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APRIL - MAY 2019, ₹150

India Design ID Report

AN EXCEPTIONAL
DESIGN SHOWCASE BY
145 PLUS EXHIBITORS,
INSTALLATIONS,
PARTIES AND MORE

People We Love

ABIN CHAUDHURI
JAMES LAW
SIR DAVID ADJAYE
VIKRAM GOYAL

SUMMER SHOWERS

BATHROOMS WITH BLACK ACCENTS AND FLORAL HUES **TRENDS** SUMMER
LIGHT AND CUCUMBER WATER **HOMES** WITH LOADS OF SUNSHINE

DECOR LEISURE

Warm Solace in the Hill's Kitchen

*Wrapped in the enclave of the greens, the nip in the
mountain air beckons you to create a whole new culinary
sojourn around vacation food for the soul*

FOOD COURTESY **JIM'S JUNGLE RETREAT**
STYLING BY **PRATEEKSHA KACKAR** PHOTOGRAPHS BY **TANUJ AHUJA**



Roasted Pumpkin Soup

Scotch eggs with
beetroot Carpaccio and
tomato Kasaundi



DECOR LEISURE



Himalayan salt &
Rosemary roast Chicken

A Pie With A Twist
(Gluten Free & Dairy Free)





Roasted Pumpkin Soup

INGREDIENTS

500gm Golden yellow pumpkin, 2-3 small cloves of coarsely crushed Garlic, 1 Table spoon Olive oil, Mountain salt, 10-12 freshly grounded Black pepper corns, A few sprigs of Dill, crisply done Bacon Bits (optional), 2 Tablespoon whisked Coconut cream

METHOD

Wash, clean and cut the pumpkin in big chunks. Rub the garlic, salt, pepper and half quantity of olive oil onto the pumpkin pieces. Roast this preparation in hot oven at 220 degree C for 25-30 minutes till it is soft and cooked through. Scoop out the pulp and puree it. Heat the soup to boil in a saucepan and adjust the seasoning with finely chopped dill. Serve hot with a swirl of coconut cream and bits of bacon.



Scotch eggs with beefroot Carpaccio and tomato Kasaundi

SCOTCH EGGS

INGREDIENTS

7 Eggs, 350gm Mincemeat, 200gm Breadcrumbs, 1 medium sliced Onion, ½ tablespoon Ginger, 1 tablespoon Garlic paste, 2 tablespoon chopped Mint leaves chopped, 2 tablespoon chopped Parsley chopped, Salt to taste, 12-15 coarsely crushed Black Pepper corns, ½ tablespoon Mustard, 12-15 coarsely crushed Black Pepper corns, ½ tablespoon Mustard powder, 2 teaspoon Worcestershire sauce, Pinch of Flour to dust the roll, Oil to fry

METHOD

Boil 6 eggs for 7-8 minute, peel and keep aside. Take fine mince of meat, add the browned onions, Worcestershire sauce, ginger paste, garlic paste, salt, black pepper, mustard powder, mint leaves, parsley, 2 tablespoon of bread crumbs and mix thoroughly. Wrap each boiled egg with a layer of mincemeat mixture to cover them completely. Dip each egg roll first in flour and then in beaten egg. Roll it in bread crumbs. Keep aside. Prepare all the eggs in the same way. Heat oil in a wok, and deep-fry the eggs. You can keep them warm in an oven.

BEETROOT SALAD

METHOD

2 thinly sliced Beetroots, 3 tablespoon Red wine vinegar, Salt to taste, a pinch of Pepper. Marinate the Beetroot slices in Red wine vinegar, salt, pepper for 3-4 hours. Drain it before serving.

TOMATO KASAUNDI

INGREDIENTS

2-3 chopped Tomatoes, 1 chopped Green Chilly, 1 inch chopped Ginger, 3-4 cloves of Garlic, 1 small chopped onion, ¼ teaspoon Cumin, 2 tablespoon Vinegar, 1 teaspoon Sugar, Salt to taste

METHOD

Mix all the ingredients and keep aside for 4-5 hours. Grind to make a thick paste. Heat sesame oil and add cumin. Once it starts to crackle, add the chutney

paste and cook till the oil comes on the surface. Keep aside, allowing it to cool. Cut the scotch eggs in two halves and serve with tomato Kasaundi and beetroot salad.



Himalayan salt & Rosemary roast Chicken

Ingredients

800-950gm, 2-3 Lemons, Few sprigs of Rosemary, 12-15 pieces of Garlic cloves, 1/3 cup of White Wine, Himalayan Mountain Salt to taste, ½ cup Olive Oil, Fresh and Coarsely grounded Pepper

METHOD

Wash and clean the chicken thoroughly. Crush 5-6 cloves garlic finely and mix with some lemon juice, olive oil, pepper and mountain salt. Rub the above mixture on the chicken, inside the skin and all over thoroughly. Keep it aside for 2-3 hours. Preheat oven to 220 degree C. Mix white wine with rosemary and the whole cloves of garlic. Rub this as well on the chicken. Roast the chicken at 200 degree C for 55 minutes to 1 hour till the skin is golden in color and crackling. Baste the bird halfway through cooking. Keep it aside for 10 minutes to rest before serving.



A Pie With a Twist (Gluten Free & Dairy Free)

INGREDIENTS

180gm Seedless Dates paste, 3 tablespoon Almond meal, Few coarsely crushed Gluten free biscuits/ crackers, 5-6 Tablespoon roasted Amaranth grain (seeds), 1/2 cup Coconut milk, 1/3 cup Almond milk, 1/2 teaspoon Cardamom powder, 1 teaspoon Agar-agar, 5-6 chopped roasted almonds, 2 tablespoon fresh Pomegranate seeds

METHOD

Soak Agar-agar in slightly warm water and keep aside. Cook almond milk with amaranth grain. Add coconut milk and cook slowly to allow it to thicken without curdling. Gently simmer soaked Agar-agar till it thickens to a sauce like consistency. Add cardamom powder and roasted chopped almonds. Stir and keep aside. Keep warm. Mix dates paste, almond meal and gluten free crackers/ biscuits gently. Spread them on a greased pie mould. Pour the Amaranth - milk mixture, spreading it gently and evenly on the date-biscuit mixture. Chill for 4-5 hours, letting it set. Garnish with fresh pomegranate seeds. Serve in cut slices. ♦