

Primi Aarambh



Primi, or Aarambh, marks the beginning. This course brings us more on the plate, lending a deeper insight into the vision, strategy and execution. It makes evident the style and outlook that are the hallmarks of the head chef and leader.

We explore the views of our leaders on the year, as we review, strategise and take stock of the future priorities of FGII in this section.

PRIMI / AARAMBH

Cacio e Pepperoncino



Serves
1-2 people



Prep time
5-10 minutes



Cook time
10-15 minutes

Chefs take on the traditional Cacio E Pepe, enhanced with Picante Bell Peppers. A spicier take on the usual cheese and pepper pasta with some olive oil and chili-tossed bell peppers.

For the pasta

Ingredients

- 30 gm approx. or 2 tbsp butter
- 15 ml approx or 1 tbsp olive oil
- 20 gm approx. or 1.5 tbsp black pepper, crushed
- 60 gm approx. or 4 tbsp pecorino or parmesan cheese
- Salt, to taste
- 80-100 gm fresh or dry pasta

Method

- Bring a pot of water to a boil and add some salt
- Add fresh or dry pasta and boil until the pasta is cooked. (Fresh pasta will take 3-4 mins to cook whereas dry or packaged pasta will take 12-15 minutes to cook)
- Strain the pasta and apply some olive oil to ensure it doesn't stick or get lumpy. Do not discard the pasta water
- In another pan, heat the olive oil and butter and season with cracked pepper
- Add in the pasta and cook for just a minute
- Add the pecorino or parmesan cheese, a dash of pasta water & cook for a minute until the pasta water and butter get mixed nicely
- Dish the pasta into the platter and set aside

For the Bell Pepper Pepperoncini

Ingredients

- 15 gm or 1 tbsp garlic, chopped
- 60 gm or 4 tbsp red and yellow bell peppers, chopped
- 5 gm or 1 tsp red chili flakes
- 15 gm or 1 tbsp parsley, chopped.
- Salt and cracked pepper, to taste
- 15 ml or 1 tbsp olive oil

Method

- In a pan, heat olive oil, add chopped garlic and cook for a minute until the garlic softens
- Add bell peppers, chili flakes, season with salt and pepper and cook for another two minutes. Do not overcook the peppers
- Remove the mixture from the heat and garnish the pasta with the bell pepper pepperoncini
- Additionally garnish with parmesan cheese and chopped parsley. Serve hot



Hariyali Millet Kebab



Serves
2-4 people



Prep time
10-15 minutes



Cook time
7-10 minutes



Green chilli spiced Dahi Tikki coated with Crispy Millet served with Laccha Onion and Beetroot.

Ingredients

- 100 gm foxtail millet, boiled (you can use any other millet, quinoa or rice for this recipe)
- ¼ cup or ½ a potato boiled, peeled and mashed
- 50 gm green peas, boiled
- 2 tbsp mint leaves, chopped
- 3 tbsp coriander, chopped
- 1 small onion, finely chopped
- 1 tbsp ginger, chopped
- 1 green chili, chopped
- 2 tbsp bread crumbs, for binding
- 3 tbsp cream cheese, for stuffing
- Salt, as per taste
- 1 tsp or 10 gm red chili powder
- 2 tsp or 10 gm cumin powder
- 3 tbsp or 45 gm ghee, for cooking
- 3 tbsp or 45 gm hung yoghurt
- 2 tsp or 10 gm honey
- 1 onion, sliced into roundels for garnish.
- Coriander or sprigs of mint, for garnish.

Method

- In a bowl, mix together green peas, onion, ginger, coriander, mint leaves, boiled potatoes, green chili, salt, red chili powder, cumin powder and cooked millets
- Form a small bite sized patty with the mix and stuff the centre with cream cheese (about 5 gm per patty)
- Dip the patty in a slurry of refined flour and water. For the slurry, mix together 30 gm flour, 10 gm corn flour and 100 ml of water.)
- Coat with bread crumbs and pan sear for about 3 minutes on each side

- Mix yoghurt and honey together to form sweetened yoghurt. This can be used as a dipping sauce or spread on the kebabs
- On a plate, place slices of onions. Place the warm kebabs over it
- Drizzle the sweetened yogurt over the kebabs to garnish and finish with sprigs of fresh coriander and beetroot slices



Gnocchi Korma



Serves
2-3 people



Prep time
20-25 minutes



Cook time
10 minutes



Potato Gnocchi folded in a rich cashew and onion gravy, slow-cooked to perfection and topped with loads of ghee.

For the gnocchi

Ingredients

- 1,100 gm potato, boiled
- 20 gm parmesan cheese
- 50 gm all purpose flour
- 10 gm unsalted butter
- Salt and pepper, as per taste

Method

- Grate the boiled potatoes while hot and mix butter into the potatoes to form a smooth mixture
- Season with salt, pepper and parmesan cheese
- Add the flour and make a soft ball of dough
- Lightly flour the work surface and knead the dough till it comes together
- Rest for 10 minutes then make 1 inch balls. Press the fork and roll it to form the shape of the gnocchi
- Rest the gnocchi for 15 minutes before boiling it
- Bring a pot of water to a boil, add a pinch of salt and olive oil to the water. Boil the gnocchi
- After 2-3 minutes the gnocchi will begin to float to the top. Remove it from the water and set it aside in a bowl of room temperature water
- Now in another pan, heat about 15 gm of butter with 15 gm of olive oil
- Pan sear the gnocchi till golden brown
- Season with garlic and chilli flakes. Garnish with chopped parsley. Serve hot

For the korma

Ingredients

- 100 gm onions
- 75 gm tomatoes, canned or fresh
- 1 tsp garam masala
- 1 tbsp chilli powder
- ½ tsp coriander powder
- ½ tsp cumin powder
- ½ tsp turmeric powder
- 1 tbsp ginger and Garlic paste
- 10 gm cashews
- 1 tbsp curd
- 1 cup cream
- Salt and pepper as per taste

Method

- In a pan add a tablespoon of oil and add the onions. Cook the onions till translucent and light golden brown. This should take approximately 5-8 minutes
- Add the tomatoes and cook for approximately 10 minutes or until the tomatoes are cooked through and release oil

- Add the ginger-garlic paste, spices and cashews. Cook for 10 minutes on medium flame, whilst covered. Stir occasionally
- Once the oil separates from the masala, cook on high flame for 2-3 minutes while mixing
- Turn off the gas and let it cool
- Once cooled, blend it in a fine paste
- Add the paste to a hot pan with a teaspoon of butter and cook the paste
- Add the curd, cream and season with salt and pepper. Cook for an additional 2 minutes

To serve

- Spread the Korma gravy on the base of the plate
- Place the pan-seared gnocchi on top and garnish with parsley

