

# Samyati

Odysseys with a camera a backpack and tweezers



## **VRIHI (Rice)**

Tambda bhaat, parsnip rassa, black lime pickle  
@Avatara

6th EDITION

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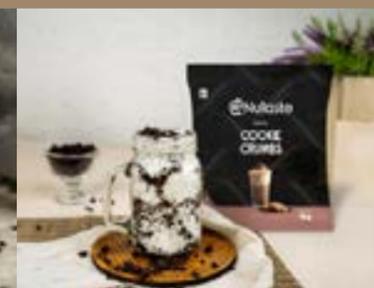
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Celebrity Chef, Restaurateur, TV Personality, Judge (MasterChef India), Author & Food Researcher



**CHEF CHALAPATHI RAO**

Cuisine Designer & Partner – Simply South, MasterChef India (Telugu) Judge, TEDx Speaker



**CHEF DAVINDER KUMAR**

Executive Chef & Vice President, Le Meridien Hotel, New Delhi & President, Indian Culinary Forum



**CHEF VINEET MANOCHA**

President - Culinary, Bikaji Foods International Ltd.



**CHEF MONTU SAINI**

Executive Chef - ITDC-Parliament House, Sr. Executive Chef - President's Secretaria (June 2015 - August 2020), Honorary Member To Le Club Des Chefs Des Chefs (CCC) (Since June 2015), CCC - Club Of Personal Chefs Of Heads Of States & The World's Most Exclusive Gastronomic Society



**CHEF ABHIJIT SAHA**

Restaurateur, Food & Beverage Consultant, Oenophile And Author Chef-Owner - LYFE, Farm To Fork Restaurant, Bangalore



**CHEF SABY**

Chef, Mentor, President - Young Chefs Association of India (YCAI), Restaurateur & Entrepreneur



**CHEF VIKAS SETH**

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**I**t was probably the most magical moment when I first saw through a lens. A moment I must have cherished and don't remember. From an early age the joys of travel was a thing one did during one's vacations. Both travel and photography enhancing the allure of magic through a lens.

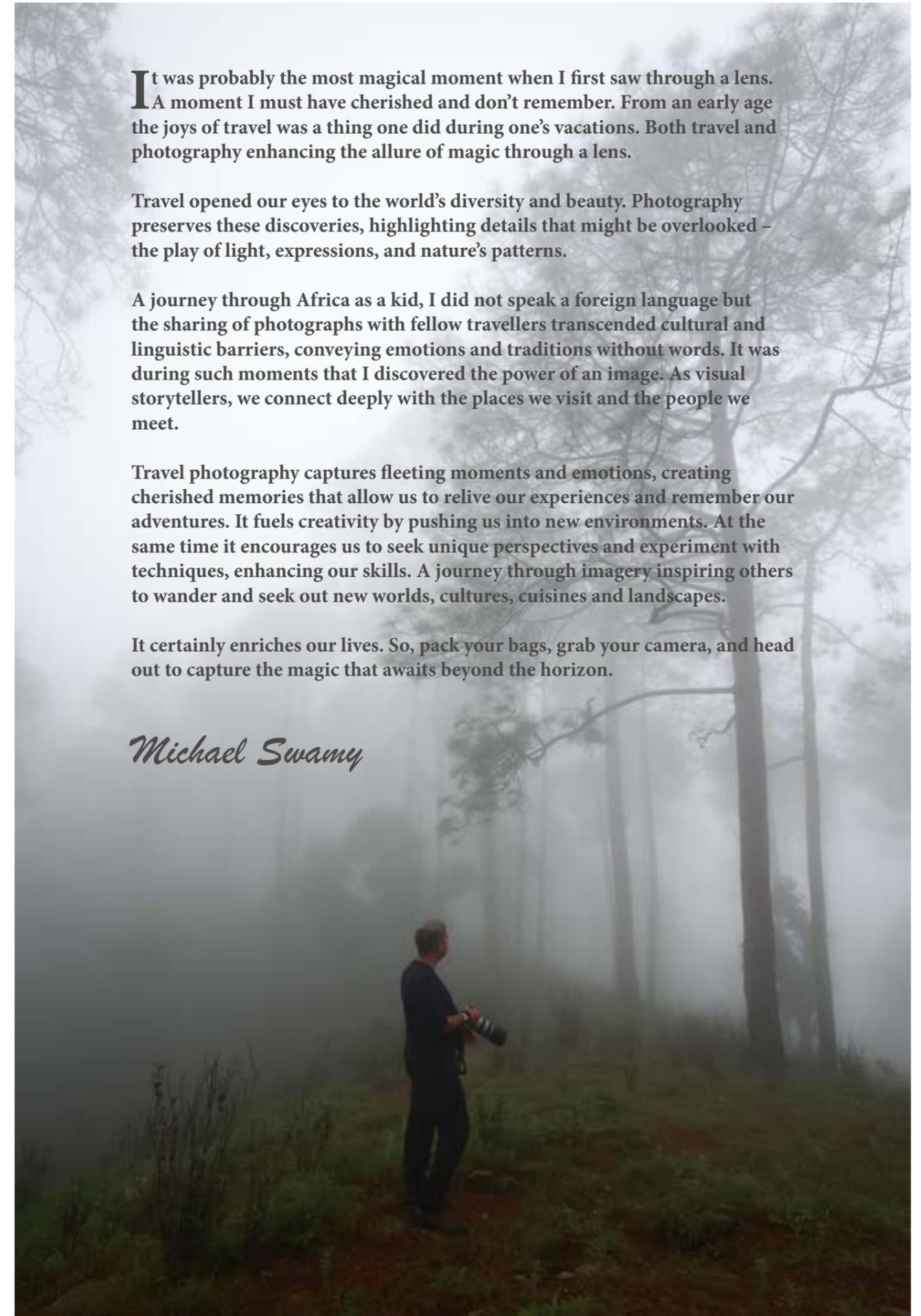
Travel opened our eyes to the world's diversity and beauty. Photography preserves these discoveries, highlighting details that might be overlooked – the play of light, expressions, and nature's patterns.

A journey through Africa as a kid, I did not speak a foreign language but the sharing of photographs with fellow travellers transcended cultural and linguistic barriers, conveying emotions and traditions without words. It was during such moments that I discovered the power of an image. As visual storytellers, we connect deeply with the places we visit and the people we meet.

Travel photography captures fleeting moments and emotions, creating cherished memories that allow us to relive our experiences and remember our adventures. It fuels creativity by pushing us into new environments. At the same time it encourages us to seek unique perspectives and experiment with techniques, enhancing our skills. A journey through imagery inspiring others to wander and seek out new worlds, cultures, cuisines and landscapes.

It certainly enriches our lives. So, pack your bags, grab your camera, and head out to capture the magic that awaits beyond the horizon.

*Michael Swamy*





## Food Connoisseurs India Convention (FCIC):

Navigating the Future of the Indian F&B Industry

# The National Edition 11-12 September 2024

@Leela Ambience Convention Hotel, Delhi

The 6th edition of the Food Connoisseurs India Convention (FCIC) is a premier platform driving innovation and dialogue within India's evolving Food & Beverage (F&B) sector. This year's national edition promises to be even more impactful, uniting industry professionals to explore essential strategies for success in the dynamic HoReCa market. With over 20 curated sessions and keynote addresses, the convention will cover a broad range of topics, including starting and scaling food businesses, virtual culinary ventures, innovations in smart kitchens, and catering to health-conscious consumers.

With over 20 curated sessions and keynote addresses, the convention will cover a broad range of topics, including starting and scaling food businesses, virtual culinary ventures, innovations in smart kitchens, and catering to health-conscious consumers.

The convention will also delve into the future of the HoReCa industry, business expansion and sustainability, epicurean excellence, and enhancing customer experience, providing invaluable insights into the evolving landscape of the Indian F&B sector.

Few of our esteemed speakers for the event are Chef Manjit Gill, President of IFCA and Managing Director of Eco Green Hospitality Pvt. Ltd.; Chef Kunal Kapur, a celebrated chef, restaurateur, TV personality, and MasterChef India judge; Chef Davinder Kumar, Executive Chef & Vice President at Le Meridien Hotel, New Delhi, and President of the Indian Culinary Forum; Chef Ajay Chopra, a chefpreneur, restaurateur, consultant, and MasterChef India judge; Yangdup Lama, Partner at Drinks India Company and Co-Founder of Barkeepers LLP, Sidecar Bar, and Cocktails & Dreams; Avinash Kant Kumar, President of Jubilant FoodWorks Ltd.; Sandesh Reddy, Founder of Bread and Butter and Co.; Akash Kalra, Managing Director of United Group; Eshwar K Vikas, Co-Founder & CEO of Mukunda Foods; Kazem Samandari, Executive Chairman of L'Opera; Swarnalatha Ravi, Director of Namma Veedu Vasanta Bhavan; Vikrant Batra, Co-Founder of Cafe

Delhi Heights; Gurmeet Singh Ahluwalia, Founder of Sandoz Restaurants Private Limited; Sachin Pabreja, Co-Founder & CEO of EazyDiner; Chef Vineet Manocha, President - Culinary at Bikaji Foods International Ltd.; Varun Tuli, Managing Director of The Yum Yum Tree; Krupal Chahwala, Brand CEO of PizzaExpress; Germain Araud, Managing Director of Monin India; Sudhir Barabari, General Manager at Soulinaire Taj Enterprises Limited, an IHCL Enterprise; Chef Chalapathi Rao, Cuisine Designer & Partner at Simply South, MasterChef India (Telugu) Judge, and TEDx Speaker; and Shikha Nath, Culinary Director at Charcoal Concepts (Copper Chimney, Bombay Brasserie). Many more distinguished speakers are to join for this event.

### Food Connoisseurs India Awards (FCIA): Celebrating Excellence in the Indian F&B Industry

The 6th edition of the Food Connoisseurs India Awards (FCIA) is an integral part of the FCIC, dedicated to recognizing and celebrating outstanding achievements in the Indian F&B industry. This year, the national edition of FCIA will present 200 awards, honoring individuals and establishments that have made significant contributions, from chefs and restaurants to innovative food products and sustainable practices.

The awards process involves an evaluation by a distinguished jury, ensuring that only those who truly push boundaries and elevate the industry are recognised. Winning an FCIA award is not

only a prestigious endorsement but also serves as a powerful tool for promoting brand awareness and attracting new customers. The FCIA shines a spotlight on excellence, inspiring others in the industry and helping to shape the future of culinary innovation and excellence in India.

### Food Connoisseurs India Exhibition: A Premier Trade Showcase

The national edition of the Food Connoisseurs India Exhibition is a premier trade event for the restaurant, food service, and hospitality industry. It offers exhibitors and sponsors a respected platform to engage directly with key industry stakeholders, including influential owners, CEOs, chefs, and managers from top restaurants, hotels, and food establishments across India.

This exhibition fosters meaningful connections, allowing businesses to showcase their products and services to a targeted audience. By participating, companies can boost visibility, forge new partnerships, and gain a competitive edge in the evolving F&B landscape.

In essence, the national edition of the FCIC, FCIA, and its accompanying exhibition create a dynamic convergence of learning, networking, and celebration. Together, they offer a comprehensive stage for industry professionals to explore cutting-edge innovations, forge impactful connections, and honor the trailblazers shaping the future of the Indian F&B landscape.



**Winner**  
*Chef Bilkis Khan*



# Hero the Coconut

## Rakshabandhan Contest

*By Samyati and  
Bhaishaiurbaatien*



**1st  
Runner Up**  
*Aditi Prabhu*

## Winning Entries



**2nd Runner Up**  
*Ritu Parmar*



*When the Pastry-Men Decide to Recreate a Miniature Version of*

# The Eiffel Tower

*It's a Choccolicious Visual Delight*



On 12th July 2024, Le Meridien New Delhi celebrated World Chocolate Day with a symphony of flavours and fun, on a high note, and an event filled with delectable treats, live music, and later unveiled a decadent Eiffel Tower made with chocolate!

The team at Le Meridien played an integral role in the curation of the showcase, and in the making of the featured Chocolate Salon - home to a selected collection of chocolates and a chocolate-sculpted Vintage Car & Piano. Anne Despond, a diplomat with the Federal Department of Foreign Affairs, Embassy of Switzerland along with diplomats from American Embassy joined the team at the hotel to celebrate chocolate.

The main display included bonbons (Fraboise, Sea Salt Caramel, Mendiants, Macarons (Cherry, Blueberry, Strawberry, Apricot), Eclairs, Mille-Feuille, Opera, Hazelnut . Eclipse, Verrines (Chocolate Pot, Eton Mess, Lemon Posset, Mousse au Chocolate, fruit basket and chocolate sculptures, featuring unique creations with spices and puree fillings. Live demonstrations entertained children, and over two dozen chocolate varieties were available. The event also included the presentation of a chocolate cake.



Chef Vivek Chauhan, Executive Pastry Chef, emphasised the significance of World Chocolate Day when he said, "Chocolate is an unparalleled source of joy and a universal language of happiness." World Chocolate Week is a celebration of a beloved treat that has captivated hearts and taste buds for centuries. The chocolate market in India has witnessed remarkable growth, driven by evolving consumer preferences and increasing demand for premium and artisanal chocolates. At Longitude, the team aimed to create a multi-sensory experience that indulged its guests' love for chocolate

From July 7th to 12th, chocolate enthusiasts were treated to an exclusive menu featuring a delightful selection of hot and cold chocolate beverages alongside decadent chocolate delicacies. Guests embarked on a delicious journey with handcrafted beverages like the Marshmallow Choco Bliss Mocha and the Island Choco Escape, each a harmonious blend of rich chocolate and surprising flavour notes. For those seeking a cool refreshment, the Choco Nirvana and the Espresso Cocoa Frost offered a perfect balance of chocolate indulgence and chilled satisfaction.

The concluding evening pulsed with live music, creating a vibrant atmosphere that resonated perfectly with the theme of World Chocolate Week. In a delightful display that intertwined music and chocolate, the hotel's talented Executive

Pastry Chef Vivek Chauhan along with his dedicated team presented a music-inspired chocolate drum, with live drummers keeping the beat as guests indulged in the sweet symphony of flavours.

Adding a touch of playful interaction, the hotel also hosted a 'Make Your Chocolate Religieuse' activity for in-house guests throughout the week. This delightful activity allowed guests to unleash their inner chocolatier, creating personalised treats that were both fun and delicious.

Coming to the chocolate Eiffel Tower, a tribute to the Olympic Games in Paris, this stunning creation, a testament to the hotel's culinary artistry, stood as a symbol of unity and encouragement for athletes worldwide. This was unveiled on 26th July 2024. Crafted with meticulous attention to detail by the hotel's Executive Pastry Chef Vivek Chauhan and Sous Chef Nitin Singharia along with Pastry Kitchen team in just 11 days, but involved long sleepless nights, the chocolate masterpiece is a towering 9 feet tall, weighs an impressive 250 Kg and boasts dimensions of 48x48x108 inches. This awe-inspiring structure was on display at Longitude until August 12, 2024, inviting guests to marvel at its intricate design and indulge in the spirit of the Olympics.

"We are honoured to create this extraordinary chocolate sculpture as a symbol of our support for the Olympic athletes," said Executive Chef Davinder Kumar, Executive Chef, Le Meridien New Delhi. "We believe that the Olympic spirit is about more than just physical prowess; it's also about mental fortitude and the power of human connection. We hope this installation inspires athletes around the world to strive for their best."





## Hireavilla- A luxury Gateway to Dream Villas!



***When your heart desires for something more than just a luxury suite - you 'Hire a Luxury Villa'!***

**H**ireavilla is a leading luxury vacation rental and property management company with a reputation of providing exceptional services and unforgettable experiences to its guests. With its portfolio spanning nearly 250 exquisite apartments and villas, Hireavilla has become a top provider of luxury holiday rentals across prime destinations such as Goa, Alibaug, Lonavala, Kerala, Mumbai, and Pune, as well as internationally in Sri Lanka, Bali, and Dubai.

The properties feature various villas, offering multiple accommodation options for different group sizes and preferences. Hireavilla has meticulously selected each property for its

## LIFESTYLE

exceptional quality, scenic vistas, and strategic locations, promising guests an unforgettable experience. The villas are situated in the most sought-after regions of Goa, providing picturesque views of fields, cliffs, and rivers. Each property is carefully curated to cater to the guests' needs, ensuring a unique and personalised vacation experience.

With over eight years of industry experience, Hireavilla boasts a dynamic team of over 150 members, strategically positioned across the iconic locales of Goa including Anjuna, Vagator, Assagao, Siolim, and Candolim. The brand's extensive portfolio comprises 300-plus properties, offering comprehensive rental, property, and facility management services. Hireavilla specialises

in collaborating with developers to provide turnkey solutions, enhancing the appeal of their projects by furnishing and managing properties to perfection.

The tech-enabled approach ensures seamless operations, from pricing strategies to visibility across various channels, fostering transparency at every step. Leveraging innovative technology, the brand's housekeeping and maintenance services are efficiently managed, while its staff undergo regular training programs to uphold service excellence. Hireavilla's commitment extends beyond mere accommodation; it prioritises enhancing the overall experience by curating and facilitating bespoke local activities and excursions for the guests. Before listing, each of the properties undergoes rigorous standardisation to ensure they are equipped with all the essentials for a comfortable stay.

Hireavilla has delighted over two hundred thousand guests with extraordinary stays in stunning



destinations. The company has a stellar overall 5-star rating, a testament to its unwavering commitment to providing exceptional service and unforgettable experiences worldwide. The company's Founder, Saagar Panchal, has propelled it to unparalleled success, delivering outstanding service and memorable experiences worldwide. Sudhanshu Patil, Business Head at Hireavilla, has also played a pivotal role in the company's growth, leveraging 7 years and 11 months of dedicated service to enhance operational efficiency.

Hireavilla prioritises eco-friendly practices, ensuring the company's operations remain sustainable and responsible. The company's commitment to sustainability and responsible tourism is evident in every aspect of its business.

Saagar and Sudhanshu embody the company's vision of providing guests with unforgettable villa-stay experiences while maintaining the highest service and sustainability standards.

As Hireavilla expands, it aims to leverage its expertise in property management and its technology-first approach to rental services to enter new markets and destinations. The company is dedicated to curating distinctive and handpicked villas that ensure memorable stays for travellers worldwide. Hireavilla remains committed to upholding its exceptional track record of guest satisfaction and its dedication to providing exceptional service, properties, and unforgettable experiences.

Digital Footprints:

Website: <https://www.hireavilla.in/>

Instagram: <https://www.instagram.com/hireavilla/?hl=en>





**MINDIA**  
MIND OF INDIA

## Coorg: A Journey Through Coffee Culture

**Nestled in the Western Ghats of Karnataka, Coorg, or Kodagu, is a picturesque district renowned for its lush landscapes, rich biodiversity, and vibrant culture. Among its many attractions, Coorg's coffee culture stands out, drawing coffee enthusiasts and tourists from around the world.**

### **The Origin of Coffee in Coorg**

The story of coffee in Coorg dates back to the 17th century when an Indian saint named Baba Budan smuggled seven coffee beans from Yemen and planted them in the Chandragiri hills of Karnataka. This marked the introduction of coffee to India. The fertile soil and favourable climate of Coorg made it an ideal location for coffee cultivation, which soon became an integral part of the region's economy and culture.

## The Rise of Coffee Plantations

During the British colonial period, coffee cultivation in Coorg expanded significantly. The British established large coffee estates, introducing advanced farming techniques and creating an organised coffee industry. The traditional shade-grown coffee plantations, often interspersed with pepper vines and fruit trees, created a unique agro-forestry system that sustained the environment and provided livelihoods to many local families.

## Coorg Coffee Today

Today, Coorg is one of the largest coffee-producing regions in India, known for its high-quality Arabica and Robusta beans. The region's coffee is distinguished by its aromatic flavour and rich taste, often described as having hints of spice, fruit, and nuts. Coorg coffee is highly regarded both domestically, and internationally.

## The Coffee Culture Experience

Visitors to Coorg can immerse themselves in its coffee culture through various experiences:

1. **Coffee Plantation Tours:** Many estates offer guided tours, allowing visitors to explore the coffee fields, learn about the cultivation and processing techniques, and understand the journey from bean to cup.

2. **Coffee Tasting Sessions:** Estate owners and local cafes offer coffee tasting sessions, where visitors can sample different varieties and blends, learning to appreciate the subtle nuances in flavour and aroma.

3. **Homestays and Estate Stays:** Staying in a traditional Coorg homestay or a luxurious estate bungalow provides a unique opportunity to experience the local lifestyle and hospitality, often centered around coffee.

4. **Festivals and Events:** Coorg hosts various coffee-related events and festivals, celebrating the harvest season and promoting local coffee brands. These events offer a glimpse into the cultural significance of coffee in the region.

## Cultural Significance

Coffee is more than just a crop in Coorg; it is a symbol of the region's heritage and identity. The coffee estates have shaped the socio-economic fabric of Coorg, providing employment and sustaining the livelihoods of many families. The coffee culture also reflects the community's connection to nature, as traditional farming practices emphasize sustainability and biodiversity.



Coorg's coffee culture is a rich tapestry of history, tradition, and innovation. From its humble beginnings with Baba Budan's beans to becoming a prominent player in the global coffee market, Coorg's journey is a testament to the region's resilience and dedication. For visitors, experiencing Coorg's coffee culture offers a deeper understanding of the land, its people, and their enduring love for this aromatic brew.

### **MINDIA's Film: Coorg Arabica Coffee - Where Rich Conversations Brew**

MINDIA's film "Coorg Arabica Coffee - Where Rich Conversations Brew" is a captivating journey into the heart of Coorg, a lush region in Karnataka, India, renowned for its exquisite Arabica coffee. The documentary beautifully captures the essence of Coorg's coffee culture, offering viewers a sensory experience that blends the rich history, intricate processes, and the vibrant community that thrives on this aromatic brew.

The film delves into the origins of Coorg's coffee plantations, tracing back to the introduction of Arabica beans in the region. It highlights the meticulous care and

dedication of local farmers who cultivate these beans, showcasing their sustainable farming practices and the unique techniques passed down through generations. Viewers are taken on a visual tour of the picturesque coffee estates, witnessing the journey of the coffee bean from the verdant hills to the cup.

Interwoven with this visual narrative are engaging conversations with coffee connoisseurs, farmers, and local entrepreneurs, each sharing their personal stories and insights into the world of Coorg Arabica coffee. These rich visual dialogues not only shed light on the economic and cultural significance of coffee in Coorg but also emphasise the deep connection between the people and their land.

The film is a celebration of Coorg's heritage, painting a vivid picture of how coffee has shaped the region's identity. It invites viewers to appreciate the intricate art of coffee-making and to savour the unique flavours of Coorg Arabica coffee, brewed with passion and tradition. Through its stunning visuals and compelling storytelling, "Coorg Arabica Coffee - Where Rich Conversations Brew" encapsulates the spirit of Coorg, where every cup of coffee tells a story.

Film Link - <https://www.youtube.com/watch?v=3lOsv7GahXA&t=44s>



# Chillies



**Abhinav Sood**, a seasoned professional who heads the Delhi based PR firm Communications Inc, that closely works with the hospitality segment, takes us through the fiery spread.



The Ranthambore National Park is the main draw for people in Rajasthan, but the red chilli spread is also gaining popularity here. In several villages today, notably Chhan Village in the Khandar tehsil of Sawai Madhopur, red chillies are seen laid everywhere.

Sawai Madhopur is one of the largest chilli producing districts of Rajasthan. The maximum chilli production is found in Chhan village of the district. Red chillies have become so well-known in Chhan village in Khandar tehsil that a separate chilli market has been developed there. Every year chilli is cultivated in thousands of hectares and then spread out in acres of land & mountains to become a spectacle of red. Traders from many cities of the country come here with trucks and tractors and take away dried red chillies.





The Kanthari chilli is typically small, slender, and often white or light green when immature, turning red upon ripening. It has a sharp, pungent flavour that can enhance the taste of various dishes. Commonly used in South Indian cuisine, particularly in Kerala, it adds a fiery kick to curries, pickles, and chutneys. Do try green chilli sauces made with Kanthari chilli.



A staple in North Indian kitchens, Hari Mirch is a slender, green chilli known for its fresh, sharp flavour and moderate heat. It is widely used in everyday cooking, adding a mild spice to curries, dals, pickles, and salads. This versatile chilli is essential for tempering and can be used whole, chopped, or ground, making it a key ingredient in North Indian cuisine.

Be they green or red there is no escaping the tantalising taste of Thecha, a traditional spicy condiment from Maharashtra, India, known for its bold and fiery flavour. It is typically made by crushing green chillies, garlic, and sometimes peanuts, using a mortar and pestle. The mixture is then seasoned with salt and often enhanced with a touch of lemon juice or coriander for added freshness.

Thecha is usually served as an accompaniment to meals, particularly with bhakri (a type of flatbread made from millets and other grains), and is a popular side dish in rural Maharashtra. Its rustic preparation and intense heat make it a favourite among those who enjoy spicy food.



Imagine a world of hope, for tens of thousands of years people have lived and grown in the forests and deserts. We as a people have thrived from the land. Organic was a way of life and the land and ecology shaped what we ate and how we lived.



Walk through the lesser-explored paths

With  
**Chef Michael Swamy**

Explore Jungle Cooking or  
Cooking in the Wild



The human race, with nature combined used the land to provide and we were an integral part of it. The grasslands and forests were expanded to benefit all forms of life over time. Mankind must relearn the value of nature. Mankind thinks it is a keystone species on which everything depends. Nature is stronger than mankind and has been around for longer. It is about co-existence and the need for each other that will make the Earth survive, the destructive systems that are being put in place by those who are misguided and uneducated.

The story of how the reintroduction of wolves brought back the arid desserts to life. The tiger at the top of the apex predators keeps checks and balances on the wildlife. Or else the deer will eat the crops the destruction of snakes will see a rise in rodents. The chain goes on and on.

Cooking wild was born out of this, and it is a journey of discovering ourselves, our roots and giving back to nature.

When we travel, we eat and when we eat we travel. Cooking wild is an adventure that began decades ago from visits to the jungles. Talking with the tribals and how they made use of the Fruits of the Land and sea and rivers and ponds. The journey through weekly village markets and fairs. The journey of fresh produce from the nearby farms and villages. From barter to cash to seeing people



come together and where neighbours are neighbourly and kind. Taking guests through the nuances of village life, their foods, and stories. The magic of cooking techniques so varied across this beautiful landscape. From cooking in sand (khad cooking) to cooking in earthen pots over coal. Each type of wood lending a unique flavour to a dish. Smoking fish with hay to cooking on stone slabs.

From jungle safaris to forest bathing to trekking trails to visiting the potter's village, you learn how the magic of two different arts come together to produce some amazing food.

The different species of bees produce different types of honey and their pollinating skills are magical and the produce used as natural sweeteners. The magic of the Mahua tree from producing local alcohol to the medicinal properties from its bark and oils. The sajjra tree soaks up and reserves water in its trunks and this is used by thirsty locals when they travel.

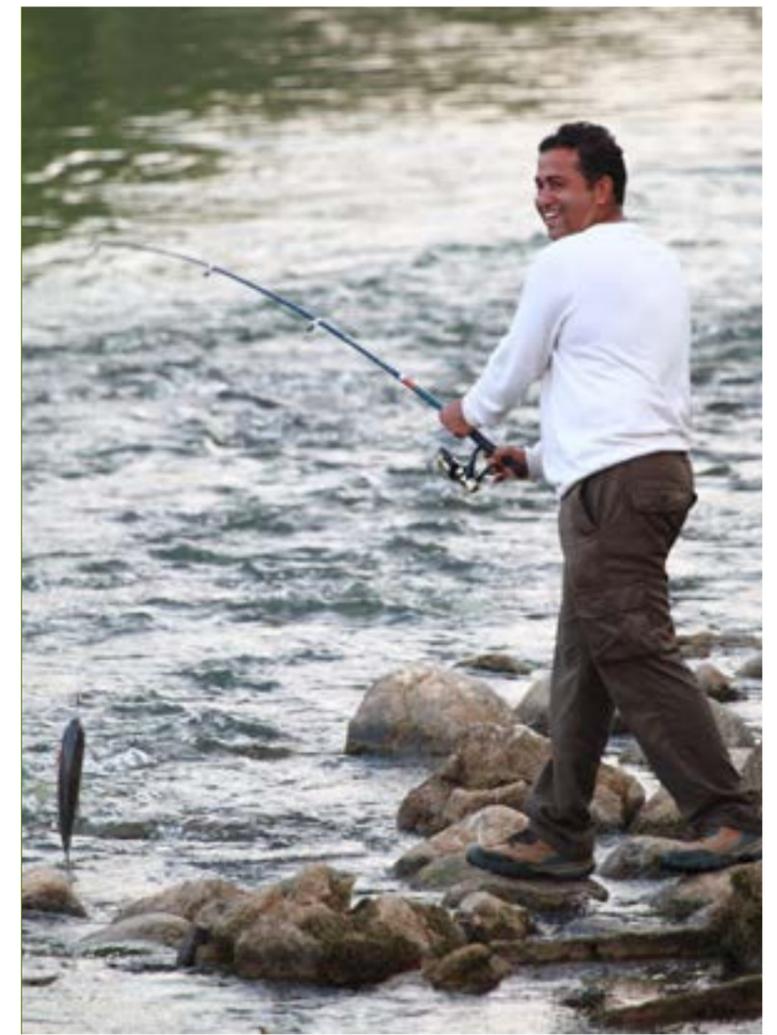
The abundance of nature is magical and there is so much to learn from it, to learning the ways of the bees and the hierarchy of the natural world and their importance in the cycle of life. Realigning ourselves with the various forces of nature. Its about working with nature rather than against her. By tapping into pre-existing natural systems like growing in the valleys and the waiting for the rains to harvest the valleys as they bring down the natural



nutrients for farming and rejuvenation of the soil, leading to better crops.

Creating environments that not only protect life and wildlife by creating non-human spaces. The burning of soil brings the animals back to the land when the grasses grow on the rich soil. Instead of overfishing, creating sea national parks which in turn protect the fish and encourage them to breed more and a safe haven for their eggs and the reproductive cycle. This in turn works up the food chain, nourishing the sea and the wildlife that thrives on the sea catch. The protection of the mangroves is another example of working up the food chain and protecting the coastal areas.

Cooking wild is about not just cooking for now, but relearning the lost techniques and keeping them alive for perpetuity. Getting future generations to respect that lost connect with nature that city dwellers have in recent times. Nature is a living heirloom, that's been in the making for millennia and its our journey through life to respect and nourish it before we lose it.



# THE VEG MEAT

## A SUSTAINABLE OPTION



*Dr. Salla Vijaykumar, an accomplished Learning Facilitator, a National Awardee serving at IHM*

The composition of the meat and meat alternatives market is expected to rapidly change in the coming decades. Beginning with a market that is dominated by regular meat products in 2025, to a market where these products make up only a minority of available products in 2040. The 2040 market is expected to roughly consist of 40 percent regular meat products, 35 percent cultured meat or lab-grown meat products, and 25 percent vegan meat alternatives as per report published in Statista. Because of their high protein content and adaptability in the kitchen, soy-based meat substitutes like tofu, soy chunks, and soy nuggets have become more and more popular in India among vegetarians and health-conscious consumers. Because of its superior gelation qualities and capacity to form fibrous structures, soy protein has been effectively used in the creation of meat substitutes and has emerged as the most widely known alternative to animal protein. Government initiatives also promote the cultivation of soy beans for both food and industrial purposes.

Textured Vegetable Protein TVP is often prepared from high (50%) soy protein, soy flour, or concentrate. It can also be prepared from cotton-seed, wheat, or oat. It is extruded into several shapes (chunks, flakes, nuggets, grains, and strips). Proteins from lentils, chickpeas, lupine, peas, and many types of beans are researched for gel generation, foam stabilisation, and emulsifying capabilities. When cooked together, it will help preserve more nutrients from the meat by absorbing liquids that would normally be lost.

Textured vegetable protein is a versatile material that can mimic the texture of the ground meat for which it is substituted. Kebabs, biryani, rera meat, rogan josh, and other classic meat-based foods can be made vegetarian or vegan with TVP. Our study derives the

following points.

### HEALTH BENEFITS OF SOYA CHUNKS

A 100-gram of soya chunks contains 345 calories. • Protein: 52gm • Carbohydrates: 33gm • Fiber: 13g • Contains 0.50g fat, 350mg calcium, and 20mg iron. It can be called a meat alternative; however, it is higher in protein than chicken or lamb.

Soya chunks are heart-healthy due to their high protein, omega-3 fatty acid, fiber, and low saturated fat content. The high fiber content of soya chunks helps to keep hunger at bay. They can also keep you full for longer periods of time. Soya chunks have a higher thermogenic effect than carbs.

- Soya chunks might help you lose weight if you follow the right eating habits.
- Reduces common menopausal symptoms like mood swings, hot flashes, vaginal dryness, problems sleeping, and night sweats.
- Iso-flavones are a type of phytoestrogen that is plentiful in soybean products. These are supposed to operate similarly to oestrogen, reducing menopausal symptoms.
- Improves female hormone balance.
- Enhances gut health by increasing bifidobacteria and lactobacilli levels.
- Anti-inflammatory properties reduce the risk of diseases such as diabetes, heart disease, and certain types of cancer.
- Refined soy products can increase protein and energy levels in the diet, benefiting the elderly, children in underdeveloped countries, and those with limited digestive capacity.

From a broader perspective, consider more ethical, ecological, and nutritious eating options:

- Concerns about the environmental impact of meat production, such as deforestation, greenhouse gas emissions, and water consumption, have led some customers to prefer plant-based alternatives such soy protein.
- Soy meat corresponds with religious and cultural traditions, especially in places where Buddhism and Hinduism promote vegetarianism or forbid certain meats.
- Asian marketplaces offer a wider range of soya meat items for customers to choose from. Consumption has increased to increased availability.

Real-world outlets may face problems, such as consumer confusion about soy goods.

- Determining customer approval and market demand for soy-based products impacted the study's validity.
- Research design and execution should consider dietary patterns and cultural preferences that impact soy meat acceptability.
- In the Indian market, competing with traditional meat products and plant-based substitutes might pose hurdles in terms of cost, flavour, and nutritional content.
- Limited availability of soy and beef in nearby areas.
- Further study on soy meat in India requires interdisciplinary collaboration, strategic planning, and novel solutions.
- Misunderstanding menu item titles. Vegetarian mutton biryani may be mistaken for non-vegetarian, leading to decreased sales.

We encourage further examination of soy meat products at any business outlet:

- Compare your findings with different restaurants to learn regional differences in soy meat acceptance and attractiveness.
- Assess the effect of information campaigns on consumer awareness, perception, and preference for soy meat.
- Sourcing locally created soy-based products promotes sustainability and supports area agriculture.
- Evaluate the financial implications of introducing soy-based beef meals, including price, production costs, and profitability.
- Analyse cultural influences on customers' views of soy meat products to better understand their preferences.
- Conduct continual research to monitor client preferences and market developments for soy-based goods.

Consumer acceptance of veg soy meat alternatives remains inadequate, but it is steadily increasing. Based on this study, future research opportunities include developing more effective consumer education strategies, providing more scientific evidence for the health properties of veg soy meat alternatives, finding more suitable protein sources to improve the quality of the final products, improving the appearance and flavour, furthering to develop methods and standards for evaluating the quality of veg soy meat alternatives.

# Italian Culinary Heritage

## From Ancient Rome to Renaissance Influences

When we talk about culinary diplomacy, we go to from where it all began. When it comes to Italian food we go back to the Roman empire and its culinary foundations.

Italy's deep-rooted culinary history dates back to the Roman Empire, a period when the Romans exerted control over vast Mediterranean regions, extending their influence as far as Egypt. This extensive reach allowed the Romans to incorporate a diverse array of ingredients and cooking techniques into their cuisine. One of the most significant historical records of Roman culinary expertise is the "De Re Coquinaria," a comprehensive collection of Roman recipes. Authored by Marcus Gavius Apicius, a renowned cook and gastronome of his time, this text dates back to the reign of Emperor Tiberius (14-37 AD). The work offers a fascinating glimpse into ancient Roman culinary practices, showcasing recipes that utilised a variety of ingredients such as herbs, spices, and exotic produce acquired through Rome's extensive trade networks.

Moving forward to the Renaissance era, Italy continued to shape the culinary landscape of Europe. A notable figure during this period was Catherine de' Medici, a member of the influential Medici family from Florence, who played a pivotal role in introducing Italian culinary sophistication to France. In 1533, Catherine de' Medici married Henry II of France, who later ascended to the throne as King. When Catherine moved to France, she brought with her a retinue of Italian chefs, pastry makers, and food artisans. This migration marked a significant cultural exchange, as the Italian culinary traditions she introduced profoundly influenced French cuisine.

It is important to strengthen diplomatic bonds/relationships through culinary diplomacy. Food festivals and culinary tours and experiences, foster this activity. Says Chef Andrea Tranchero, Regional Barilla Executive Chef for APA - Singapore, "I had the opportunity to organise a culinary tour a few years back for our Barilla marketing managers from the A.A.A (Asia, Africa, Australia) and the team really explored and had a deep

immersion in our Regional Gastronomic variation. The experience started in North Italy in Piedmont and then Tuscany and finished in Rome, our capital. It was a 360 enogastronomic (the art of pairing wine and food) tour cooking with local "grandmother"(nonna) the classic recipes, winery visit, historical monuments visit, street food, wet market shopping to prepare the recipes, etc. This tour was a real experience.

On food markets and food festivals, he says, "I had a great professional career and I used to visit/ invite colleagues for events or collaboration, having dinner in gastronomic restaurants. Then recently, after the Covid experience we had to stop and reset. I love to shop in the local farm market and then cook simple food with family and friends."

Italian restaurants are loved in India for their simple and fresh flavours of herbs, and olive oil, and the feeling that an Italian meals leaves one with - that ultimate comfort and satisfaction. Chef Andrea tells us some more. "In the last 3 years, I had the opportunity to travel to India for business and to host masterclass and workshop for professionals and students, and at the same time I was honoured to taste the local cuisine in different cities and I'm fascinated about the vegetarian variations full of flavour and intensity, I would like to learn and taste more." That's what culinary diplomacy is in its true sense. It's an exchange of mutual love of each other's food, which just tightens the bonds.

Italian food in general, has a great connect all over the world. Chef Andrea adds, "I have always included lasagna on the menu of all the restaurants where I have worked as chef and in the last 10 years with Barilla. I have been taught how to make the perfect lasagna, and until now I have come across no one who'd say, 'I don't like lasagna'. It is a rich and complex recipe to share with relatives or could be more elaborate in a gourmet restaurant."

**Buon appetito!!**



# The Healing Power of Comfort Food

## AKA SOUL FOOD The Food That Evokes Nostalgia

**Chef Andrea Tranchero**, Regional Barilla Executive Chef for APA - Singapore, and a citizen of Italy and Australia, indulges Samyati in his rich yet simple world of Italian Cuisine. A Chef's Tale unfolds..

**Take us through your beginnings and journey, through different countries.**

My journey started in Italy, after I graduated from the culinary school. I have working experience in North and South Italy. Beyond Italy I can say that the two important countries that I have worked in are Japan, where I worked for 10 years, and then Australia where I started to work for Barilla, as an Executive Chef.

**Tell us about your learnings as you progressed through the profession.**

At the beginning of my career, I was determined to learn and work in different restaurants and hotels; then I had the chance to be in charge as a chef in Los Angeles and I was managing the kitchen with a local cook. My present role is more about managing projects and organising events, the time that I spend on cooking is less than what it used to be before.

**Which was the first dish you cooked that created a 'wow' factor? What has been the best creation so far, and the favourite ingredient you like to work with? Are there any particular reasons for that?**

There were a few dishes that I liked to prepare and elaborate on: dry and fresh pasta dish as Linguine with Prawns Cherry Tomato and Citrus, Tortiglioni 'Cacio & Pepe 5 continents with Cauliflower, 3 Meat 'Plin' Ravioli with Asparagus and Truffles. I like to use local and seasonal food to respect the natural essence

**How do you add mindfulness that you add to your creations?**

I started to explore the regional Italian traditional recipes, and I try to reinterpret them in a modern



way, lighter and also using a local twist with herbs, vegetables, proteins, etc.

**Share with us the secret of creating simple comfort food.**

The secret is to be happy!! Use and respect the ingredients without overpowering them, to create a perfect balance and colour, as I believe we eat first with our eyes and then with the mouth.

**What message would you like to leave for aspiring chefs all over the world?**

Dream big and be honest, this journey is always active and intense; passion and perseverance will make the difference.

# Know Your Chef

## About Chef Andrea Tranchero



Fluent in five languages and having worked in Italy, USA, France, China, Japan and Australia, Barilla's Regional Executive Chef, Andrea Tranchero, brings with him invaluable experience from the global stage. Lured into the culinary world at an early age, and with his career now spanning over 30 years, Chef Andrea has developed his own unique flair for Italian cuisine.

Originally from the Northern Italian region of Piedmont, Andrea says memories of his mother's Spaghetti with Chilli Oil still makes his mouth water. His passion for traditional Italian cuisine has reinforced his commitment to creating nutritious recipes using fresh seasonal ingredients wherever possible.

Andrea graduated from Istituto Professionale Alberghiero di Stato (Culinary Institute of Italy) and at just 22, turned down an exclusive position as Head Chef of Italy's Grand Hotel Silea to pursue a career opportunity in Japan. After his short stint in Tokyo, he returned to Italy to work in some of the best Michelin Star restaurants, including 3 Michelin Stars Ristorante 'Al Sorriso', 2 Michelin Stars Sadler Restaurant, and 1 Michelin Star Ristorante 'Baia Benjamin.

However, his love for Japan brought him back to the country, where he continued to refine his culinary skills before ultimately overseeing the cooking operations of Armani Ristorante in Tokyo. During this time, Andrea had the opportunity to cook for famous personalities such as Virgin Group's Richard Branson, the ex-President of the Italian Republic, Giorgio Napolitano, and fashion designer, Giorgio Armani.

Andrea has garnered many accolades, including the prestigious Star Diamond Award from The American Academy of Hospitality Sciences. After an illustrious decade-long career in Japan, he was bestowed this award, receiving recognition for being 'One of the Finest Chefs Worldwide'.

In 2011, after a year in Beijing, Andrea moved to Perth, where he fell in love with Australia's great outdoors. He was working, as Head of Crown's Modo Mio Restaurant, when he was selected to represent Australia in Academia Barilla's World Pasta Championships in 2012 and 2013, reaching the semi-finals in both years.

Andrea has been a part of Barilla since 2014. Having first joined as Executive Chef for Barilla Australia and New Zealand, Andrea displayed his talents at Food Shows and Master Classes across the countries. He also played an instrumental role in Barilla's pop-up restaurant at the 2018 & 2019 editions of the Australian Open. In 2020 he, along with his team, served more than 16,000 pasta dishes for tennis fans to enjoy.

Based in Singapore since 2018, Andrea managed markets in Asia, Africa and Australia and now APAC Markets for Barilla.

In December 2021, Andrea was awarded with "Collari Collegium Cocorum", the prestigious honour for professional merit conferred by the Italian Federation of Chefs (F.I.C)



## A MAGAZINE DEDICATED EXCLUSIVELY TO THE MASTERS OF THE KITCHEN



**PUBLISHED BY**



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259, Bund Garden Road  
Pune  
India 411001**

## Elevating Mixology with Authentic Indian Flavors

Incorporating these Indian ethnic flavours into your cocktail repertoire not only brings a fresh perspective to classic recipes but also pays homage to traditional flavours in an innovative way. NuTaste's range of syrups offers endless possibilities for mixologists eager to explore and create.

Embrace the rich heritage of Indian flavours with [NuTaste](#), and let your creativity shine through every cocktail and mocktail you craft.

# Lights Camera Action



### Kala-khatta: Nostalgia with a Kick

Kala-khatta, a beloved Indian flavour reminiscent of childhood treats, is reimagined by NuTaste with a sophisticated edge. This syrup features the unique, tangy taste of Jamun (Indian Blackberry) combined with an intriguing blend of hot spices. It's a versatile ingredient that adds a layer of complexity to your drinks.



Know about **Navaneetha Krishnan**  
Brand Manager Concepts and Innovations  
(Beverages) NuTaste, who shared with Samyati some  
handpicked beverages that are Indian at heart!

Naveen from NuTaste, is a well known professional in the world of mixology, with over 18 years of expertise crafting bespoke beverage experiences across luxury hotels, premium cruise lines, and leading FMCG brands. He has been refining his ability to curate signature drink programs that cater to the nuanced preferences of discerning guests. Felicitated with five years of long service award at Queen Victoria CUNARD, Carnival UK and a certificate of completion for 'The White Star Programme' at CUNARD, Carnival UK. He also holds a Level 2 Certificate Course in Wines and Spirits from WSET London in May 2009 and a Level 2 Certificate Course specifically to Spirits from WSET London in December 2009.

At NuTaste, Naveen has been playing a pivotal role in shaping the beverage experience for top-tier clients, and his expertise has been instrumental in curating and executing innovative beverage menus that seamlessly blend tradition with contemporary trends, making the NuTaste Indian Ethnic range a stand-out choice for luxury hospitality venues.

Through high-impact demonstrations and collaborative mixology sessions, Naveen showcases how these offerings can elevate a property's beverage program, driving guest satisfaction and enhancing the overall guest experience.

Soft, diffused lighting is ideal for avoiding harsh shadows and bringing out the syrup's clarity and richness.

**Masala Lemonade: Zesty and Spiced**

NuTaste's Masala Lemonade is a testament to the brilliance of combining tangy lemonade with aromatic spices. This syrup infuses your beverages with a tantalising blend of spices like cumin, black salt, and black pepper, enhancing the zesty lemonade base. It's an ideal choice for crafting unique mocktails or adding a spicy flair to your favourite cocktails.



Ensure that the colours and the surrounding elements (like the glassware and garnish) create a harmonious palette. Let your camera capture the Indian ingredients.

**Imli Banta: Tangy Delight**

Imli Banta is an iconic Indian refreshment, and NuTaste's syrup brings this classic flavour into the modern mixology scene. Tamarind's natural tanginess and slight sweetness offer a versatile foundation for creating refreshing drinks, and cocktails. This syrup is perfect for adding a unique twist to traditional recipes, making your drinks stand out.



Choose glassware that complements the syrup's aesthetic. Traditional Indian-inspired glasses or modern, minimalist designs can both work well, depending on the theme.



### Chilli Guava: A Fiery Twist

The Chilli Guava syrup from NuTaste is an intriguing blend of tropical sweetness and spicy heat. Guava, with its rich, fruity essence, pairs seamlessly with the kick of chili peppers. This syrup is perfect for creating bold and adventurous cocktails. This syrup is a game-changer for those who love to experiment with bold flavours and dynamic profiles.



## Photographing Liquids

- Chef Michael Swamy tells you how

**P**hotographing liquids can be both challenging and rewarding, as it involves capturing the fluidity, transparency, and motion of liquids. Here's an in-depth guide to help you master the art of photographing liquids:

**Equipment and Setup**  
**Camera and Lens:** A DSLR or mirrorless camera with a macro lens or a prime lens (50mm or 100mm) works well. The lens choice depends on how close you want to get to the liquid.  
**Tripod:** To ensure stability and avoid camera shake, especially when using longer exposure times.

**Lighting:**  
**Natural Light:** Soft, diffused light from a window can create beautiful effects.  
**Artificial Light:** Use continuous light sources like LED panels or strobe lights. Soft boxes and diffusers help in creating even lighting.

**Backdrop:** Choose a background that complements the liquid. A plain, solid color or a gradient backdrop works well.  
**Containers:** Clear glass containers are ideal as they allow the light to pass through, highlighting the liquid's properties.

**Techniques for Capturing Liquids**  
**High-Speed Photography:**  
**Equipment:** Use a camera with a fast shutter speed (1/1000 second or faster) and a flash with a short duration.  
**Setup:** Drop a liquid (water, milk, or coloured liquid) into a container and capture

the splash. Use a dropper or a specialized drip kit for consistency.

**Lighting:** Position the lights to freeze the motion of the liquid and avoid motion blur.

**Backlighting:**

**Setup:** Place a light source behind the liquid. This technique is great for transparent or translucent liquids like water, oil, or coloured beverages.

**Effects:** Backlighting can create a glowing effect and highlight the liquid's texture and bubbles.

**Macro Photography:**

**Equipment:** Use a macro lens to capture close-up details of the liquid.

**Subjects:** Focus on interesting elements like water droplets, bubbles, or the interaction between different liquids (e.g., oil and water).

**Refraction Photography:**

**Setup:** Position objects behind a glass of liquid. The liquid will refract the light, creating a distorted image of the object.

**Subjects:** Patterns, texts, or images work well for this technique.

**Long Exposure:**

**Equipment:** Use a neutral density (ND) filter to allow for longer exposure times.

**Setup:** Capture the motion of the liquid over time, such as flowing water or swirling drinks.

**Tips for Successful Liquid Photography**

**Experiment with Colours:** Add food colouring or dyes to the liquids for vibrant and eye-catching photos.

**Use Props:** Include elements

like fruit slices, flowers, or ice cubes to add interest and context to your shots.

**Maintain Cleanliness:** Keep the glass containers and the shooting area clean to avoid unwanted spots and reflections.

**Control the Environment:**  
**Work in a controlled environment** to avoid unwanted reflections and distractions. Use black or white foam boards to block or reflect light as needed.

**Post-Processing:** Enhance your images using photo editing software. Adjust contrast, brightness, and colour balance to make the liquids stand out.

**Creative Ideas for Liquid Photography**

**Oil and Water:** Capture the interaction between oil and water. The oil droplets create interesting shapes and patterns.

**Mixing Liquids:** Photograph the mixing of two different coloured liquids. The swirling patterns and gradients can be mesmerizing.

**Frozen Liquids:** Capture liquids in various states of freezing. The ice formations can add texture and interest.

**Reflections and Refractions:**  
**Play with reflections and refractions** by placing objects behind or around the liquid containers.

By mastering these techniques and tips, you can create stunning and unique photographs of liquids that capture their beauty and dynamism. Experiment with different set-ups, lighting conditions, and compositions to find your style and vision.

# Avatara

## The Concept

Inspired by seasonal ingredients that are pure, clean, natural, and energy-containing. The cuisine uses fresh produce and dairy products from the local farms. The restaurant is driven by the culinary maestro, Chef Rahul Rana, who has a rich background in curating vegetarian and patisserie concepts in culinary arts, showcasing a modern avatar of the techniques, philosophy, and story of soulful Indian food.



Naivedhya (Holy offering)  
Makhan malai, popping mishri,  
and panchamrita



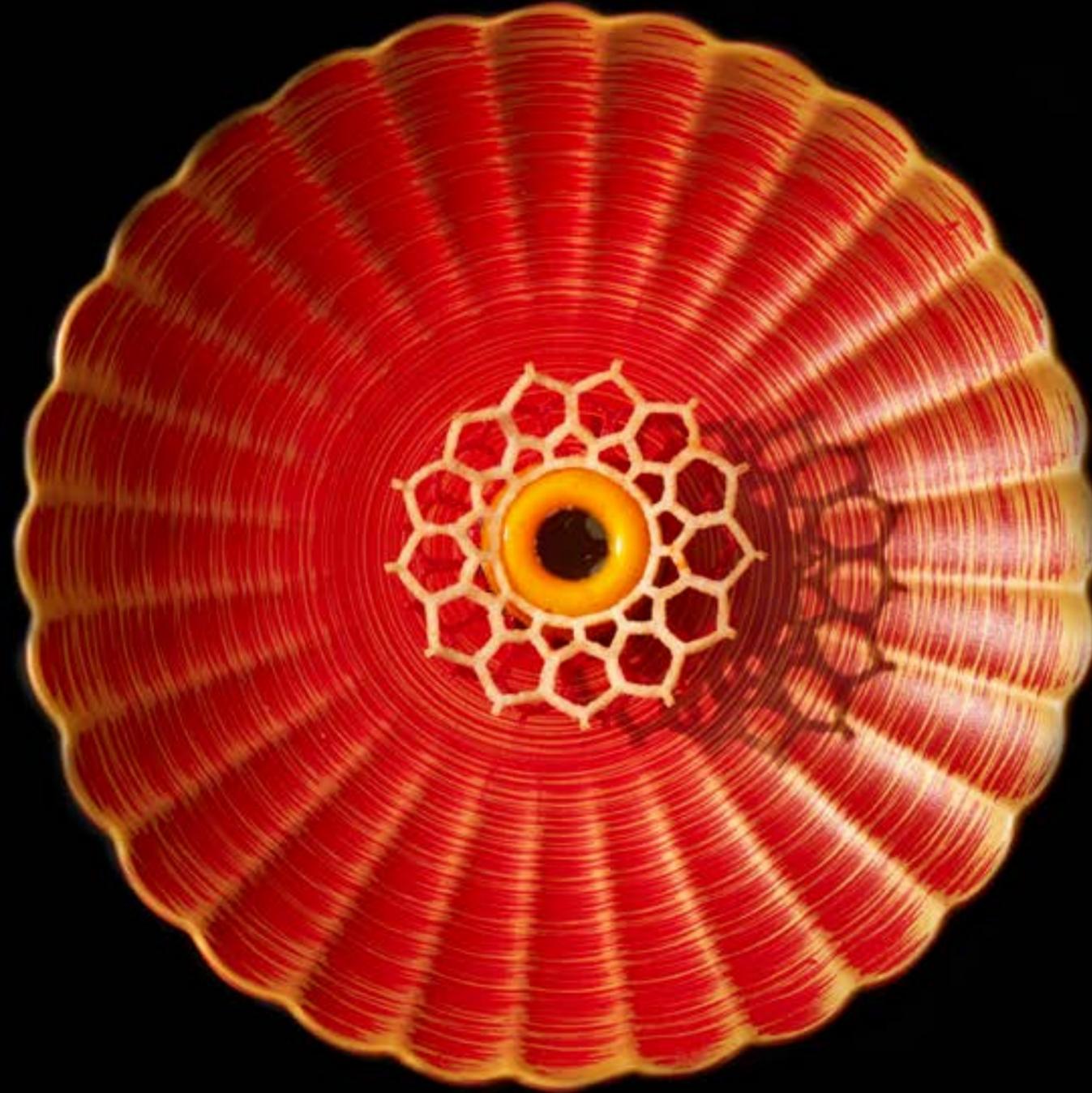
Subhanjana (Drumstick)  
Drumstick chokha, sattu kachori,  
potato mustard curry



Jadon (Roots)  
Root chips, tempered chana mash,  
pomegranate chutney



Karuvelvilas (Karela or Bitter Gourd)  
Ghee roast karela, mango sambar  
gelato, dosai crisp





Annemieke Mintjes  
with  
Robert Rasmussen

# Love@Work

**A Practical Handbook for Infusing Love into Workplaces -  
Every organisation needs it!**

**Love@Work** by Annemieke Mintjes is a practical guide that advocates for the infusion of love into the workplace, a concept that Mintjes argues is crucial for improving both individual well-being and organisational performance. The book highlights the idea that love and happiness at work are not just feel-good concepts but are essential for fostering a more human-centered and effective work environment.

The book introduces the “Love Manifesto,” which outlines eight key principles for bringing love

into business settings. These principles serve as a foundation for creating a more caring and supportive work culture, which, according to Mintjes, leads to better performance and deeper employee engagement. The book is filled with practical exercises and tools that can be immediately implemented to help leaders and teams start working with more empathy and care.

Mintjes draws on her extensive experience as a communication expert and facilitator to provide readers with actionable strategies

for integrating love into their work lives. The book is especially relevant for HR professionals, team leaders, and anyone interested in improving workplace dynamics by focusing on human connection and emotional intelligence.

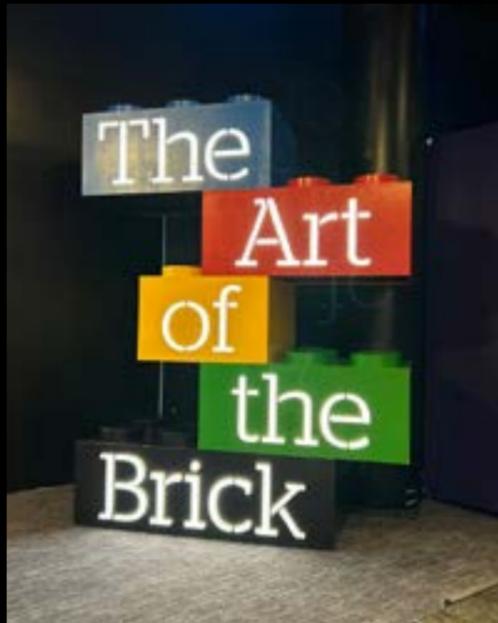
Overall, “Love@Work” is a timely and insightful resource for those looking to bring more humanity into their organisations, making it a must-read for anyone committed to improving work culture in meaningful ways.

## Note from the Publisher

We, at Sociospiel, that also publishes this very magazine Samyati, are proud to publish **Love@Work**. It was a great experience working with the author, Annemieke Mintjes from the Netherlands. Working systematically with someone like her with a meticulous approach, and attention to detail, kept us on our toes, and the effort that we put in was just worth it. Today’s workplaces are filled with a lot of negativity, and stress with deadlines to achieve, goals to meet, records to surpass, and put up with the competition that exists. This book is like a fresh breath of air that gives you practical tips to make the workplace, a place that everyone desires, a place that thrives on love! Well, it’s all about results and numbers, but these can be achieved in gentler ways if organisations decide to go the love-way.

The book that was launched in Tokyo, tells you that when everything else fails, Love always wins! The Love Manifesto, should be signed by everyone. With five chapters, each focusing on a different aspect of love, and a Bonus Chapter that adds some more doable programs like Lego® Serious Play®, this book is filled with quotes that inspire, exercises, and the matrix of love - The Love@Work Canvass, that can be used by HR and L&D professionals as a part of training their teams. If you are the leader, then this book would definitely nudge you to re-evaluate your ways of working, and inspire you to build happier teams - teams that have been blessed with love!!





## Take a Closer Look

The Art of the Brick is a globally renowned art exhibition by artist Nathan Sawaya, who has transformed millions of LEGO® bricks into remarkable, life-sized sculptures. The exhibition blends art and play, offering a unique experience where classical art meets modern creativity.

Get amazed by iconic sculptures, theme and stories, and try your hand, or compete with other Lego enthusiasts at building interactive sculptures. Each piece tells a story or evokes emotion, exploring themes of human experience, creativity, and the intersection of art and play.

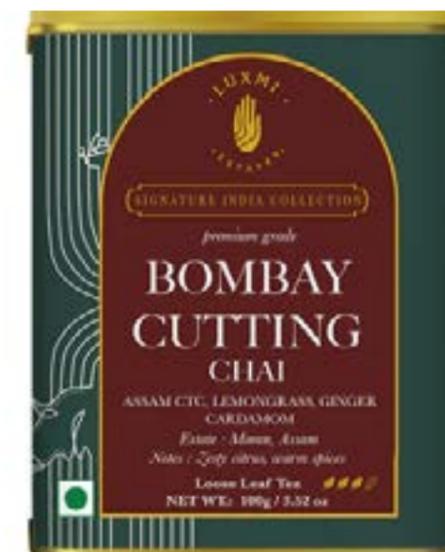
The Art of the Brick has toured major cities around the world, drawing millions of visitors and gaining acclaim for its innovative approach to both art and the medium of LEGO®.



A chai perfect for the pause that energises and keeps the city going. Cutting chai gets its name from 'cut in half' or a 'half chai,' offering the perfect shot of chai to keep you moving. Luxmi Estate's Bombay Cutting Chai captures the essence of the city's favourite refreshment, delivering a zesty citrus and warm spice blend that invigorates and refreshes. Crafted with CTC black tea, lemongrass, ginger, cardamom, and natural extracts, this unique blend embodies the bustling streets and vibrant culture of [Bombay](#). Perfect for a refreshing pause that keeps you energized throughout the day.

An invisible barrier balm with Squalane in an on-the-go stick formula that hydrates and strengthens the skin barrier. The Ultra Facial Barrier Balm marks a ground-breaking advancement in skincare, providing an essential solution for all skin types, including those with sensitive skin. Powered by a unique blend of Squalane, Essential Ceramides, and Glacial Glycoprotein, the balm offers on-the-go protection, hydration, and comfort, enabling users to maintain healthy, resilient skin regardless of lifestyle or environmental challenges.

## Handpicked by Samyati



In line with [Kiehl's](#) ongoing dedication to environmental responsibility, the brand proudly introduces refill pouches for the Ultra Facial Cream and Oil-Free Gel Cream. This initiative represents a significant step toward reducing plastic waste and promoting sustainable beauty practices. Kiehl's is committed to progressively enhancing its sustainability initiatives to ensure 100% of its plastic packaging comprises post-consumer recycled (PCR) materials by 2030. Kiehl's encourages customers to participate in its Recycle + Be Rewarded program. Under this program, customers can return empty pouches to Kiehl's stores in exchange for loyalty points, thereby reducing landfill waste while earning valuable rewards.





**Cheers Group's power brands, Diamon Original Gin and GinSin London Dry Gin, have won prestigious Double Medals at the 2024 International Spirits Challenge. Dr. Mohan Krishna, founder of Cheers Group, celebrates this as a significant achievement, showcasing their commitment to quality and excellence on a global stage. Cheers Group continues to set the standard in the spirits industry with its award-winning premium gins.**





**Kadamba Single-malt Wins at 2024 John Barleycorn Awards! Goa's pride and India's celebrated whisky, Kadamba Single-malt, earns top honors in New York, recognized as a standout in the global spirits arena. Cheers Group's award-winning whisky continues to set the gold standard in ultra-premium spirits.**

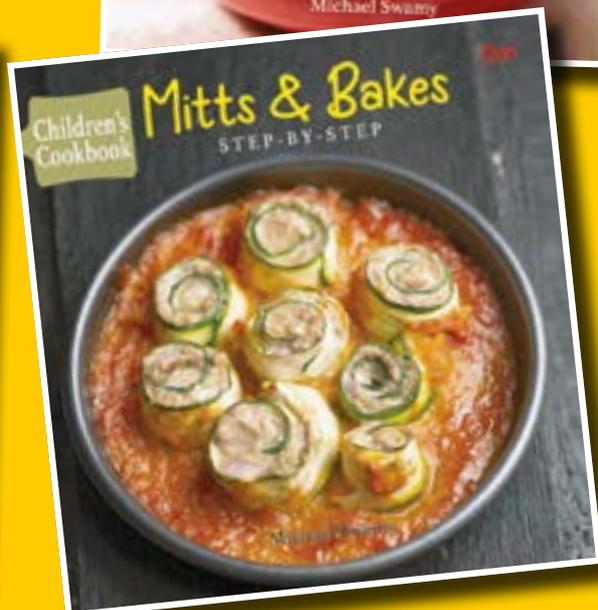
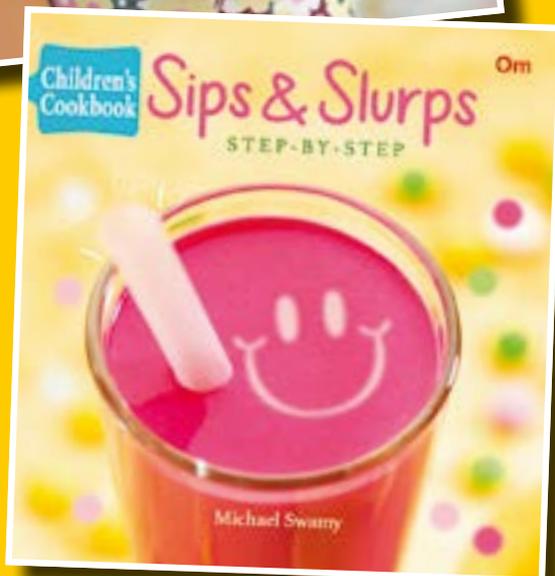
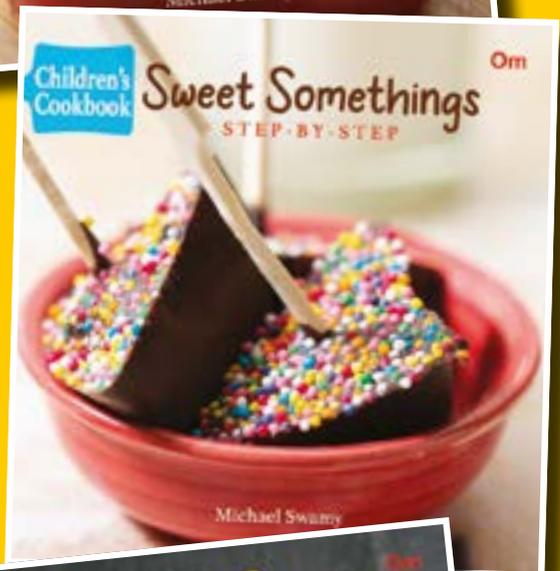
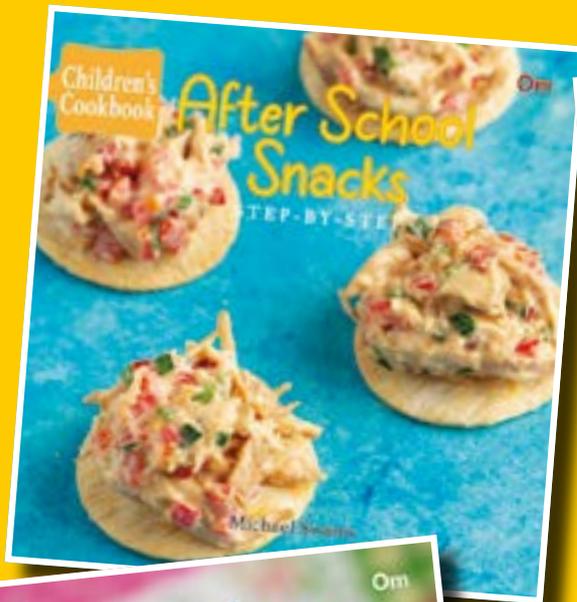
*The Head Conceives  
While the Heart Emotes  
From the Hands That Write  
To Weave Your Stories*



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