

# THE CHEF IS IN!

When the **48hrs Team** heard of **iChef**, we were elated. But, did the new concept really make cooking that much simpler for us? We tested it out and bring you the results

When it comes to cooking, our team is quite a mixed bag. For some of us, working through the day makes it difficult to whip up a decent meal every night and so, we resort to ordering in, which eventually gets dull and boring. For others, proportioning the ingredients is our Achilles heel. There are a few of us however, for whom cooking is a delightful prospect, and pretty easy to get the hang of. With such a medley of cooking styles and preferences, we decided that we each needed to try making a meal from newly introduced meal service **iChef**, to see how it fares with different types of cooks. The idea behind **iChef** is a meal in a bag. Everything is pre-measured and delivered in precise quantities, so that you can actually enjoy cooking for yourself. Also, its low calorie count and price (₹250 for a meal that serves two), is an added bonus. They give you the opportunity to eat a gourmet meal, as well as make it yourself, all the while being assured of its health quotient. Also, **iChef** makes cooking after a long day at work an enjoyable process instead of a boring chore, and the pre-measured ingredients (especially the sauces), mean that you don't have to buy entire bottles of exotic sauces and spices — which can be expensive — just to cook a single meal. So, we rolled out the idiot-proof recipes (the instructions are very detailed) and each began to make the two dishes that we were sent.

## DISH #1: TOFU FAJITAS WITH GUACAMOLE

Most of us are big fans of guacamole, so this

>> Remember to adjust the Kung Pao Chicken Tacos' recipe so that it isn't oversalted



was an exciting recipe to try. It's a little more time consuming than some of the other meals on their menu, because it involves cleaning and chopping several vegetables, although most of the guacamole comes pre-prepared (with puréed avocados) and the recipe is very easy to follow. However, beware while cooking the tofu, they don't mention how easily it breaks — so while our seasoned cooks had no trouble with this one, there was a tedious clean-up process involved for one of us! The dish was extremely appetising, with a really

good balance of tart and spicy flavours. It's also quite filling and one bag of ingredients is more than enough for two people.

## DISH #2: KUNG PAO CHICKEN TACOS

The Kung Pao Chicken Tacos recipe was easy to understand as well as to prepare. You might need basic knowledge about how to handle raw meat and season food, but apart from that, as long as you follow the instructions to the T, you won't go wrong. It's easy, but it's not

really a time-saving option, because you still have to chop the vegetables and devote half an hour to cooking the chicken. So, a few of us weren't fans of how this one turned out.

## THE VERDICT

**Ease of cooking:** Each meal comes with a scroll, bearing instructions and pictures to make cooking a simpler process. While most of us had no problems following the instructions, we assume that the pictures will help those who are beginners in the kitchen.

**Taste:** While most of us were fans of the chicken, the Fajitas scored higher on our taste test, mostly because Kung Pao sauce can get a little too salty if you follow the recipe to the T. So, do a taste test and adjust it accordingly. The guacamole was fresh and delicious, though the addition of silken tofu would have made the fajitas an all-round favourite. The freshness of the ingredients enhanced the taste of both dishes, making them winners for us.

**The bottom line:** Would we recommend **iChef** to someone who has never stepped into a kitchen? Probably not. But if you live alone, are looking for a hassle-free, homemade meal or want to start learning how to cook, **iChef** is a great option. They also have other options such as Vietnamese Spring Rolls, Pesto Pasta, Lamb Sliders, Chicken Teriyaki and Risotto with spinach-basil pesto, which we can't wait to try out!

Where [www.ichef.in](http://www.ichef.in)



>> The Dark Lord Choux bun was too sweet for us

# CHOUX CRAVINGS

**Bun Men**, a dessert stall founded by friends Hormuz Mehta & Kushal Bhammar, recently set up shop inside **Snowman's** at Breach Candy. **Yamini Walia** visited to try out their interesting choux buns

Choux pastry is a popular French delicacy, but have you heard of choux buns? Neither had I, till I tried them at **Bun Men**. Each offering is a bun-shaped disc of dough, the size of a regular doughnut.

Located near **Mad Over Donuts** at **Breach Candy**, **Bun Men** is relatively easy to locate. It's a small dessert stall that you will notice as soon as you enter **Snowman's**. The owners explained that the buns were prepared in a central kitchen in **Tardeo**, and were delivered hot and fresh to the store in two batches — the first at noon and the second



around 4pm. The buns are then heated in an oven and infused with different, flavoured cream. So, it's safe to say that they're fresh, and of good quality. Like their innovative concept, the name of each bun is also interesting, including options such as **The Dark Lord**, **Berry Me Bananas**, **Hazel's Nuts**, **Crazee Caramel**, **Pista-la-Vista Baby** and **Red-I-Culous**. Out of all their delectable flavours, I first tried **The Dark Lord** (₹60), which was filled with dark chocolate. While the filling and the choux dough were both perfect, the flavour didn't impress me much. When you order a dark chocolate dessert, you expect it to be a little less sweet than this one was. If you are a fan of red velvet, don't leave **Bun Men** without trying **Red-I-Culous** (₹70), a red bun filled with tangy cream cheese. The filling oozed out of the soft choux buns, making it a delectable treat.

My favourites included **Hazel's Nuts** (₹70) and **Crazee Caramel** (₹70), which were mind-numbingly delicious. While the former was pumped with hazelnuts and chocolate, the latter was filled with salted caramel. However, if I had to choose between the two, I would opt for the latter, because salted caramel is currently my favourite flavour. But, if you like strawberries and bananas, then their popular **Berry Me Bananas** (₹60) is a good option. I detest strawberries, so I couldn't convince myself to try it.

Even though some of the flavours were misses, I liked the choux buns at **Bun Men** enough to recommend the place, especially if you're tired of the age-old doughnut desserts and are looking to try something new.

Where **Bun Men**, **Snowman's**, **Bhulabhai Desai Road**, **Breach Candy**  
Contact 9820299458

# THE QUINTESSENTIAL PUB

With foot-taping rock music and cosy décor, newly opened **Bulldogs** aims to become your favourite neighbourhood pub. **Dev Goswami** finds out if it succeeds

**Bulldogs** is a tiny place, with space for just 20-25 people. The décor (and menu) is inspired by popular TV shows, *Game of Thrones* and *Breaking Bad*. So, expect drinks such as **Cercei's Sangria** (₹471) and **Heisenberg's Blue Sky** (₹301). I started off with the latter, but was disappointed by its syrupy taste. I continued with the **Mojito** (₹291), which I loved for its refreshing, well-balanced flavours.

To accompany our drinks, we ordered **Bacon Bad** (₹101), **High Potato** and **Home Grown Mushrooms** — Next to the **Weed Pot** (a mushroom and potato slider; ₹91), **Run!!** It's a **Lamb Slide** (a lamb slider; ₹101) **Chicken Sah-tay** (₹271) and **Jalapeno Poppers** (₹151).

The mushroom and potato slider had a succulent patty, while the lamb slider was filling and value-for-money. The chicken satay was a bit dry, but the jalapeno poppers were pieces of cheesy, juicy, spicy heaven. However, the best dish was the **Bacon Bad** — strips of crisp, fried bacon between slider buns, with **BBQ sauce**. Full of bacon goodness, it's a dish that I couldn't get enough of.

Overall, **Bulldogs** is an interesting addition to **Andheri's** rapidly expanding landscape of pubs and bars. But, its fantastic, affordable prices are what set it apart. They're hard to beat, making **Bulldogs** worth a visit.

Where 1, **Bharat Ark**, **Veera Desai Road**, Near **ICICI Bank**, **Andheri (w)** Contact 26743179 Meal for two ₹700 (without alcohol) Alcohol Yes (pint of beer: ₹351 onwards — imported)

