

TASTER

DISCOVER THE LATEST FLAVOURS FROM GOURMET COOKING FROM AROUND THE WORLD

*05

AUGUST, 2011

FLAVOUR FOCUS: OLE! MEXICA @ NATURE'S BASKET

Ole! The rains are coming down relentlessly. It is the season when one craves for hot, spicy & hearty food to warm one up from the insides. What better cuisine to celebrate in this season than Mexican cuisine. With the staples of Mexican cuisine being, beans, corn and rice, its close enough to Indian cuisine to not stretch our imaginations too much and yet, exotic enough to keep our sluggish appetite piqued.

So why not banish the dampness of Indian monsoons with a hearty Mexican meal. We have everything you need to cook up, anything from a homely one bowl meal of



Tortilla soup, or weekday dinners of Tacos and Burritos stuffed with beans, lamb or prawns and crumbed Mexican cheese. Or perhaps you might want to consider celebrating with a Mexican Fiesta starting with a platter of Chorizo, alongside Nachos accompanied by sour cream, salsa, and guacamole, Lamb in a Mole sauce, Arroz con

lima and conclude with a Flan or Churros con Chocolate. For a nightcap, use our excellent cocoa or chocolate bars to make a decadent cup of hot chocolate, spiced with a kiss of chilli like the Aztecs savoured it.



TRY THIS!

Savoury El Sabor Nachos!
with Tangy Old El Paso Salsa Dips



Godrej Nature's Basket will soon be in the land of nawabs **HYDERABAD** at Banjara Hills

SHELFWATCH

WE ARE CONSTANTLY ADDING NEW AND INTERESTING THINGS TO OUR SHELVES. HERE'S A TASTER OF SOME OF OUR FAVOURITES.



LORENZ CHIPS & EL SABOR MEXICAN DELIGHTS

MEXICAN GOODIES, REFRESHING TEAS & FUN SNACKS

Nature's Basket brings you a wide array of exciting foods. From spicy & delicious mexican wraps, nachos, dinner sets from **El Sabor**, savoury and tangy snacks from **Lorenz** and to soothe your senses refreshing organic & flavoured teas from **Clipper**. Our shelves are full of goodies you wouldn't want to miss.

MUST TRY

Lorenz Monster Munch Cheese Chips, Paprika Classic Chips, Hot N Spicy Chipsletten

Clipper Green Ginseng Raspberry Tea, Organic White Tea, Organic Dandelion Infused Tea

El Sabor Nacho Chips, Wraps, Taco Dinner Kit, Fajita Dinner Kit



REFRESHING ORGANIC GREEN TEAS FROM CLIPPER

WHAT TO DO WITH... YOUR TEACUP

EVER BOUGHT SOMETHING YOU'RE NOT QUITE SURE HOW TO USE?

WELL, EVERY MONTH, THIS SPACE WILL GIVE YOU SOME QUICK AND DELICIOUS IDEAS FOR WAYS TO USE IT.



Radhika Batra of Tea Cup, fine teas and whatnots conducted a workshop at Nature's Basket. Here she recommends teas to consume at different times of the day from the tea racks at Nature's Basket. Start your day bright and early with an invigorating Green Tea. Green teas aid in weight loss alongside a healthy diet as they detoxify the system. **Dilmah natural Green Tea** and **Dilmah Green Tea infused with Lemon Grass** make excellent breakfast tea options

For a mid-morning boost to carry you through to lunch try **India's 'Champagne of teas' Darjeeling Black Assam tea** from the **Newby loose leaves collection**. This is best brewed in a kettle instead of on the stove and can be enhanced to suit the weather and your mood by adding herbs, spices and condiments such as basil or ginger in the mornings and cinnamon and cardamom in the evenings.

For an accompaniment to lunch try a light, refreshing tea such as Flower tea or the **Dilmah Green tea with Jasmine** or **Moroccan Mint**.

As the work day draws to a close, indulge in a tea that perfectly accompanies any cuisine and anything from meat, fish, casseroles, or even Indian food. The **Oolong** is not only

regarded as the ultimate accompaniment to meals, but you can swirl cinnamon sticks or vanilla pods in your tea for an added treat! **Ty•Phoo Tea's Ginger** variant is a light brisk black tea with natural ginger flavor that partners any Indian meal perfectly and aids in digestion.

For those quiet moment at days end, soothe yourself into sleep with a fruity tea. Fruit teas are an excellent after dinner dessert option for those on a diet, they allow one to indulge one's sweet tooth. The anti-oxidants rich, caffeine free **Ty•Phoo Orange spicer fruit** infusion is ideal for this.



INCREDIBLE INGREDIENTS FROM OUR TEST KITCHEN

INGREDIENTS THAT PASS OUR PERSONAL TEST FOR FLAVOUR AND THE THINGS WE COOK UP WITH THEM...

MEXICAN HOT CHOCOLATE

The world's love affair with chocolate began in Mexico where it was discovered. A little bit of Mexican chocolate adds depth to mole sauces. It is also drunk as a beverage, often bitter.

SERVES: 6

INGREDIENTS

1/4 bar of unsweetened chocolate or 1/2 bar sweet cooking chocolate
1/2 cup sugar (if unsweetened chocolate is used)
1/4 teaspoon salt

6 cups milk
1 stick of cinnamon
1 vanilla pod

METHOD

Break up the cinnamon and cut up the vanilla pod into 6 pieces each. Combine all ingredients in a saucepan and cook over low heat. Stir constantly until chocolate has melted and mixture has come together well. Using a molinillo or eggbeater, beat chocolate to a froth just before serving. Leave 1 piece each of the cinnamon and vanilla bits in each mug of Chocolate.



TRY THIS SPICY CHORIZO DIP

In Mexico, Chorizo con huevos is a popular breakfast made by mixing fried chorizo with scrambled eggs. Chorizo is also used to make the popular appetizer chorizo con queso (or chori queso), which is small pieces of chorizo served in or on melted cheese, and eaten with small corn tortillas. Chorizo is also used to make fillings for tacos, burritos and tortas. Here is our take on Chorizo con queso

SERVES: 4-6, **TIME:** 1 hour

INDREDIENTS:

2 cups Lemnos shredded mozzarella cheese
2 cups Lemnos shredded Cheddar cheese
2 cups Kewpie's mayonnaise
1/2 cup diced onion
2 tablespoons jalapeno peppers, chopped, or more to taste
10 slices Chorizo sausage, or as needed
1 tablespoon Keya chili flakes

METHOD

Preheat oven to 175 degrees C. In a bowl combine mozzarella, cheddar, mayonnaise, onion, and jalapenos and mix till thoroughly incorporated. Spread this paste on an ungreased 9x13-inch baking dish, sprinkle with chilli flakes and top with a layer of pepperoni slices. Bake in the preheated oven until the dip is bubbling (about 30-40 mins) and serve hot with crusty bread or tortilla chips.



WE RECOMMEND

**GOURMET PICKS FROM OUR
CONSULTANT EDITOR
RUSHINA MUNSHAW GHILDIAL**

We all love chillies and the amazing variety they can bring to the table. One should truly enjoy the fire power that Mexican chillies have been bringing to our plate. Chillies originated in Mexico so there are some 60 varieties of chili peppers, from mild Anaheims to fiery hot habañeros that are grown

there, each with their uses in Mexican cuisine. At Nature's basket we carry Jalapeños, which are perhaps the most recognizable, in their pickled form, great to add a burst of fresh chilli heat everything from morning eggs to salads, dips and main dishes. What is more special however are the Chipotle Chillies in Adobo sauce. Chipotle chillies are basically dried and smoked jalapeños that provide the primary flavor to Adobo sauce which has a husky flavor with hints of chocolate and coffee that offsets the tang of the tomato puree. In the hands of a creative cook, chipotles in adobo can bring unique flavour to tacos, salsas, and even bean soups and stews. Any unused chillies will last for months in an airtight plastic container in the refrigerator. And when you've used all the chillies use the leftover adobo sauce by mixing it with mayonnaise, chopped fresh coriander, and onion, to make a spicy tartar sauce that's great on everything from fish cakes to turkey burgers and grilled chicken.



CHIPOTLE CHILIES

THE EFFORTLESS GOURMET

BOOKSHELF

In this issue we focus on “Cinnamon Club: Indian Cuisine Reinvented” by Vivek Singh, Executive Chef and CEO of The Cinnamon Club and the recently opened Cinnamon Kitchen restaurants. In this beautifully illustrated book Vivek and his talented sous chefs Abdul Yaseen



and Hari Nagaraj present a piquant new take on Indian fusion cuisine, with recipes that beg to be cooked and bold pairings that tempt the palate. This is what you get when Culinary tradition is crossed with modern ideas. Do pick it up!

GOURMET ON THE GO

Use our convenient Mexican Kits to make quick week day dinners. Choose from a Taco Dinner Kit an Enchilada Kit, a Fajita Kit, a Nachos Kit and a Taco Tray Kit or if you prefer to go step by step to cook up a Mexican meal we carry everything from Taco Shells and Tortillas to a variety of salsas from mild to hot.

Of special note is the Tomatillo salsa. Tomatillos akin to tomatoes and often called “Mexican green tomatoes” but not related. They are sour and make a lovely salsa to pair with pork or fish preparations.

We also recommend the Fajita Seasoning Mix with chicken or lamb for a fragrant spicy filling for Tacos or tortillas.

THE DELI COUNTER

WE SHOWCASE SOME OF THE BEST CHEESE AND MEATS FROM AROUND THE WORLD AT NATURE'S BASKET. HERE IS A TASTE OF WHAT'S NEW

SPICE AND FRUIT CHEESE

Thanks to popular demand our spice and fruit cheese are back on our deli counter.

Create a sensation by spicing up your cheese platter this season with some of the hotter additions to our Cheese counter, such as the **Sambal Chilli Gouda, Thai Spice, Moroccan Spice or Cinnamon cheeses**, or you can combine your dessert, fruit and cheese platters

into one with our fabulous new range of fruit cheeses. The **Yorkshire Wensleydale cheese** with succulent blueberries is an eye-catching, unusual cheese guaranteed to be the topic of conversation at any dinner party!

Or try the Wensleydale combined with delicious, subtly sweet Papaya & Mango pieces, the **mild White Stilton** with Mango and spicy ginger that is a fabulous combination of sweet, salty and spicy, ideal for wet evenings.



GOURMET GATHERINGS

MUMBAI:

11th August 2011. 4:00 pm - 5:30 pm

NB BANDRA

Mexican exotics by noted gastronome Rushina M Ghildiyal

20th August 2011. 4:00 pm - 5:30 pm

NB THANE

Mexican exotics by noted gastronome Rushina M Ghildiyal

26th August 2011. 4:00 pm - 5:30 pm

NB KANDIVILI

Mexican exotics by noted food specialist Ujjwal Shetty

DELHI / NCR:

10th August 2011. 4:00 pm - 5:30 pm

NB DEFENCE COLONY

Mexican exotics chef Benedic Gomes from Market Café

11th August 2011. 4:00 pm - 5:30 pm

NB GK 1

Mexican exotics chef Benedic Gomes from Market Café

11th August 2011. 4:00 pm - 5:30 pm

NB GURGAON

Mexican exotics by celebrity chef Kishi Arora

24th August 2011. 4:00 pm - 5:30 pm

NB GK 1

Mexican exotics by noted gastronome Rushina M Ghildiyal

25th August 2011. 4:00 pm - 5:30 pm

NB GURGAON

Mexican exotics by noted gastronome Rushina M Ghildiyal

PUNE:

18th August 2011. 4:00 pm - 5:30 pm

NB PUNE

Mexican exotics by chef Baban from La Pizzeria

MUMBAI

Warden Road: 022-23526775, 23545151 | Worli: 022-24934241
Bandra: 022-26421122/5050 | Lokhandwala: 022-26300714/0767
World Trade Centre: 022-40024008/8006 | Powai: 022-25700222
Kandivili: 022-28861573/ 3797 | Thane Hiranandani: 022-25861993
Juhu: 022-26117893/32259320

DELHI / NCR

Defence Colony: 011-46698777
GK-2: 011-41007841/2
GK-1: 011-40793131/3216
Gurgaon: 0124-4805900-6

PUNE

D P Road: 020-26160540/70

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