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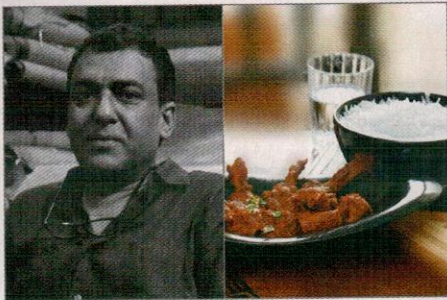
HOMES, CONVERSATIONS AND CUISINE

THE GENTLEMEN'S CLUB

MEET REM KOOLHAAS, AATISH TASEER, MATTHEW WILLIAMSON, KRSNA MEHTA, ASHIESH SHAH, PURU DAS AND BRIAN DEMURO, ASHISH GANJU, DAVID HOUSEGO, MANISH GULATI, BOBBY AGGARWAL AND MANY MORE...

ACKNOWLEDGMENTS

ELLE DECOR brings you more in-depth articles and insights into design, decor and culture. Introducing our special contributors –



Bobby Aggarwal

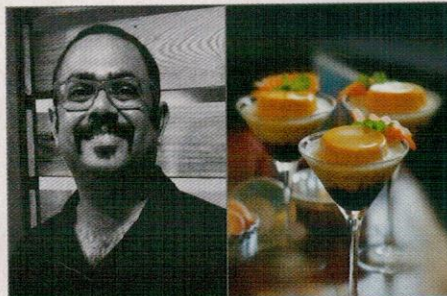
FOUNDER, PORTSIDE CAFE, NEW DELHI

The economics graduate has been pursuing his fascination for leather products for 25 years while cleverly building a business empire – two factories, three outlets in India, one in Luxembourg and more to come....

Home to me Is where I go to unwind

Your choice of comfort food Maggi noodles and aloo chat

In this issue Shares his secret instructions for cooking *asli* Bhuna Ghost in "Donning the Chef's Hat". Pg 280



Manish Gulati

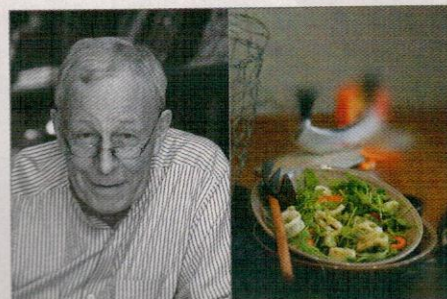
DIRECTOR, M:OFA STUDIOS, NEW DELHI

Alumnus of the CEPT School of Architecture, Ahmedabad, he has been running his New Delhi based practice since 2002, which is renowned for its contemporary, global language.

Home to me My gourmet kitchen

Chef you'd like to rendezvous with Ferran Adria

In this issue Introduces us to dessert, the molecular gastronomy way in "Donning the Chef's Hat". Pg 280



David Housego

CHAIRMAN, SHADES OF INDIA, DELHI NCR

The ex Financial Times correspondent and UK born founder of Shades of India is a fish pie-foie gras-Sauternes enthusiast, whose first love remains Paris...

Home to me Now, our flat in Noida, where I can relax, read and swim in our terrace pool

A secret ingredient Anchovies, marvellous in Italian dishes

In this issue Reveals his exotic salad recipe in "Donning the Chef's Hat". Pg 280

CORRECTION In the June-July 2013 issue of ELLE DECOR on Pg 250 "From The Market" in the Focus section, the brand Caligaris' products available at Stroika were credited incorrectly. Website: www.stroikaindia.com. The error is regretted.



Manish Gulati's Floating Mango Ravioli in
Coconut Custard Foam and Chocolate Soil

Donning the Chef's Hat

These men create magic with their designs and when ELLE DECOR presented a culinary challenge, not one blinked an eye to conjure up delectable dishes

PHOTOGRAPHY BY **TANUJ AHUJA** STYLING BY **SONIA DUTT** FOOD PREPARATIONS BY **BOBBY AGGARWAL, DAVID HOUSEGO and MANISH GULATI**

Manish Gulati's Floating Mango Ravioli in Coconut Custard Foam and Chocolate Soil

FOR THE CHOCOLATE SOIL

75 ml water, 200 gm white castor sugar, 80 gm dark chocolate, crushed, 1 tbsp butter, 1 tbsp pure honey, 15-20 almonds, coarsely crushed, few drops of ginger infused oil

FOR THE CREME ANGLAISE MOUSSE

400 ml heavy cream, 200 ml milk, 1/3 cup brown sugar, 5 organic egg yolks, 4 golden gelatin leaves, soaked in cold water, 1 vanilla bean, slit

FOR THE COCONUT CUSTARD FOAM

1 cup creme anglaise, 50 ml cold milk, 45 ml coconut liqueur, 12 gm soy lecithin (egg white as alternative)

FOR THE ALGINATE BATH

1 kg water, 5 gm sodium alginate

FOR THE MANGO PUREE RAVIOLI

250 gm water, 250 gm Alphonso mangoes, puree, 2.4 gm calcium lactate gluconate, sugar to taste, sliced fresh mango and mint leaves for garnish

METHOD

FOR THE CHOCOLATE SOIL

Heat sugar and water to 135° Celsius. Remove from heat and add the chocolate. Stir rapidly until the fat from the chocolate separates, leaving a chalky granular mix. Pour over a sheet of butter paper. Roast the almonds in butter, add honey and caramelize to form a praline. Pour over a buttered foil and let it cool. Crush and mix the two to create a mud and gravel textured soil for the base. Mix a few drops of ginger oil.

FOR THE CREME ANGLAISE MOUSSE

Boil cream and milk in a saucepan with slit vanilla bean. Take off heat, cover the pan and set aside to infuse the vanilla flavour. Over a double boiler, stir the egg yolks and brown sugar gently until the mix turns pale. Gradually add warm cream and continue stirring till the custard coats the back of the spoon. Remove a cup of custard and keep aside for foam. Squeeze out the water from gelatin leaves, add to custard and continue stirring over heat until gelatin dissolves. Remove from heat, sieve and cool to room temperature.

FOR THE COCONUT CUSTARD FOAM

Dissolve soy lecithin in milk. Add this mix to the cup of creme anglaise along with coconut liqueur and stir well. Put the mix in a rectangular container that is at least four-five inches tall and cover 2/3 of the brim with plastic wrap. Use an immersion blender sideways from the open end of the container with a slight lift to collect the liquid on the covered end. Blend keeping the blades near the surface to incorporate enough air that creates sufficient foam.

FOR THE ALGINATE BATH

Mix sodium alginate in cold water using an immersion blender until it is completely dissolved. Refrigerate for 30 minutes to remove bubbles.

FOR THE MANGO PUREE RAVIOLI

Finely sieve the mango puree to get rid of any strands. Mix sugar for desired sweetness. Completely dissolve calcium lactate gluconate in 50 gms of water. Mix the calcium liquid with mango puree and fill in flat round or spherical silicon moulds to the desired shape and freeze overnight. Before assembling, warm the alginate bath in the microwave at around 65° Celsius. Drop the frozen mango ravioli one by one gently into this bath. Leave each for about 2-4 minutes in alginate bath until it thaws and a gel membrane is formed around each of them. Gently lift one by one using a slotted spoon and give a good rinse in a clean water bath.

TO ASSEMBLE

Add a spoonful of chocolate soil at the bottom of a martini glass. Pour the cooled creme anglaise over soil to fill the glass halfway. Scoop coconut custard foam to fill the remaining space in the glasses. Place each ravioli gently over the foam and serve garnished with sliced fresh mango and mint leaves. NOTE: The dessert should be prepared in advance, stored in a water bath in the refrigerator as the foam settles fast. After assembling, serve and consume immediately.