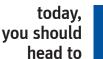
thursday, august 25, 2016, mumbai, web www.mid-day.com, twitter @mid_day



A CONCERT Catch Anuradha Paudwal, Kavita Paudwal and Anup Jalota perform at a devotional concert. AT Nehru Centre Auditorium, Worli. TIME 7 pm CALL 24964680

Get baked

A pastry chef's upcoming baking classes will teach you new techniques, the trick to plate and layer desserts, and whip up sweet classics

JOANNA LOBO

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STICKY Toffee Pudding, Noisette, Caramelised Almond Cake, Honey and Pecan Loaf....chef and soon-to-be author Shaheen Peerbhai, 29, is certainly capable of creating a menu that will make you

Peerbhai's upcoming Baking Tour, covering Mumbai, Delhi and Bengaluru, from August 26 to September 11.

The highlights

We can expect a fresh new set of recipes, techniques and flavours. "There are classics like Lemon Tart and Crème Brûlées and modern layered patisseries like Chocolat and Noisette," says Peerbhai.

As a baker who loves to experiment with flavours, there is much to take away from her classes. "I like to work with interesting flavours and textures, and layer them in unexpected ways, and to modernise the classics. For example, a nougatine is traditionally made with almonds, but I'm using pecans," she adds. The five-layer chocolate dessert Plaisir Sucre by Pierre Hermé inspired her to create a mash-up using one of her favourite Cordon Bleu recipes. The Noisette thus, is a marriage of chocolate and hazelnut with textures of dacquoise, crispy feuilletine, ganache and Chantilly.

"I like to play with different ingredients but I need to make sure that people can go home, find the ingredients and replicate them," she says. As a treat, she has a new ingredient,

crème brûlées.

how to make TV show desserts nice to watch but pointless because they can't be recreated

A different class

Peerbhai's classes are divided into six parts - Teatime Treats, Posh Pastry, Plated Desserts, Creative Pastry, Breads & Savoury, and Sweet Bakes; the Plated Desserts and Breads & Savoury are eggless.

The simpler classes are for those who keen to ease themselves into baking or learn different quick bakes and will cover recipes like Speculoos Cookies with cherry jam moist chocolate cake with ganache.



These dishes are part of tonka beans, to add in her

What you won't learn is



Shaheen Peerbhai

Caramelised banana loaf with ginger and chocolate The advanced class will be on French patisserie and is for those looking to learn about textures, flavours and the different techniques that combine to create one dessert. For example, her Chocolat

will have components such as cocoa and pecan dacquoise, chocolate mousse, a shiny mirror glaze, a caramel ganache and a pecan nougatine. "Making this recipe needs precision and planning. You can't start baking immediately, and have something ready in an hour. Time and temperatures have to be respected to get the best set, and a delicate, beautifully cre-

ated pastry," she says. Her plated desserts class will focus on the proper assembly of desserts in plates and bowls — there will nine elements across two separate, intricate desserts. "I am a bit instinctive about plating. It's what you do before plating that will determine how your plated dessert looks. You have to put thought into different components and have at least three to five components on a

ĥarmony," she says. The demo-based classes will be three hours long.

plate that work in

ON Friday, 26 August to Sunday, October 2 **COST** ₹4,800 to ₹5,800

LOG ON TO http://classes .purplefoodie.com/



■ Inspiration: The Paris patiscake batter. I tell my students serie scene, where pastry is to switch to a spatula to fold treated with so much présin the flour rather than mix in tige, unlike anywhere else in with beaters because that the world way you don't work the gluten in the flour. This way **■ Currently working on?** My

first cookbook, Paris Picnić

Club, which will be published

next year by Sterling (Barnes

■ Common mistakes when

baking: Over-beating the

and Noble, USA)

of a tough one. ■ Plating tip: Ensure you plate by starting with the largest element so everything can work around it.

you will end up with a

delicate crumb instead

Spiced cheddar, oregano, olive and walnut biscuits. PICS COURTESY/ SHAHEEN PEERBHAI



Freak out with fries



From bacon to kheema, here's where to get your fix of quirky French Fries at your next drinking session



BEER CHEESE FRIES WITH CHIPOTLE CHICKEN

These come loaded with spicy tender pulled chicken with jalapeno sour cream and infused with a homemade beer cream sauce.

AT Brewbot, Morya Landmark 1, off New Link Road, Andheri (W). COST ₹445 **CALL** 40034448



BREAKFAST BISCUIT FRIES

Enjoy a champion's brekkie with a meal of fries hidden under a thick layer of sriracha sauce

AT 145 All Day Cafe & Bar, MG Road, Kala Ghoda. **COST** ₹395 **CALL** 40396638

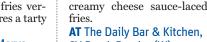


BACON AND BLUE CHEESE FRIES

Here's another reason to love bacon. Try it in a fries version that also features a tarty cheese.

AT Boveda Bistro, Morya Landmark 1, off New Link Road, Andheri (W). **COST** ₹275

CALL 7506720111



AT The Daily Bar & Kitchen, SV Road, Bandra (W). **COST** ₹295 CALL 9920446633

flavoured chicken mince and

Mediterranean

DEVIL FRIES

Relish



KHEEMA FRIES

(Lower Parel)

Who needs pay when you have fries to dunk into delectable mutton mince and creamy cheese gravy. AT All The Bar Stock Exchange outlets COST ₹275 **CALL** 24925556

Compiled by Krutika Behrawala krutika.behrawala@mid-day.com

Chocolat