

fireless gourmet



Having guests over the next day but don't want to spend time sweating over the cooktop? Well, give that stove (and yourself) a rest! Three talented food bloggers dish out recipes that are sure to be the talk of town at your next gathering, but without you having to play with fire!

CONCEPTUALISED BY MEGHNA MENON

- ½ xxx coriander leaves, finely chopped
- Salt, according to taste
- ½ tsp pepper
- 1 tbsp milk

PREPARATION

1. Add all ingredients for the marinade, except shrimp and water, to a mixer and run it at medium speed, with just enough water, to blend ingredients. Spoon out mixture into a large bowl, add shrimps to it and coat them well with the mixture. Cover and keep it in the fridge to let it marinate overnight.
2. Now, in a bowl, add cream cheese and goat cheese and mash together with the back of a fork. Add coriander leaves, salt, pepper and milk. Whisk together for a nice smooth paste and spoon into a piping bag. Store in the fridge till ready to serve.
3. Preheat oven to 200°C. Line a baking sheet with foil and grease with olive oil. Spread marinated shrimp on it evenly and bake for 13 to 15 minutes. Turn shrimp over, halfway through cook time. Finally, pull baked shrimp out; set aside to cool.
4. To assemble, lay pineapple slices on your plate, then pipe cheese mixture to the centre of each slice. Place a baked shrimp each over cheese mixture, garnish with mint leaves and sprinkle more sumac on the top. Serve right away.



Parvathy Nair
BLOGS AT: *A Cupcake For Love*
MOTIVATION: *Sharing her delightful journey.*

Shrimp and Pineapple Hors D'oeuvre

INGREDIENTS

- 1 pineapple, freshly sliced
- 2 tbsp olive oil
- Mint leaves
- Sumac powder, as required

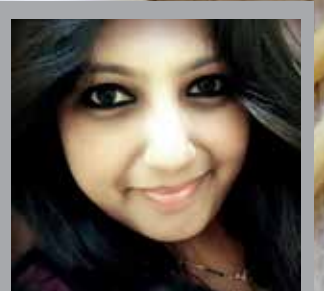
- 1 tbsp apple cider vinegar
- 1 tsp sumac powder
- 1 tsp salt
- 1 tsp pepper
- ½ tsp paprika powder
- Splash of water

For the marinade:

- 500 gm shrimp (deveined, with tail on)
- 1 tbsp ginger-garlic paste, plus ½ tsp
- 3 green chillies

For the cheese filling:

- 100 gm goat cheese
- 100 gm cream cheese



Shaheen Ali
BLOGS AT: *Spoon Fork & Food*
MOTIVATION: *Feeding family and friends at any odd hour.*

Apple & Cinnamon Rice Paper Rolls with Apple Honey Sauce

INGREDIENTS

- 1 cup water
- 4 Thai rice paper
- ½ tsp cinnamon powder
- 2 red or green apples, finely sliced
- 1 tbsp sesame seeds, roasted

For the sauce:

- 1 tbsp butter
- 2 red apples, peeled and chopped
- 2 tbsp honey
- Pinch of salt
- Pinch of cardamom powder (optional)

PREPARATION

1. Heat butter in a microwave-safe bowl. Add apple pieces, mix well and microwave at high for 8 to 10 minutes or till apples turn mushy. Allow to cool.
2. Purée apples in a blender and transfer to a bowl. You can also mash apples with a fork to get a chunky texture.
3. Now heat 1 tsp butter in a separate microwave-safe bowl. Add purée along with honey and salt. If using salted butter, avoid additional salt. Microwave on high for 10 minutes or till purée thickens a bit.
4. Remove sauce from oven, and add cardamom powder (optional) and apple pieces (optional). Keep aside to cool.
5. Now take water in a flat-bottomed tray and keep it on counter where you plan to

- make the rolls. Immerse one rice paper at a time in water and hold for 4 to 5 seconds only; then spread it on a clean counter.
6. Dust cinnamon powder on paper; place a handful of apple slices horizontally in the centre, with a ½-inch gap on the sides.
7. Fold in the two corners and, from the bottom, start rolling paper upwards. Hold apple slices inside and complete the roll.
8. Spread roasted sesame on a plate; coat all rice paper rolls with them. You have to be fast while doing this, as the paper may tear while rolling, if you take more time.
5. Cut rice paper rolls into two halves and serve with apple and honey sauce.



Alok Kumar

BLOGS AT: *All About That Palate*

MOTIVATION: *Inspiring others to be a better home cook!*

Cheesy Pear, Ham and Mushroom Galette

INGREDIENTS

For the crust:

- 1 cup all-purpose flour
- 1 cup wholewheat flour
- 1 tsp salt
- 4 tbsp cold butter, diced
- 1 tsp apple cider vinegar
- ¼ cup ice water

For the filling:

- 1 cup spinach leaves
- 2 cups button mushrooms, thinly sliced
- 1 tbsp balsamic vinegar
- 2 pears, thinly sliced
- ½ tsp rosemary
- 3 slices ham, finely chopped
- 1 cup mozzarella, grated
- Salt, for seasoning
- 1 egg, beaten
- 1 tsp lemon juice
- 1 tbsp olive oil
- Mint leaves, for garnishing

PREPARATION

1. Pulse both flours and salt in a processor to combine. Add butter; pulse till mixture resembles coarse meal. Transfer to bowl, drizzle with apple cider vinegar and ice water. Mix with a fork; add more water, if required. Lightly knead dough, pat into a disc and wrap in plastic. Chill for 1 hour.
2. Preheat oven to 200°C. Microwave a bowl of water for 2 minutes. Add spinach



leaves with ¼ tsp salt. Let them sit for 1 to 2 minutes; then discard water.

3. In another large bowl, toss mushrooms, pinch of salt and vinegar; let them sit at room temperature for 15 minutes. In a third bowl, add pears and rosemary; mix.

4. On a lightly-floured sheet of parchment, roll out dough into a 14-inch round of about ⅛th-inch thickness. Transfer to baking sheet. Spread half of chopped ham and half of grated mozzarella on it, leaving

a ½-inch border. Cover with layer of pears. Top with mushrooms, then spinach, rest of chopped ham and grated mozzarella. Bring edges of dough up and over filling, overlapping as needed to make a ½-inch border. Brush top of pastry with egg.

5. Bake galette, until crust is golden brown and cooked through, about 35 minutes. Let cool slightly. Sprinkle lemon juice and olive oil over the galette and garnish with mint leaves, right before serving. ■