



INDIA
TODAY

SPICE

VOCAL FOR LOCAL

CHEFS ARE TWEAKING
RECIPES TO ADD A
REGIONAL TOUCH MAKING
THEM HEALTHIER



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INNOVATION

Chef Alfred Prasad is upgrading the Indian classics to make them fresher, healthier and palatable. OMYA chaat salad, galouti mille-feuille, kulfi trilogy and Awadhi dum biryani are some of his picks



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MEMORIES

Prateek Sadhu's food invokes memories of his childhood in Kashmir. Kalhadi, morels, persimmon, kohlrabi are some of his favourite ingredients





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COOL

Thomas Zacharias likes to serve seasonal produce at The Bombay Canteen. His favourite is the Gujarati undhiyu- made of purple yams, eggplant, raw banana and simmered with coconut, toor dal and green chilies





FUSION

Fusion - Chef Joymalya Banerjee marries the Portuguese influences with regional Bengali food with an emphasis on local and fresh seafood

