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taste notes

Let's go local

Chef Ritabrata Biswas of Grace at Kolkata Centre for Creativity shares two flavourful vegetarian recipes for Pujas



IF THERE'S SOMETHING the pandemic has taught us it's looking inwards for a more sustainable and ethically conscious lifestyle, and this *Puja* many foodies are trying to eat better and smarter. Grace at Kolkata Centre for Creativity is the progressive vegetarian restaurant that is famous for putting well-designed spins on trusty vegetarian numbers, be it global or *desi*. And when it comes to judiciously using homegrown ingredients, no one does it better than Chef Ritabrata Biswas, whose acumen in blending new flavours with old and often forgotten ingredients is notable. His focus on making the most of local produce, helps him create dishes that are modern yet rooted in regional flavours.

If you're looking to go green this *Puja* or have recently taken up a healthy new diet, these two easy vegetarian recipes can be your go-to options even if you're planning a fancy spread. Chef Biswas' Greens and *Narkol Shorshe* is a fun, palatable salad made with coconut milk and mustard oil, which contemporises the Bong-approved *Shorshe Narkol* seasoning we're all so familiar with. And the *Kalo Chaler Payesh* or the black rice *kheer* is of course, a North eastern speciality that is hugely popular in Manipur and Assam; Chef Biswas' version uses some fun new-age elements in the dessert like caramel syrup and basil. Have a look:

Greens and Narkol Shorshe

Ingredients:

Yoghurt 30 gm | Cream 100 ml | Mustard oil 16ml | Black mustard seed 10 gm | Yellow mustard seed 10 gm | White vinegar 22ml | Coconut milk 40 ml | Butter 140 gm | Curry leaf 10 gm | Refined oil 40 ml | Romaine leaf 30 gm | Lettuce leaf 30 gm | Lollo rosso 30 gm | Orange 14 gm | Musk melon fruit 60 gm | White wine vinegar 1 ml | Cucumber 20 gm | Sugar 2 gm

Method:

- Wash the greens, dry them properly and put them all in a bowl.
- Add salt, pepper and olive oil dressing.
- Mix it well and put the greens in a salad bowl for final plating.
- Put some orange segment, melon scoop and pickled cucumber.
- Finally, garnish with some microgreens.



Kalo Chaler Payesh

Ingredients:

Black rice 15 gm | Milk 250 ml | Caramel syrup 25 ml | Honey 20 ml | Basil leaf 7 gm | Salt 1 gm | Cardamom powder 1gm

Method:

- Wash the black rice and soak for 2- 3 minutes.
- Heat the milk on medium heat in a pan.
- Once the milk starts to boil add the rice and cook on low heat until the rice is nicely cooked and the milk has reduced to half. (It will take 30 - 40 minutes)
- Add caramel syrup for sweetness.
- Keep stirring to make sure it doesn't stick to the pan.
- For flavour, sprinkle basil and cardamom powder.

— Farah Khatoon

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