Jeroo Mehta's iconic 101 Parsi the recipes were sourced from valas, a Mumbai-based Pars amily, hosted a lot of dinners ier kitchen very serioush ind scribbles. These belonger magazine cut-outs, typed chit o his mother, Mary, who took 00 recipes, which includes Mody, a tattered red bool nside was a collection of over

er repeated when the same

meticulously made notes, to for Building Party", Mary has Shapoor, and Buffet Dinne after Adi's end term in school

Lunch with Shirin Gooloo and Lunch (the lunch they hoste family. From menus prepared

guests visited, unless the ensure that dishes were nev-

requested to have something

they had enjoyed.

Last August, Narielwal

recipes and Time and Talents

tive on Parsi Cooking (Spen-

ramily table for a meal

promises to make it iluffier

Mary S Narielwala: A Perspec launched From The Table of

handed his godchild, Nicole

A new cookbook offers a glimpse into the Parsi Narielwala household, ts soirces and elaborate menus that embrace British, Portuguese and Mughlai dishes along with home staples

smdmail@mid-day.com

LAST_year, Adi Narielwala

and desserts. There is wafe isers, pies and bakes, main: The book collates appe-

er eedu, malagatawny soul

version of the Western tenet tu, meethu and tukkhu (sour at a family table for a mea sweet and spicy); a Gujarati of recipes, but gives a glimpse ta Multimedia), which Mod "Parsi food works on khaa had to be fully dressed to sit ing trivia. For instance, one It is peppered with interest into the world of Parsi homes book is not just a compilation has compiled and edited. The chef at Tres Ind. They tried out 20 people. "For the latter, we a Moghlai pillau that serves brother, Darius Madon, a sous which I found to be weird in have retained the recipe as is, to chicken and ham pie, and requires use of coconut mil size. Interestingly, the disand not reduced the portion says Mody, who roped in her illau, but it tasted delicious

says Mody

shade would change again," they use green tomatoes, the

that it thickens.

the gravy would be darker; in ple, if one uses old tamarind make it, can vary. For exam the consistency, each time you since it is a home chef's book mentioned in the book th desserts are elaborate. "I have scratch, the puff pastries an

instance; one had to be fully dressed to sit at a THE book is peppered with interesting trivia. For

cooks who made Goan curry sh and Goan influences, exlains Mody. "The Portuguese illuence came from the Goar grinding the masala from

salt, fat, acid, but better. Our

into the book. The dish that

food also has European, Britmum made it," says Mod lorain. He said it tasted just lik phone and call me was quich made Adı uncle pick up the While the dhansak involves

every recipe, before it went to dish out the chicken an ed apron, and hands us one to macaroni bake. We are excite she picks up an elephant-print to try it out as Mary's tomat bacon, and her tip to beat eg sauce has a secret addition play sous chef. We are read white and egg yolk separate As she heads to the kitchen

> green chillies and onion, red and and lets it simme tour cups of wate bacon. She pours tomatoes, ginger For the sauce and mixes in flour to takes a slice of butte for 20 minutes, In another pan, she Mody adds choppe add to the sauce, so make a roux that we before blending

the bacon, potatoes, and square of small preparations that lead and mustard and boiling the eggs bacon, making a mixture of milk by separating the rind from th to the final layering. She begin and macaroni. In a pan, she fries The bake dish requires a lot

pieces of boiled egg:

Chicken and macr aroni bake



In a deep dish, we scatter the macaroni



potatoes, eggs, bacon pieces and chicken top it with the sauce chillies). We pour in the that has been cooked in the red and green nustard milk and

stomber 15, 2018) www.mores.com/ writterscents underynleday (geophismedelaya door. Nicole throws in a few Before closing the oven final dish an airy souffle rise follops of butter to give the

and brownish texture

oy beating up

delicious flavourbutter custards Sive bread and Cooking tips

drops of lemon

vith eggs and oanana or a few



cold water to egg

hites before hisking, they will

Add a drop of

ngers when

cleaning fowl meat,

Rub salt on your

your hands from

prevents

rise, says Mody. realised it gives a bette was beaten separately.

PICS/ASHISH RAJE

Cook like Mary

A new cookbook offers a glimpse into the Parsi Narielwala household. its soirees and elaborate menus that embrace British, Portuguese and Mughlai dishes along with home staples

PHORUM DALAL professional day care

water, a Mumbal-based Parsi. they had encoved Jeroo Mehtali iconic 101 Parsi - Mary 5 Natietwala: A Perspec-Recipes and Time and Talents tive on Parsi Cooking (Spen-

family hosted a lot of dinners: Last Aurust, Narielwala the recipes were sourced from launched From The Table of

Covahook, manurimes and to Multimedial, which Mody; to chicken and ham hie, and the consistency, each time you family from menus prepared. has compiled and edited. The a Mophiai policy that serves, make it, can vary. For examduring "Adi" and of Term book is not just a compilation. 20 people, "For the latter, we lipte, if one uses old tamaring LAST year. Add Nativiwals than hittle limit they housed of recipes but gives a glimpse, have retained the recipe as is, a the gravy would be darket. handed his endulid. Notice after A his end term in whools, into the world of Parsi homes, and not reduced the nortion, they use green totalizes. the Mody, a tattered red boxa. Link t with Norm Gooloo and it is perspered with interest size. Interestingly, the dish shade would change again, Inside was a collection of over the sent and Buffet Dunner Ing. trivia. For instance, one requires use of coccess milk. says Mody and scribbles. These belonged ensure that fashes were new. "Parts food works on khase says Mody, who reced in her led across, and hands us one t

family table for a meal

never and spicy's a Guiarati chef at Tres lad They tried out to dish out the chicken at version of the Western tenet every recipe, before it went

freed fish."

HE book is propered with interesting trivia. For nationica, one had to be fully dressed to sal at a

tak fat and but better Our into the book. "The dish that food also has fluropean, Brit. made Ad uncle put up the ish and Goan influences," ex- phone and call me was quality places Mody. The Portuguese locain, He said it tasted just have influence came from the Goats . mum made it," says Mody.

cooks who made Goan curry. While the chansak involves erending the (massla from The book collates upper scratch the pull pastries and tisers, paes and bakes, mains desserts are elaborate. If have and desserts. There is water mentioned in the book that per cedit, malagatawny soup since it is a home chef's book.

\$10 metres, which includes 1/1 action Party, Mary has had to be fully dressed to six, which I found to be welled in a 1/4 action Party, Mary has had to be fully dressed to six, which I found to be welled in a 1/4 action Party. marking out outs, typed that in the tack out in an elephant print to his mother Mary, who took or receased when the same his meethu and tukkhu (sour, brother Darius Madon a sour, now your thef. We are ready to try it out as Mary's tomato sauce has a secret addition of bactor, and her tip to best egg white and egg volk separately

promises to make it fluffler.

O For the sauce Chicken and macaroni bake Mosty adds chopped torsators priger



to the final lavering. She begin bacton making a morture of make and mustard and boring the eggs and macarony. In a pan, she fries the bacon, potatoes, and source

pieces of boiled egys.



(a) in a deep dish, we scatter the macaroni. potatoes, eggs, bacon pieces and chicken (that has been cooked in the red and green chillies). We pour in the mustard milk and too it with the sauce.



She adds a thick blanket of grated cheese to this, slathering the dish with a mixture of egg while and york that was beaten unparately. realised it gives a better

rise," says Mody.

Before closury the over Cooking tips door Nicole throws in a line dollags of butter to give the Give bread and final dish an airy souffie rise

butter custards a delicious flavous by beating up banana or a few drops of lemon with eggs and

> Add a drop of cold water to egg whites before whisking, they wi froth better

Rub salt on your fingers when cleaning fowl meat

as it prevents your hands fro

Chicken Bida pizza

Alfredo's

Archevation an sometimes be the death of a place, if

hangesits

onion, red and

green chillies and

bacon. She pours in

foul Outs of water

and lets & Sammer

before blending it.

another can, she

takes a since of butter

and moves at flour to

make a roug that we

add to the sauce, so

for 20 minutes.



A sangria for every mood

