



It's different

Shallni Saksena | New Delhi

This restaurant is a little different from the ones that Delhi'ites are used to. Yet, Indian Accent at The Manor in Friends Colony has made a mark for itself in the hearts of those who visit this place.

People who step inside this restaurant for the first time are in for a surprise. It is too quiet — away from the hustle and bustle. This adds flavour to the food that this place serves — Pan Asian. In other words, Indian food with a difference.

To start with, order a tall glass of *shikanjvi*. In this scorching heat, the cool drinks acts as a balm to a parched throat. To whet your appetite, try the cucumber spaghetti with goat cheese. Though, they serve you one tiny piece, it sets the mood for what is to follow.

Most people don't like to eat salads. But the heady combination of sweet potatoes, *ganth gobhi* topped with fried okra (*bhindi*) mixed with yogurt and herbs is a winner. For those who don't mind eating eggs, the kegg egg fritters with *kakri* and peppery leaves is another must try.

If you are non-vegetarian go for lamb shanks. "These are imported from New Zealand and we cook it for almost four hours in coconut milk and other herbs and spices in the oven," says Chef Manish Mehrotra.

Served with *gobhi* mussallum and spicy *aloo ka papad*, the scallops are for those like to experiment with their food. In case you



Organic kegg egg fritter, peppery leaves, kakdi with fresh figs

go wrong on how to eat it, the waiter is quick to point out and you need to take the bite of the scallop and the *papad* together to get the true flavour of the dish.

For the vegetarians there is *tadka* vegetables with spinach *salan*, *paneer* roll and *arbi* satay. It is after all pan Asian food.

No meal is complete without desserts. The mango-cranberry *kulfi* with cheese cake is a must eat. The chef tells you that the *kulfi* is made from just juice and the same is supplemented with the cheese cake.

End the perfect meal with another near perfect dessert. Go for sugarcane pieces serves in crushed ice and topped with liqueur. It is cool and the sweet sugarcane juice adds zing to the overall experience.

Chef's special Tadka Summer Vegetables, Baby Spinach Roasted Sesame Salan



INGREDIENTS

(for salan)

Sesame Seed	50 gms
Peanuts	100 gms
Freshly Grated Coconut	50 gms
Coriander Seed	5 gms
Red Chili Whole	2 nos.
Cumin Seeds	5 gms
Yogurt	50 gms
Ginger Garlic Paste	10 gms
Jaggery	20 gms
Tamarind Pulp	25 gms
Salt	to taste
Spinach	100 gms

METHOD

Dry roast sesame seeds, peanuts, coconut, red chilli whole, coriander seeds whole and cumin seeds. Add yoghurt and make a fine paste in the blender. Take oil in pan crackle mustard seeds along with curry leaves. Add ginger garlic paste and sauté for a minute. Add the salan paste and bring to boil, simmer for another five minutes. Add chopped spinach and finish with salt, jaggery and tamarind.

INGREDIENTS

(for tadka vegetables)

Baby Carrot (Peeled & Blanched)	30 gms
Zucchini (Cut into batons)	30 gms
Bell Pepper Red (dices)	50 gms
Broccoli Florets	50 gms
Asparagus Tips	50 gms
Roasted Sesame Seed for garnish	
Ginger Garlic Paste	5 gms
Cumin Seeds	a pinch
Olive Oil	15 ml
Salt	to taste
Chopped Coriander	15 gms

METHOD

Heat oil in fry pan. Put cumin seeds and let them crackle. Sauté ginger garlic paste. Add the vegetables and toss till evenly coated. Adjust the seasoning.

Garnish with roasted sesame seeds. Serve along with salan sauce.

(Recipe by Manish Mehrotra,
Executive Chef — Pan Asian cuisine,
Indian Accent)