



Time & Talents Club
Creating a future of hope



**ONLINE FOOD
DEMONSTRATION
BY CHEF MEHER DASONDI
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CHOCOLATE IN A CLOUD

INGREDIENTS

Dark Chocolate 250 gms
Condensed milk 100 ml
Milk 120 ml
Coffee powder 1/2 tsp
Rum /Brandy / Liqueur 1 tbsp (Optional)
Whipping cream 250 ml
Icing sugar 1 tbsp (if using unsweetened cream)
White sponge cake 150 gms
Walnuts 40 gm (slivered & toasted)
Cherries a few nos.
Mint sprigs for garnish
Champagne glasses or glass bowls to serve.
Toothpicks 1 or 2 nos

METHOD

1. Combine grated chocolate with condensed milk, coffee and milk and melt it to blend. Cool the mixture and then add alcohol.
2. Whip cream with icing sugar. Sliver and toast the walnuts. Gently break the sponge into smaller pieces of about 1 to 1 ½ inches.
3. In a champagne class place 2 to 3 pieces of cake.
4. Spoon 1 tbsp of whipped cream on one half or side of the glass (on top of the cake pieces)
5. Spoon 1 tbsp of whipped cream on the side.
6. Use the toothpick to swirl the cream and the chocolate together gently.
7. Top with slivered walnuts, cherries, and a sprig of mint.



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PAN GRILLED PRAWNS IN THECHA WITH TZATZIKI ON NACHOS

INGREDIENTS

Prawns 350 – 500 (gms med sized)
Salt ½ tsp
Sugar ½ tsp
Oil 1 tbsp
Nacho chips 150 gms
Lettuce leaves 1 bunch

For Tzatziki:

Curd ½ cup
Olive oil 1 tbsp
Lime juice 1 no
Salt and cracked pepper as required
Dill / Soova bhaji 1 tbsp
Cucumber grated ½ number
Garlic ½ tsp (FC)

For Thecha:

Thai red chillies 40 gm
Garlic peeled 40 gm
Salt 1 tsp
Oil 2 tbsp
Mustard seeds 1 tsp
Asafoetida / Hing ½ tsp

METHOD

1. Clean wash and drain prawns off any water. (you may pat dry if required)
2. Pulse together roughly cut fresh red chillies along with roughly cut garlic and salt. Mixture needs to be coarsely and needn't be smooth.
3. Temper mustard seeds in oil with asafoetida and add to the coarsely ground mixture. Keep it aside.
4. Heat oil and sear prawns. Add the Thecha just before removing prawns from the fire. Keep aside.
5. Combine ingredients for Tzatziki and chill.

ASSEMBLING THE STARTER:

1. Place a small bit of lettuce on the nacho.
2. Top the leaf with a small tsp of Tzatziki.
3. Top the Tzatziki with one or two prawns depending on the size.
4. Garnish with a sprig of coriander leaf or mustard greens or even very finely chopped red and green peppers.
5. Serve immediately.



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SIGARA BOREJI WITH PRAWN THECHA & KANDA LASSON MAYO DIP

INGREDIENTS

Wonton sheets 1 dozen approximately
Prawn Thecha (as shown in the above recipe)
Oil to deep fry
Kanda Lasoon chutney 1 tbsp
Mayonnaise ½ cup

METHOD

1. Chop prawns well or use really small prawns to make for this preparation.
2. Combine mayonnaise with the 'Kanda Lasoon' chutney and stir it smooth.
3. Place the wonton square on the table top or on the chopping board in a manner like a diamond shape and not a square.
4. Apply water lightly on the edges of the wonton sheet.
5. Spread the prawn filling on the wonton sheet, leaving at least a half inch border (ie not on the water applied on the edges) and roll it like a cigar shape.
 1. Fold or tuck the edges inwards.
 2. Deep fry and serve hot with the mayo dip.