



FUSION INDIAN CUISINES

Fusion Cuisine is a perfect blend of variety of ingredients and cooking techniques to create a delicious fusion of tastes and flavours! For all the foodies who love experimenting with new food, we present to you Fusion cuisine with an Indian touch! By **PANDIYAN**, Continental Chef de Cuisine, Turyaa - Chennai

PISTACHIO CRUSTED CHICKEN ROULADE WITH DEVILLED MUSHROOM

INGREDIENTS

FOR CHICKEN ROULADE

- 1 no chicken breast
- Half a bunch spinach leaves
- 50 gms paneer
- 45 gms mozzarella cheese
- Salt to taste
- 5 gms crushed black pepper
- Olive oil 15 ml
- 3 gms chopped garlic
- 50 gms Pistachio chopped finely

FOR SALONA

- 2 tablespoons vegetable oil
- 500 g onions finely chopped
- 3 cloves garlic, crushed
- 1 small fresh ginger, peeled and crushed
- 1 tablespoon tomato paste
- 500 g potatoes cut into large cubes
- 500 g baby zucchini, peeled and cut into thick slices
- 500 g eggplants, peeled and cut into large cubes
- 10 gms garam masala powder
- Salt to taste

FOR DEVILLED MUSHROOMS

- 50 gms Mushroom
- 10 ml refined oil
- 5 gms curry powder
- 2 gms crushed black pepper
- Salt to taste

METHOD

FOR CHICKEN ROULADE

- Wash and clean the chicken breast. Slit the breast to a heart shape.
- Marinate the chicken breast in oil,

salt and crushed black pepper.

- Blanch the spinach leaves for few seconds and pass through running cold water and keep a side
- Take a bowl. Mix grated paneer, mozzarella cheese and chopped garlic. Season with little salt and pepper.
- Take a sheet of silver foil. Place the chicken breast in the center. Layer the blanched spinach leaves. Then spread the paneer and mozzarella mixture over spinach.
- Roll the chicken breast and place the rolled breast in one end of the sheet. Roll the sheet tightly and fold like chocolate on both the ends.
- Place in a preheated oven of 180 degrees and bake the chicken for about 30 – 40 minutes by placing it in water bath. Remove and keep it ready for food plating.

FOR SALONA

- Heat little oil in a pan. Add ginger and garlic and cook for few seconds.
- Add onions and cook till golden brown and add cut tomatoes and cook till tender.
- Add rest of the vegetables and stir for few seconds. Add garam masala powder and cook further for few seconds on a slow flame. Add salt and sufficient chicken stock and cook till the vegetables are tender.
- Pass the cooked vegetables and retain the strained water for further cooking.
- Put the strained vegetables in a

blender and make a fine paste by adding little water. After blending, pass through the strainer once again.

- Heat the remaining oil in a pan and add the strained mixture of vegetables and cook. Add the strained water and cook on a slow flame till the gravy reaches thick consistency and the raw flavour is gone. Check for seasoning and add salt if required. Keep it ready for plating.

FOR DEVILLED MUSHROOMS

- Wash and clean the mushrooms. Cut in quarters.
- Heat oil in a pan. Add the mushrooms and cook on slow flame.
- Add curry powder and salt and little water.
- Reduce and check whether the mushroom is tender.

PRESENTATION

- Take a pasta plate. Place a ring in center. Place the mushroom and set it tight.
- Remove the ring. Pour the cooked salona and place a slice of chicken roulade slanting on devilled mushroom
- Accompany with a scoop of potato bhaji on the side. Top garnish with a crispy fried raw plantain. Garnish with a sprig of coriander leaves. Serve hot.



MOCHA DARK CHOCOLATE BAR WITH QUENELLE OF VANILLA CREAM AND ANGEL FOOD CAKE



INGREDIENTS

FOR MOCHA

- 200 gms sugar
- 100 gms unsweetened cocoa
- 50 gms butter, melted
- 25 gms instant coffee granules
- 30 ml of water
- 5 ml vanilla extract
- 1/2 teaspoon baking powder
- 2 large eggs, lightly beaten
- 1 large egg white, lightly beaten
- 2/3 cup all-purpose flour
- 75 gms dark chocolate
- Refined oil for greasing the pan

FOR THE ANGEL FOOD CAKE

- 1 cup cake flour
- 1/2 cup powdered sugar
- 1/2 tsp. salt
- 3/4 cup powdered frozen dried strawberries
- 1 1/2 cups egg whites (about 10-12 eggs)
- 1 1/2 tsp. cream of tartar
- 3/4 cup sugar
- 3 tbs. water

METHOD

FOR MOCHA CHOCOLATE BAR

- Preheat oven to 350°f.
- Coat bottom of an 8-inch square baking pan with oil.
- Combine sugar and next 8 ingredients in a bowl.
- Lightly spoon flour into dry measuring cups and level with a knife. Add flour and dark chocolate to cocoa mixture, stir until blended. Spread batter in prepared pan. Bake at 350° for 30 minutes. Cool on a wire rack.

PREPARATION FOR ANGEL CAKE

- Preheat your oven to 375 degrees, and have a fluted pan ready to go, ungreased.
- Over a piece of parchment paper, sift together your cake flour, powdered sugar, salt, and freeze dried strawberries.
- Move your sifter over a large bowl, and pour the dry ingredients over it. Set aside.
- In a large bowl, beat together your egg whites and cream of tartar until foamy. Increase your speed, and slowly add in the sugar as you continue to beat the eggs, until they have reached soft peaks.
- Sift about half of your dry ingredients right into your egg whites, and gently fold everything together until combined.
- Sift the remaining dry ingredients, and continue to fold until mostly combined. Then add the water, and continue folding until completely combined.
- Spread the batter into your fluted pan evenly. Bake in your preheated oven for 25-30 minutes, or until the top is golden brown and the cake has risen. Cool completely in the pan before removing by running a knife along the edges.

PRESENTATION

- Take a plate. Put some sugar on the plate and burn with torch burner till the sugar turns caramel drops. Allow them to cool.
- Place a piece of dark chocolate mocha bar. Top with chocolate sauce, quenelle of vanilla flavour whipped cream and a cherry.
- On the end of the plate, place small pieces of angel food cake and top with melted chocolate and almond.

MALAAI BROCCOLI TIKKA



INGREDIENTS

- 200 gms- broccoli
- 50 gms cashew and cream
- 25 gms butter
- 20 gms oil
- 10 gms ginger garlic and green chilly
- 10 gms salt
- 50 gms lemon

METHOD

- Start by blanching the broccoli florets in the boiling water,
- soon followed by marinating it with ginger garlic paste.
- Add salt, lemon juice, cashewnut

paste and green-chilli

- After having that mixed, add rich cooking cream for further marination
- Turn on the gas and place the claypot/non-stick pan and keep a medium flame
- Add some butter into and put in the marinated broccoli into it as you cook that until golden brown.
- Garnish with lacha onion and mint chutney
- May also considering garnishing with rosemary or coriander leaves.

TIP This recipe can also be replicated with blanched cauliflower.