

TECHIES IN THE KITCHEN



>> Modern kitchens are never devoid of gadgets such as mixers

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26th
anniversary

A modern kitchen houses more than just the usual suspects. Rhea Dhanbhora explains some of the most helpful kitchen gadgets that have become popular off late

Along, long time ago, women mashed potatoes with a fork, used traditional grinders and had no idea what lemon squeezers were. Flash forward to a modern kitchen and you'll be witness to eggs being separated using an egg separator, lemons squeezed efficiently through a lemon squeezer, several types of mixers for different things and of course, the ever faithful microwave, churning out dishes ready to eat in a matter of minutes. The good old mortar and pestle has been replaced by high five mixers and the concept of whisking eggs by hand is almost alien. Take a look at some of the most popular gadgets flooding the modern kitchen...

V-SLICER

The V-Slicer is a trendy little kitchen gadget that chops vegetables with ease. If you're worried about being unable to slice that onion fine enough or cut all those potatoes in time to make a load of chips for your kids and their friends, the V-Slicer will come to your rescue. Whether it's churning out thinly sliced onions, grating carrots or slicing through a mound of vegetables, life in the kitchen is much easier with this around.

Where Spencers, Inorbit Mall, Malad for approximately ₹800

STAND MIXER

There were days when women plodded through hours of mixing and grinding when they were baking

cakes. And then the cake mixer came out and it got easier. And then we got lazier, and they gave us the stand mixer. Just dump all your ingredients into it and watch it whisk, mix and fold your ingredients in to perfection. Baking was never this easy!

Where The closest electronic store for approximately ₹2,600

EGG SEPARATOR

Remember when the yolks and whites refused to separate and several eggs were wasted before you could get clear whites and yellows? Egg separators promise to make life in the kitchen easier than it already is by separating the whites and the yolks for you. Simply break it into the spoon-like contraption and watch the whites trickle down the sides.

Where Alfa Stores, Irla Lane, Vile Parle for approximately ₹100



>> The yolk sits in the center of the separator as the white drizzles out



KITCHEN SCALE

No, you don't have to stand on this one. If you're confused about how much flour to put into the batter or how many strawberries you need for your jam, dump them on the tiny little scales made especially for the kitchen and you're all done.

Where Star Bazaar, Lokhandwalla for approximately ₹700

GARLIC PEELER

Never though you'd need this one, did you? But garlic can be a hassle to peel, what with it being sticky when you cut through it and them being small enough to constantly slip through your fingers. Garlic peelers are interesting. Put the garlic in and rub them along a chopping board. You'll have skin free garlic in a matter of minutes.

Where Alfa Stores, Irla Lane, Vile Parle for approximately ₹99

SUGAR THERMOMETER

You don't have to guess when your sugar syrup is ready anymore or end up with burnt bits of it sticking to

your pan. In a bid to make baking easier, sugar thermometers can gauge when it's the right time to take the sugar off the stove.

Where Arife outlets across the city for approximately ₹300

LEMON SQUEEZER

Yes, we are now too lazy to squeeze lemon juice with our hands. Guaranteed to squeeze more out of the tart fruit than you ever could, just place a half of a lemon in the contraption and press down for seedless lemon juice.

Where Hypercity, Malad for approximately ₹99



>> Lemon squeezers get all the juice out with ease

KITCHEN GADGETS WE REALLY DON'T NEED...

If you thought those items were slightly unnecessary, take a look at these:

Corn Kernel Cutter: It is an easy and painless way to cut the corn kernels off of the cob, bringing the freshest corn kernels to your plate with ease.

Egg Cuber: Make your eggs look like cubes. Don't ask us why.

Fresh Sensor: Not sure if that meat is fresh? The fresh sensor will do it for you. All you have to do is press a button and wait thirty seconds to find out.

Spinning Spaghetti Fork: This is essentially for lazy people. All you have to do is press a button and the fork swirls the spaghetti around it for you.

Cherry Chomper: You think manually spitting out each cherry pit is fun, do you? The cherry chomper disagrees. It will give you a bowl full of pit less cherries to enjoy.