



# KANISHKA

## Meal Kit

COOK AT HOME WITH ATUL KOCHHAR



EXPLORING & CREATING  
NEW TASTE WORLDS WITH THE  
KANISHKA MEAL KIT.

## CANAPES

(Served cold)

### Sundried Tomatoes Uttapam

#### IN THE BOX

- Sundried tomatoes and goat cheese mix
- Uttapam: Ready to serve

#### SERVING

Make quenelles of sundried tomatoes with teaspoon and put on the top of uttapam and serve.

### Porcini Pate and Grapes Tartlet

#### IN THE BOX

- Porcini mushrooms pate
- Grapes: Macerated with spices
- Tartlets

#### SERVING

- Half-fill tartlets with pate.
- Put grapes on top and serve.

### Steamed Lentil and Beetroot Cake

#### IN THE BOX

- Steamed lentil cake
- Beetroot caviar

#### SERVING

Arrange caviar on the top of lentil cake and serve.

## MAINS

### Baked Portobello, Wild Mushrooms, Truffle, Curry Mushroom Veloute

#### IN THE BOX

- Baked Portobello mushrooms
- Wild mushrooms
- Sliced black truffle
- Curry mushroom veloute
- Butter
- Salt
- Cracked pepper

#### SERVING

- Preheat oven at 180° Celsius. Grease the baking tray and bake Portobello mushrooms for 5–6 minutes.
- At the same time melt butter in a pan and toss mushrooms. Season with salt and pepper.
- Meanwhile reheat mushroom veloute
- Arrange on plate and serve hot.

### Mango and Goji Berry Stuffed Paneer, Wilted Baby Spinach, Braised Tomato Sauce

#### IN THE BOX

- Stuffed tandoori paneer
- Braised tomato sauce
- Fresh baby spinach
- Butter
- Cracked pepper
- Salt

#### SERVING

- Preheat oven at 180° Celsius. Grease the baking tray and bake paneer for 5–6 minutes.
- Reheat tomato sauce.
- Meanwhile melt butter in a pan and toss baby spinach. Season with salt and pepper.
- Arrange on plate and serve hot.

### Garlic Roasted Cauliflower, Cauliflower Piccalilli, Aubergine, Coconut Tenga Sauce

#### IN THE BOX

- Roasted cauliflower
- Cauliflower piccalilli
- Baked aubergine
- Coconut tenga sauce
- Aubergine crisps

#### SERVING

- Preheat the oven at 180° Celsius.
- Grease the baking tray and roast cauliflower for 6–8 minutes and aubergine for 5–6 minutes.
- Meanwhile reheat sauce in a pan.
- Plate it up and serve hot.

## DESSERT

### Chocolate Praline Gateau and Raspberry Cheese Cake

#### Petit Four:

- Strawberry Jelly
- White Chocolate Truffle
- Red Velvet Cupcake

