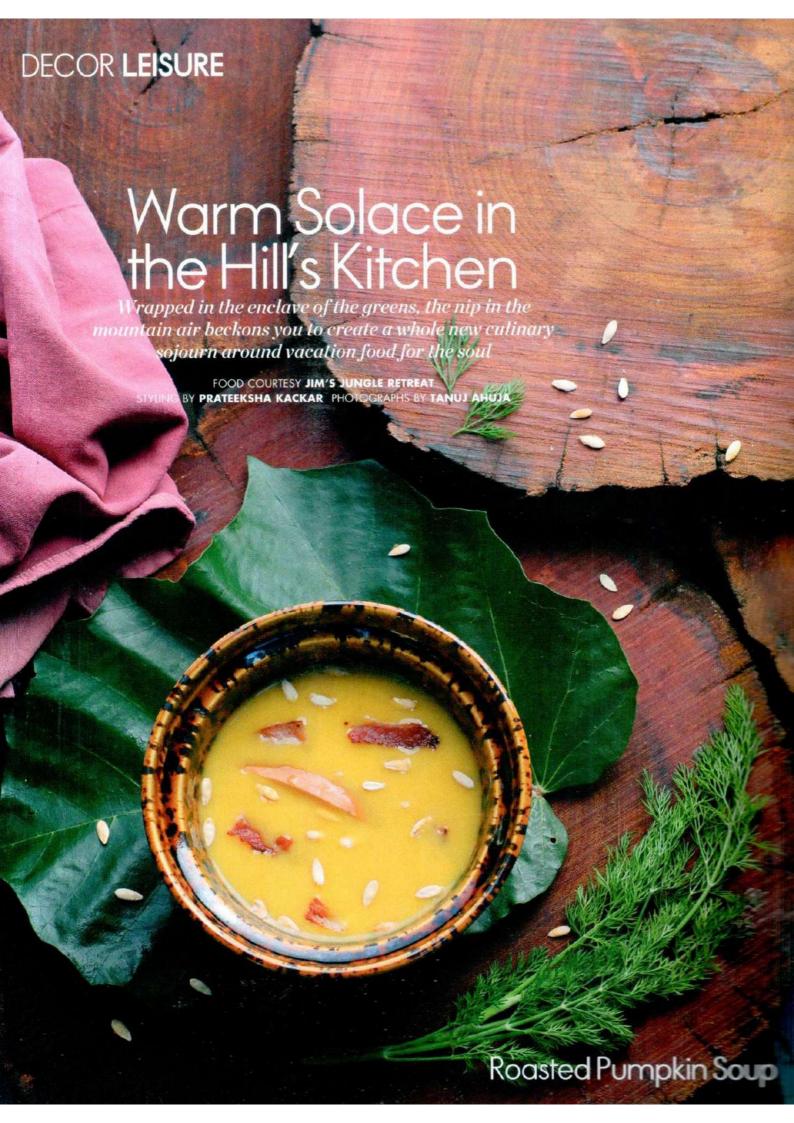
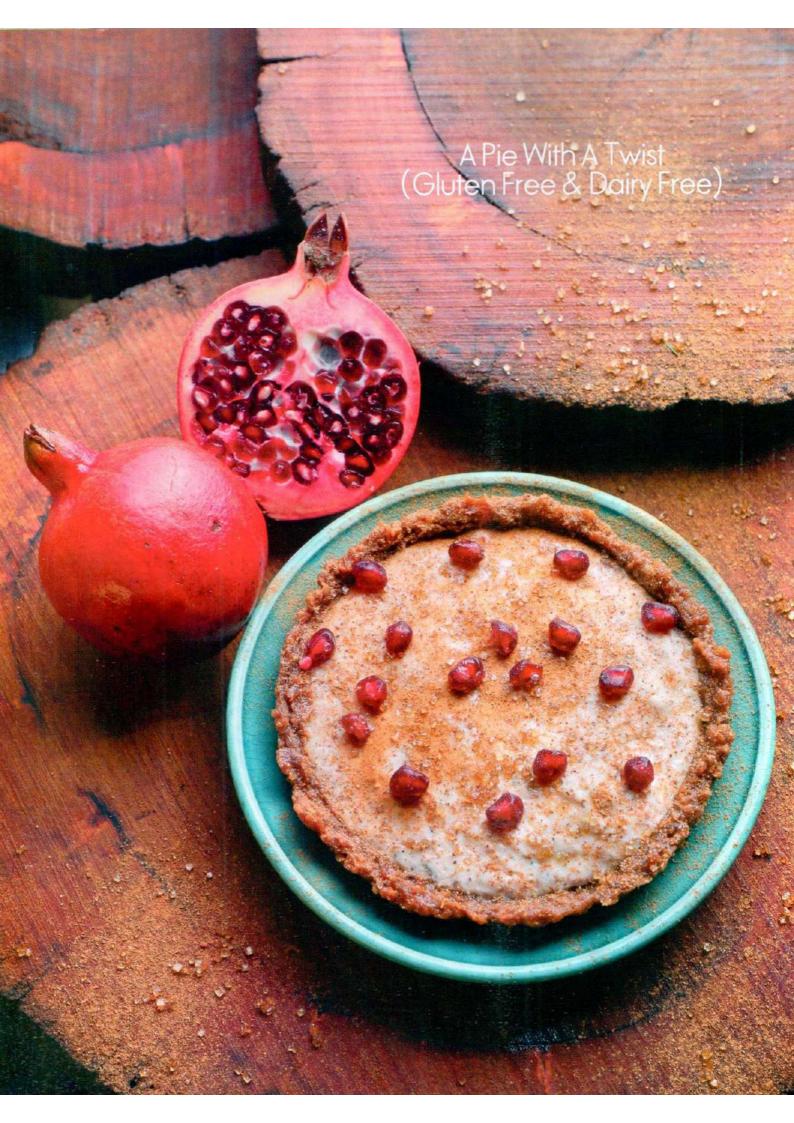
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PARTIES AND MORE People West ABIN CHAUDHURI JAMES L SIR DAVID ADJAYE VIKRAM GOYAL SUMMER SHOWERS BATHROOMS WITH BLACK ACCENTS AND FLORAL HUES TRENDS SUMMER LIGHT AND CUCUMBER WATER HOMES WITH LOADS OF SUNSHINE









DECOR LEISURE



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 beetroot Carpaccio and tomato Kasaundi

SCOTCH EGGS INGREDIENTS

7 Eggs, 350gm Mincemeat, 200gm Breadcrumbs, 1 medium sliced Onion, ½ 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, 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

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 datebiscuit mixture. Chill for 4-5 hours, letting it set. Garnish with fresh pomegranate seeds. Serve in cut slices. •