDURE

- Add galangal, 4 kaffir lime leaves to a shaker & muddle it.
- Add rum, 45ml syrup, cube ice & shake.
- Strain in a zombie glass full of ice & top up with soda.
- Garnish with mint & kaffir lime leaves.



Coconut Dalgona

FACULTY : JAYANT KATHE

Yield : 200ml

Glass : Irish Coffee Glass

INGREDIENTS

Instant coffee	5 gms
Castor sugar	4 tsp
Coconut milk	100 ml

PROCEDURE

- Mix instant coffee, half castor sugar and 10 ml warm water, whisk till the mixture becomes creamy.
- Mix remaining sugar in coconut cream and stir it well to dissolve sugar.
- Pour coconut cream in a sugar rimmed glass over ice cubes leaving a gap of one inch on top.
- Spoon creamy coffee mixture on top. Ensure there are two distinct layers.
- Serve garnished with few grains of brown sugar on top.



Cool as Cucumber

FACULTY : ASIT MISHRA

Yield : 210ml

Glass : Old Fashioned Glass

INGREDIENTS

Gin	45 ml
Cucumber juice	60 ml
Ginger	10 gms
Lemon juice	10 ml
Salt	A pinch
Peppercorn	Few
Soda	Top up

PROCEDURE

- Put the peppercorns, ginger, lime juice and salt in an old fashioned glass. Muddle all ingredients together .
- Fill an old fashioned glass three fourth with cube ice.
- Pour over with the measured quantity of gin.
- Pour over with the measured quantity of cucumber juice extracted from crushed and strained cucumber.
- Top it up with soda.
- Served garnished with juliennes of ginger.





Cyan Rock

FACULTY : VIVEKANAND

Yield : 120ml
Glass : Martini Glass

INGREDIENTS

Vodka	45 ml
Blue Curaçao	15 ml
Orange juice	30 ml
Lemon juice	15 ml
Passion fruit syrup	15 ml
Cinnamon powder	Pinch
Black salt	pinch

PROCEDURE

- Rim Martini glass with black salt & cinnamon powder mixture.
- Pour blue Curaçao in the Martini glass.
- Add vodka, orange juice, lemon juice, passion fruit syrup & cube ice in a shaker & shake it vigorously.
- Pour the mixture over the blue Curaçao in the Martini glass
- Top up with soda & serve garnished with slice of orange on the rim.





Elixir

FACULTY : NANDAKUMAR GAIKWAD

Yield : 225ml
Glass : Red Wine Glass

INGREDIENTS

Gin	60 ml
Lime juice	10 ml
Cranberry juice	15 ml
Jim Jam biscuit	1no
Sparkling wine White/Rose	150 ml

PROCEDURE

- Add gin, lime juice, cranberry juice & ice in a cocktail shaker.
- Shake & strain in a red wine glass.
- Top up with sparkling wine, stir well.
- Garnish with a Jim Jam biscuit on the side



Fairy Mary

FACULTY : MEDHA BHATTACHARYA

Yield : Approx 250 ml

Glass : Old fashioned glass

INGREDIENTS

Vodka	60 ml
Mango juice	150 ml
Tabasco sauce	2 dashes
Crushed peppercorn	A pinch
Salt	A pinch
Basil leaves	10-12 nos
Lime juice	5 ml

PROCEDURE

- Shake all ingredients in cocktail shaker with cube ice till chilled.
- Strain into the old fashioned glass rimmed with castor sugar, salt and crushed peppercorn.
- Serve garnished with basil stalk.



Fire On The Ice

FACULTY : ASIT MISHRA

Yield : 150 ml

Glass : Martini glass

INGREDIENTS

Vodka	45 ml
Khus syrup	20 ml
Sprite	Top up

PROCEDURE

- Fill the cocktail glass three fourth with crushed ice.
- Pour khus syrup slowly on the crushed ice.
- Pour vodka on the syrup and ice mixture.
- Top it up with sprite.
- Serve garnished with a whole deseeded green chilli and peel of lime and a slice of lime on the rim





Gin Gin Mule

FACULTY : PRAJAY AGAWANE

Yield- 200ml
Glass- Highball glass

INGREDIENTS

Gin	45 ml
Lime juice	5 ml
Sugar syrup	10 ml
Mint	Few sprigs
Ginger ale	To top

PROCEDURE

- Muddle sugar syrup, lime juice and mint leaves in a shaker..
- Add the cube ice, gin and shake well till chilled.
- Strain into a highball glass filled with cube ice.
- Top up with ginger ale.
- Serve garnished with sprigs of mint.



Golden Apple Cocktail

FACULTY : JAYANT KATHE

Yield- 180ml

Glass- Champagne Flute

INGREDIENTS

Brandy	45 ml
Apple juice	100 ml
Flavoured sugar syrup	
(Cinnamon, Cloves, Cardamom)	15 ml
Fresh lime juice	10 ml

PROCEDURE

- Add all the ingredients to a shaker filled with crushed ice.
- Shake it well with ice.
- Serve garnished with apple slice dusted in cinnamon powder.





Haute Guava

FACULTY : NANDAKUMAR GAIKWAD

Yield-165ml
Glass- Margarita glass

INGREDIENTS

Spicy sour mix	45 ml
Guava juice	120 ml
Tabasco sauce	Few dashes
Salt	50 gms
Red chili powder	50 gms
Green chilly	2 nos
Pink guava	1 no

PRE-PREPARATION

- For making spicy sour mix. Slit green chilies & steep it in sour mix for at least 30 minutes.

PROCEDURE

- 1. Add spicy sour mix, guava juice, 3-4 dashes of tobacco sauce & ice in a cocktail shaker & shake well.
- Strain & pour it in a margarita glass rimmed with chili salt.
- Serve garnished with a wedge of pink guava on the side.





Laced Citrus Tea

FACULTY : SHILPA MADKAR

Yield : Approx. 250ml

INGREDIENTS

Brandy	30ml
Cinnamon stick	1/2inch
Star anise	1no
Orange zest	1tsp
Lemon wedge	1no
Honey	To taste
Teabag	1no
Water	300ml

PROCEDURE

- Boil the water in a saucepan. Add the cinnamon stick, star anise, orange zest and honey. Let it simmer for 5 minutes. Take the saucepan off the flame. Add the teabag and let it infuse.
- Discard the teabag and pour the contents into a heat resistant glass.
- Squeeze in the lemon wedge. Add the brandy. Stir well. Enjoy this spiked tea steaming hot on a chilly winter evening.

Suggestions : The brandy can be replaced with any liquor of your choice.



Lemon Boozy

FACULTY : RASMITA DAS

Yield- 2 shot
Glass- Short glass

INGREDIENTS

Vodka	40 ml
Sugar syrup	15 ml
Lemon juice	10 ml
Fresh cream	25 ml

PROCEDURE

- Add all the ingredients to a shaker filled with crushed ice.
- Shake, and strain it into 2 shot glasses.



Manzanaranja

FACULTY : MEDHA BHATTACHARYA

Yield - Approx 250ml

Glass- Tall glass

INGREDIENTS

Condensed milk	60 ml
Orange juice	90 ml
Apple juice	120 ml
Cinnamon powder	½ tsp
Egg white- half (Optional)	½ no

PROCEDURE

- Shake all ingredients in cocktail shaker with cube ice till chilled.
- Pour into a tall glass.
- Serve garnished with cinnamon powder sprinkled on top.



FACULTY : ASIT MISHRA

Yield: 400ml
Glass- Hurricane glass

INGREDIENTS

Blue Curacao(Non alcoholic)	30 ml
Grenadine syrup	20 ml
Soaked basil seeds	20 gms
Ice cubes set with basil seeds	8 no
Lemonade	To top up

PROCEDURE

- Pour grenadine syrup into a hurricane glass.
- Swirl the glass so that the grenadine syrup coats the sides of the glass. Discard the excess of grenadine.
- Fill the glass with ice cubes set with basil seeds.
- Pour the blue Curacao gradually through the ice.
- Add the soaked basil seeds.
- Top it up with lemonade.
- Serve garnished with a slice of orange placed on the glass.



Papaya Cosmo

FACULTY : VIVEKANAND

Yield: 220 ml

Glass- Old fashioned glass

INGREDIENTS

Papaya	200gms
Pineapple juice	30 ml
Blue Curaçao	30 ml
Honey	2 tsp
Soda	To top

PROCEDURE

- Blend the papaya to a smooth paste in a blender.
- Add the blended papaya, pineapple juice, honey & ice cubes in a shaker and shake till the mixture gets chilled.
- Put few ice cubes in a rock glass & pour the blue Curaçao over it.
- Pour the papaya, pineapple and honey mixture over it.
- Top up with soda & serve garnished with small chunks of papaya.



FACULTY : JAYANT KATHE

Yield- 150ml

Glass- Martini glass

INGREDIENTS

White rum	30 ml
Coconut cream	60 ml
Kokum concentrate	20 ml
Spice mix	1 heaped tsp
(green chilies, roasted cumin, celery salt)	
Fresh coriander	Few sprigs

PRE-PREPARATION

- For the spice mix blend green chili, roasted cumin & celery salt to a course texture.

PROCEDURE

- Mix white rum, coconut cream, cube ice and the spice mix along with kokum concentrate.
- Shake it well till it is smooth and chilled.
- Strain the mixture with a fine strainer and pour in a martini glass rimmed with celery salt and roasted cumin powder.



Summer Slam

FACULTY : MEDHA BHATTACHARYA

Yield : 300 ml
Glass : Hurricane glass

INGREDIENTS

Watermelon	300 gms
Cucumber	100 gms
Mint	8-10 sprigs
Lime juice	5 ml
Rock salt	A pinch
Ginger ale	To top

PROCEDURE

- Peel and deseed watermelon, cucumber and cut into cubes.
- Blend all ingredients together except ginger ale to a smooth mixture.
- Strain through a fine strainer.
- Pour into a hurricane glass filled with crushed ice.
- Top it up with ginger ale.
- Serve garnished with mint sprigs.





Sunrise With a Twist

FACULTY : VIVEKANAND

Yield: 150 ml
Glass: Hi-ball glass

INGREDIENTS

Orange juice	90 ml
Grenadine syrup	15 ml
Pineapple juice	30 ml
Lemon juice	7.5 ml
Ginger extract	7.5 ml
Black salt	Pinch
Soda	Top up

PROCEDURE

- Pour the grenadine into a highball glass one fourth filled with ice cubes,
- Add orange juice, pineapple juice, lemon juice, ginger extract & black salt in a shaker and shake it till mixture gets smooth and chilled.
- Pour the mixture over the grenadine syrup in the highball glass.
- Top up with soda.
- Serve garnished with lemon peel.



Tamarind Whiskey Sour

FACULTY : PRAJAY AGAWANE

Yield : 220ml

Glass : Old fashioned glass

INGREDIENTS

Whiskey	45 ml
Tamarind concentrate	5 ml
Lime juice	5 ml
Brown sugar syrup	10 ml
Orange juice	10 ml

PROCEDURE

- Combine whiskey, lime juice, brown sugar syrup, and tamarind concentrate in a cocktail shaker.
- Fill shaker with cube ice and shake until outside is frosty.
- Strain into a old fashioned glass filled with cube ice and serve.





Tarkarli Dawn

FACULTY : SHILPA MADKAR

INGREDIENTS

Palm fenny	30ml
Kokum nectar (Amrut Kokum)	25ml
Fine salt	To taste & for salt rim
Club soda	200ml
Lime wedges	2 no.

PROCEDURE

- Moisten the rim of a tall glass with a lime wedge and dip it in a saucer of salt. Shake off the excess.
- In a cocktail shaker add 3-4 ice cubes, palm fenny, kokum nectar and a pinch of salt. Squeeze the lime wedge in it. Shake well for 1-2 minutes.
- Pour the contents into the salt rimmed glass, top with club soda and stir. Serve garnished with a lime wedge.

Suggestions

- Palm fenny is not easy to find and has a rather strong taste. It can be substituted with 45 ml vodka in this recipe.
- If using proprietary kokum syrup adjust the quantity according to the sweetness desired.
- You can make your own kokum nectar with fresh kokum (*Garcinia indica*) rinds. Stew them without the pulp, with twice as much sugar until the sugar melts. Cool and store in the fridge in a glass jar. Decant before use.



FACULTY : RASMITA DAS

Yield : 2 shots

Glass : Shot Glass

INGREDIENTS

Dark rum	40 ml
Apple juice	60 ml

PROCEDURE

- Add all the ingredients to a shaker filled with crushed ice.
- Shake, and strain it into 2 shot glasses.



FACULTY : SHILPA MADKAR

Yield : Approx. 150 ml

Glass : Cocktail glass

INGREDIENTS

Coconut liqueur	45 ml
Tender coconut water	100 ml
Fresh ginger juice	5 ml
Fresh lime juice	5 ml
Ginger julienne	To garnish

PROCEDURE

- Add the coconut liqueur, coconut water, ginger juice, fresh lime juice and 3-4 ice cubes into a cocktail shaker. Shake well for 1-2 minutes.
- Strain into a cocktail glass and garnish with ginger julienne.



Vitamin C

FACULTY : PRAJAY AGAWANE

Yield- 330ml
Glass- Beer mug

INGREDIENTS

Gin	30 ml
American style lager	To top
Orange juice	60 ml
Lime juice	5 ml
Sugar syrup	10 ml

PROCEDURE

- Pour gin, orange juice, lime juice and sugar syrup into beer mug filled with cube ice.
- Top it up with beer and stir gently.
- Serve garnished with orange wheel and maraschino cherries.



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