



Meeta K Wolff's apricot and pistachio frangipani tart



Rushina Munshaw-Ghildiyal's anna rascalla potato wedges



Divya Burman's pan-Asian delicacies



Deepa Jain's cupcakes-in-a-vase gift hamper



Sailaja Gudivada's chicken kebab

4 THE WEB CULINAIRES

The Internet has thrown up a new brood of INDIAN FOOD INVENTORS who are creating a stir with their innovative dishes and sense of adventure. Bazaar follows their trail.

Creativity knows no boundaries, and when it comes to a love of food, it's definitely not limited to glistening kitchens or comprehensive cookbooks. It has a new-found meaning in Indian food connoisseurs who add colour to their quotidian cooking and share their gourmet passions online. Food blogging has allowed epicureans to revisit childhood food reminiscences, swap culinary adventures, ferret secrets from quaint kitchens and culinary schools, and make marvellous discoveries of dishes. An anthology of such food recipes has fast metamorphosed into an excursion that reflects their lives and culture, apart from being an interactive dialogue on scrumptious delicacies. Catapulting its creators into an e-celebsphere, unfold this Craigslist of new Indian food inventors, who have left their readers hankering for more.

Pooja Dhingra's Le 15 Pâtisserie;
www.blog.le15.co.in

"It's my love for macarons and cupcakes that made me think of opening Le 15 Pâtisserie

and writing my blog," says Dhingra, who has a fancy Le Cordon Bleu degree. Playing with different Indian flavours like kulfi and paan, she blends these with the likes of passion fruit and raspberry in an effort to "combine the French and Indian traditions" in her bakes. With a technique that is very French, her blog features details of how to temper chocolate, craft cupcakes, and an interesting recipe for gluten-free macarons; one can also keep a tab on her baking class schedule, for all who want to master the art. Overall, a must-visit for those looking to throw chic tea parties with quaint Indian-French desserts on the menu.
Must-try: Vanilla cupcakes

Mallika Basu's Quick Indian Cooking;
www.quickindiancooking.com

"I would rather eat a toe nail than make a samosa from scratch," says Mallika Basu, who is committed to the concept of quick Indian cooking. Based in England, she started her blog in an effort to convey to people that Indian food wasn't as cumbersome as was popularly considered. So, traverse the easy

basics of creating delectable Indian dishes on her portal. Basu's efforts also recently culminated in her debut cookbook *Miss Masala*, that showcases ways to make cooking more fun, interspersed with anecdotes on how she juggles her "work, goddess status, and social life". In it, read everything from what kalaunji is, to her mother's tips on using mayonnaise as a natural hair conditioner.

Must-try: Bhapa doi

Meeta K Wolff's What's for Lunch, Honey?;
www.whatsforlunchhoney.net

Wolff had initially conceptualised her blog as a space where she would just share home recipes, but it wasn't long before food blogging took over her life completely. Selected in 2009 by Times Online UK, as one of the world's top 50 food blogs, What's for Lunch, Honey? focuses on how to use organic and local products in dishes. Wolff is also food photographer, writer, and stylist, so apart from recipes, be prepared for some incredible photography. "It's not just about recipes. When readers visit my blog, I want them to

COURTESY: MEETA K WOLFF; RUSHINA MUNSHAW GHILDYAL; DIVYA BURMAN; DEEPA JAIN; SAILAJA GUIDVADA

feel at home, take their shoes off, and sit back to enjoy my stories and childhood food memories,” she says.

Must-try: Ossobuco

Pamela Timms' Eat and Dust;
www.eatanddust.com

She may be a British epicure, but when Pamela Timms first came to India, one of the first things that struck her was the rampant culture of Indian street food. “I am fascinated by the people who make these dishes, and the stories of how their past generations had been doing the same thing.” So Timms began Eat and Dust as an attempt to chronicle Indian street food and its recipes straight from their creators, and is determined to portray Indian food beyond chicken tikka masala. On her blog, she shares her experiences of traditional Indian kitchens—read her version of the afternoon high tea in Delhi called uparwali chai, which is about crockery from Old Delhi, macarons, and madeleines.

Must-try: The chana bhatura recipe from New Delhi's Sita Ram Diwan Chand

Rushina Munshaw-Ghildiyal's A Perfect Bite;
www.a-perfect-bite.blogspot.com

With a name inspired by Barbra Streisand's food choices in *The Mirror Has Two Faces*, A Perfect Bite is all about world cuisine, food book reviews, travel, markets, and festivals. Creator Rushina Munshaw-Ghildiyal is a gastronomy writer and food consultant, and specialises in fusion food recipes that combine flavours from different cuisines. “I feel that Indian food is not showcased well, and people think it's just curry and spice.” Munshaw-Ghildiyal also conducts food tours under her brand Masala Trail for people who want to explore all facets of Indian cuisine, aside of contests and one-on-one workshops on food writing. Keep an eye out for her *My Mumbai Cookbook*, out by the year's end.

Must-try: Anna rascalla potato wedges

Deepa Jain's Recipe Mobile;
www.recipemobile.com

This ‘cheesecake magician’ from Mumbai puts her trust in the presentation of food and has a lot to offer gourmands—bump into a massive list of recipes on her blog, apart from techniques for making decadent, yet healthy



Mallika Basu



Pooja Dhingra



Deeba Rajpal

desserts. “I love cheesecake, and it can certainly be made healthy using soya cream,” says Jain—try your hand at the exotic ginger-lemon and spicy pumpkin versions. Recipemobile is also a world of innovative gifting hampers—we especially loved the baseball-shaped cookies and the enticing cupcakes placed like a bouquet.

Must-try: Chocolate pannacotta

Divya Burman's Foodie by Nature;
www.addictedfoodie.blogspot.com

Burman is a globetrotter who is always on the lookout for new recipes and exquisite dishes, which she regularly puts up online. Her mantra is turning prosaic recipes into more meaningful ones by using tricks and tips she picks up from people as diverse as chefs in London and housewives in Thailand. “I love blogging because I form a connection with my readers.” Her very popular Facebook page ‘Foodie by Nature’ is about the kitchen, food, tips, and tried-and-tested recipes contributed by group members themselves.

Must-try: Chicken in basil leaf

Meena Agarwal's Hooked on Heat;
www.hookedonheat.com

“Cooking is not rocket science, and once you are past the hesitation of playing with flavours, the kitchen can be a delightful place,” says Agarwal, who specialises in global cuisine for Indians. A food writer, recipe developer, cooking instructor, and food consultant, this multi-faceted epicurean's website is akin to a “food memoir where each recipe is accompanied by a little spice of my life”. Her recent cookbook *Knack Indian Cooking* is for all those who are hesitant to cook Indian food in their Western kitchens.

Must-try: Ginger-chilli shrimp

Deeba Rajpal's Passionate About Baking;
www.passionateaboutbaking.com

Rajpal's blog is a never-ending list of cake recipes, including luxe variants like red velvet and lavender chiffon, which she regularly suffuses with new recipes for bread, granola, and cookies. She says she is inspired by the seasons and colours of ingredients,

aside of her food-centric family that encourages her to feature her recipes on the site. Rajpal is also a food stylist and photographer, which explains why her portal is a visual treat, featuring beautiful pictures that would make anyone crave her bakes.

Must-try: Traditional chocolate cake

Sailaja Gudivada's Sailu's Kitchen;
www.sailusfood.com

A gourmand and full-time mother, Gudivada was introduced to blogging in 2005, where she set up Sailu's Kitchen as a platform to showcase Andhra cuisine to the world. “It would benefit both the present and future generations to understand the rich heritage of Indian food,” she says. Apart from Andhra dishes, Gudivada's blog also features interesting Bengali and Ayurvedic recipes, and tips to create various chutneys and pachadi. “I am overwhelmed with the responses I get from my readers who tell me that they have learnt more about cooking from my blog than from their mothers.”

Must-try: Eggplant and poppy-seed curry ■

By Karishma Kambo