

SEEVA

FEBRUARY 2022

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IN LOVE

PODCASTS
FOR THE
PASSIONATE

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READING
MUCH
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ROMANCE

SALEKA,
DAUGHTER OF
M NIGHT
SHYAMALAN,
CARVES HER
OWN NICHE

**PAYAL
KADAKIA**

FLIGHT OF THE UNICORN



A *Valentine's Day Menu*

*Prepare a romantic meal with your partner
for the perfect V-Day date at home*



There is nothing more romantic than a quiet dinner with your special someone on Valentine's Day. But with overbooked restaurants and the unpredictable times we live in, the best evening is spent at home.

Our team has curated a special Valentine's Day menu for you and your partner. It complements the romantic mood, is easy to prepare, and is delicious!

This exciting three course menu kicks off with three unique cocktails featuring exciting flavors from chocolate to saffron. Meanwhile, the rich and delectable truffle pasta is an exquisite main course dish, accompanied by a simple, yet flavorsome asparagus.

Round off your special meal with red velvet cupcakes— a sweet end to a great evening. So set the table, light a candle, and tuck into a delectable meal — perfect for two!

OPT FOR A DECADENT AND RICH MAIN COURSE...

TRUFFLE PASTA

Bindu Gopal Rao

Did you know that truffles are said to be one of the world's finest aphrodisiacs? Well, most of us may not be aware of it, but that belief may be as old as ancient Greece and Rome. Napoleon reportedly ate truffles to increase his potency! The rarity of truffles, which has a symbiotic relationship to certain tree roots, adds to its charm.

With their high concentration of proteins, they are not just healthy, but the amino acids give it that aphrodisiac quality, making them a sought-after delicacy. The earthy smell of truffles probably also adds to its charm, making it the perfect ingredient for a meal on Valentine's Day. Little wonder then that truffles are commonly called the "diamonds of the gourmet world." Referring to truffles, French writer Alexandre Dumas said, "They can, on certain occasions, make women more tender and men more lovable." The best way to eat truffles is well, to eat them fresh. We share a recipe that will amp up your celebrations at home. Have fun making this truffle pasta that is simple and hits the right notes.

**MUSHROOM
TORTELLINI IN
TRUFFLE & PARMESAN
SAUCE**

(Recipe courtesy Chef Mintoo, Head Chef, The Salt House, Kolkata)

**INGREDIENTS FOR MUSHROOM FILLING
FOR THE TORTELLINI**

- 250 grams finely chopped mushroom
- 40 grams crumbled ricotta
- 2 grams minced garlic
- 5 grams finely chopped onion
- 2 grams chopped ginger
- 1 gram black pepper
- 1 gram salt
- 15 grams butter
- 40 grams / 2 sticks blanched & chopped asparagus

- 10 grams chopped scallions
- 100 grams wonton sheets / handmade tortellini sheet

FOR THE PARMESAN SAUCE

- 1.4 oz fresh cream
- 0.7 oz Parmesan cheese
- 10 grams butter
- 0.35 oz chopped onion
- ¼ oz chopped garlic
- 1¼ oz vegetable stock
- 4 tsp white wine
- 1 tsp truffle oil
- 0.35 oz truffle pate
- 2 tsp chopped parsley

METHOD

1. Heat a large skillet. Add butter and sauté the onion and garlic till tender and translucent.
2. Add mushroom (do not overcrowd them) and cook till completely dry. Remove the sautéed mix from the stove and let it cool.
3. Transfer the mixture to a bowl and mix with the blanched and chopped asparagus, crumbled ricotta, ginger, chopped scallions. Season with salt and pepper. Mix it well and put the filling in a piping bag.
4. Lay the tortellini sheets and pipe in the mushroom filling. Folding the disk and sealing the tortellini. Blanch the tortellini in boiling water for a few minutes and keep it aside.
5. To make the Parmesan sauce, sauté the onion in butter till translucent in a pan.
6. Add in the white wine followed by the cream.
7. Add the vegetable stock and let it simmer till it thickens slightly.
8. Stir in the Parmesan cheese, salt, truffle oil and truffle pate.
9. Once the sauce is ready, add the blanched tortellini and stir.
10. Garnish with parsley.
11. Serve and enjoy.



Mushroom tortellini: Mushroom tortellini in truffle and parmesan sauce.