e're on a talentspotting prowl. It's that challenging and exciting time of the year again. Research for The Times Food Guide 2012 has begun. Every year we expand and enrich all three books. Finding brand new restaurants (Times Food Guide), and Nighclubs and (Times Nightlife Guide) is simpler. It's sniffing out and tracking down talent that hums in home kitchens that is the toughest. I've been doing this systematically and painstakingly for more than 20 years. In fact The Times Food Guide 2011 has a special volume dedicated to home-talent (Want to be part of the 2012 book? Email rashmiudaysingh2010@ gmail.com).



The queen of trends

Working out of home kitchens, driven by passion and fuelled by talent has over the years blossomed into a unique trend that is visible from Kandivali to Colaba. And I have excitedly watched it grow right under my nose. The grand dame of cuisine, the precursor to all the tal-

ent that works out of home is 82-year-young Malu Divecha. She did her business out of home (famous for her brownies) more than 40 years ago. The first to bake her own pizza and quiche, the exuberant and inspirational Malu speaks six languages, teaches pottery and is now writing her cook-

book. Getting her started on it is her Known for her unique brownies in gorgeous grand daughter from San Francisco. Mia Divecha, a junior at Stanford University, (majoring in Chemical Engineering) bakes brilliantly, loves chocolate, plays lacrosse, and sings beautifully. We have a fun-tasting tour of my new

Neeru and Shradha Mehra

'Chanel bag', 'Life after death', 'Lindt Lindor love' and many more such creative cakes, cupcakes and brownies are baked in the Kemps Corner ovens of the talented mother and daughter team of Neeru and Shraddha Mehra. What started off 20 years ago, as a hobby in a perpetdessert-hungry Punjabi household now has Neeru's hugely popular, velvety smooth Swiss

chocolate mousse cake, cheese cakes and many more in huge demand. personalise for birth announcements, weddings etc. (Priced Rs 650 upwards, home-delivery throughout the city. Two days notice.)

Contact 9820297378 / 9819493595 / 02223867870

Gaurika Chandok The bright young

talented and Gaurika Chandok's eggless 'Brownie G' brownies have recently been sent to Belgium. They been have demand in London and New York too.

nine flavours and superb packing. today, she holds in her hands, an amazing combination of molten chocolate filled with a layer of brownie caramel and almond praline touched with a dark chocolate drizzle, the giant mud pie slab. It is eggless and has a room temperature shelf life of 10 days. Superb gift too.

Country of origin

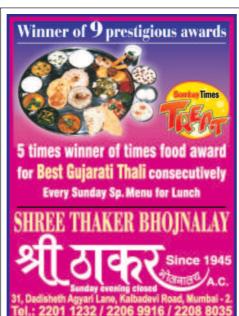
We track down a brand new lovingly-rendered, very personal expression of a foodie. It is tucked inside a furniture store and has the sweet. gentle charm of a hideaway, at Nepean Sea Road. Please take a quick look at the photograph and vou'll see Mia and the owner Kiran Salasker holding two jars... these **DESSERT GALORE:** (From left) Gaurika Chandhok, Neeru Mehra, Malu Divecha, Kiran Salasker and Mia Divecha

are actually Desserts in a Jar: Cookie Dough and Red Velvet desserts. The

passionate and dedicated well-travelled gourmet Kiran also has the Caramel & Cream, and Schwarzwälder Kirschtorte in a Jar (sold out today.) In this brightly-lit counter space you can find a variety of Chocolate Brownies, Traditional Cakes, Mousses and Muffins which can all be gift-wrapped into unique hampers by Mandli Salasker. Malu and I are particularly delighted by the array of Specialty Preserves, wasabi pastes, Diabetic Honey, Coffee Makers, and Pepper Mills too.

After the photo-shoot, we do a systematic dessert tasting. Echoing all our feelings, Malu beams, "Great gifts, great ideas and great tastes." The grand dame has the last word. Appropriately.

64222 between 10 am to 8 pm



Tracing roots of chicken curry in Britain

n old recipe for chicken curry has been found in a British cookbook that dates back to 1796. Chefs say the instructions make a dish that today's Tikka

Masala fans will love. Great-gran Sylvia Sibley, 73, discovered the book inside an old kitchen drawer while cleaning her late mother's home. Cook and the author of the book Hannah

in Britain since 1700s

explained how to make curry "the Indian way" The recipe stated: "Take two small chickens, skin them and cut them as for fricassee, wash them and

stew in a quart of water." And it added that ginger, pepper and turmeric provided the curry taste.

and found it quite tasty. The book is a second edi-

tion of Glasse's book. She wrote it when George II was King and the last beheading took place

Indian flavours favoured

London's Tower Hill The book, which was intended to provide an

Famed Chef Raj

Sharman, tried the recipe

ners are

consumers that they are buying

the real thing. With Prooftag, a consumer armed with an iPhone, a instruction manual for downloaded software appliservants, might rake in cation and Internet access almost 500 pounds. can authenticate a wine in

Smartphones will FOOD BYTE soon detect fake wines

Canadian winemaker, at the wine-store shelves. Charles Pillitteri, has Android and BlackBerry verfound a solution to sions of the app are due out beat fraudsters to copy his by year's end. "It's easy You bottles — it's a bottle-top siltake your iPhone, take a shot ver bubble seal that is imposof the datamatrix code and it sible to copy. The seals, takes you to the website and

developed by a French firm that specialises in brand security, is among sev eral technologies that vintembracing to foil fraudsters and reassure Trust your phone to

seconds, even while standing

it shows you a picture of the bubble pattern for the bottle you are looking at, Pillitteri said. "If vou break the seal, all the bub bles are broken, the seal is gone and you can't detect a fake wine bottle copy it.'

The visible sticker has a datamatrix code that can be scanned with a smartphone, which then links to an Internet site but it also includes secret invisible indicators of tampering or fraud.



Ichibaan NISSAN

Flagship Showroom: Vaswani Chambers, No-264, 265, Dr. Annie Besant Road, Worli, Mumbai - 400 018. Tel: +91 22 24309616-20, +91 9619497182. | Showroom open 7 days a week.

E-mail: sales@ichibaannissan.co.in, corporate.sales@ichibaannissan.co.in



SAGA

BRIGHT

OUTDOOR MEDIA PYI. LID

www.standbymovie.com

www.facebook.com/standby the movie official

Music Aadesh Shrivastav dop Sanjay Jadhav Lyrics Swanand Kirkire Choreography Remo D'Souza Editor Rajesh Rao

Produced by Prakash Choube, Sagar Choube