

VOGUE

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VIDYA BALAN

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**THE VOGUE
COOKBOOK
2013**

Star chefs share
their best recipes

**FINALLY!
CARBS
THAT LOVE
YOU BACK**



CASA, TASTE, TRAVEL AND LIFESTYLE

THE
VOGUE
COOKBOOK 2013

VOGUE LIVING

EDITED BY ANINDITA GHOSE

TASTE

CAPTAIN COOKS

Vogue India gets 15 superstar-chefs from around the world to share their recipes for the dishes that will define 2013—welcome to the big leagues. By AARTI VIRANI



Albert Adrià's tomatoes with gazpacho jelly is set to be a highlight of the new year

GETTY IMAGES; CHOC/ESTER/ADRIESHOME

To eat well: the resolution that's firmly tied to the start of every year. This time, we've upped the ante and consulted a kaleidoscope of culinary heavyweights across the globe, ranging from Ferran Adrià to Vikas Khanna, to spotlight recipes that will define 2013.

Some chefs, like Delhi-based Ritu Dalmia, claim that earthy, comfort food will reign supreme; others like René Redzepi, chef at renowned Danish restaurant Noma, marry locally sourced bounty with painstaking technique. Not surprisingly, then, the

dishes we have for you span the spectrum from sinfully indulgent to decidedly figure-friendly and downright avant-garde. Vogue gets 15 recipes that are authentic reflections of the gourmands featured, straight from the virtuosos' kitchens to yours. >

Photographed by JIGNESH JHAVERI Food styled by SHUBHANGI DHAIMADE

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Spice chocolate truffles

BY HARI NAYAK

He started out flipping masala omelettes for his family as an eight-year-old in Chennai, but chef, restaurateur and author Hari Nayak now has a culinary history that includes stints with powerhouses like Albert Adrià, Marcus Samuelsson and Alain Ducasse. Nayak was the primary culinary consultant for Café Spice, one of America's largest Indian food chains, and instrumental in the recent launch of their *dosa*teria and *lassi* bar in New York, which offers modern variations of the South Indian *udipi* (unusual *dosa* fillings include stir-fried coconut shrimp and tofu masala). "Let 2013 be a year of indulgence," he says, referring to his recipe of choice—decadent handcrafted truffles. "Let there be no guilt, no remorse and no looking back."

MAKES 40 TRUFFLES

INGREDIENTS

255g semi-sweet chocolate
(finely chopped)
1 cup heavy cream
2 tsp Sichuan pepper (crushed),
or a spice of your choice
3 tsp unsalted butter (softened)
Cocoa powder (for dusting)

METHOD

Set aside the chopped chocolate in a medium bowl.

Using a small pot, bring the cream and pepper to boil.

Remove from heat, and let it infuse for 10 minutes.

Strain the hot cream through a fine sieve over the chocolate.

Add $\frac{1}{2}$ of the pepper that remains in the strainer back into the chocolate mixture. Whisk until smooth.

Transfer the chocolate-cream mixture into a flat pan. Mix in the butter, and cover

completely with cling film. Refrigerate for at least 2 hours, until it sets.

Place the cocoa powder in a shallow pan. Using a teaspoon dipped in hot water, form 1cm balls of the chocolate mixture.

If the mixture goes soft while working, refrigerate again until it sets. Roll the truffles in generous amounts of cocoa powder. If stored in an airtight container in a cool place, the spice chocolate balls will keep for 3 weeks. >

