

Treat your palate and the eye

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New York

WHEN I meet young people who are old enough to be my children or grandchildren but who are able to do things which I couldn't do in the good old days, all I can do is sit and admire them for the initiative they take in not only testing new grounds but in also making a success of themselves in new ventures.

One such youngster is Hari Nayak who known internationally for making pastries. He's barely 32 and though he started young—at the age of 12—cooking weekend breakfasts for the whole family, he went on to pursue his dreams which has paid off. Apart from having his exclusive bake shop in America which is a gourmet boutique of patisserie, chocolate and exclusive catering, he has also launched America's first ever ice cream patisserie—the Halo Fete. Though he is an executive chef in different cuisines, his passion seems to be in creating exquisite pastries for the delight of all.

Nayak, along with Vikas Khanna, is also the co-founder of 'World Chefs—Cooking for Life,' which is organizing a series of events at ancient 'wonders of the world' sites to address global awareness issues. All the proceeds from this food festival will be donated towards an organization for the disabled, SAATH in New York. The cooks will be cooking in front of Taj Mahal in India next year with all proceeds from the shows going towards one non-profit organization or another.

Nayak met his wife Priyu in catering school while he was teaching a class in the use of spices in baking. Priyu, however, works as an IT specialist now.

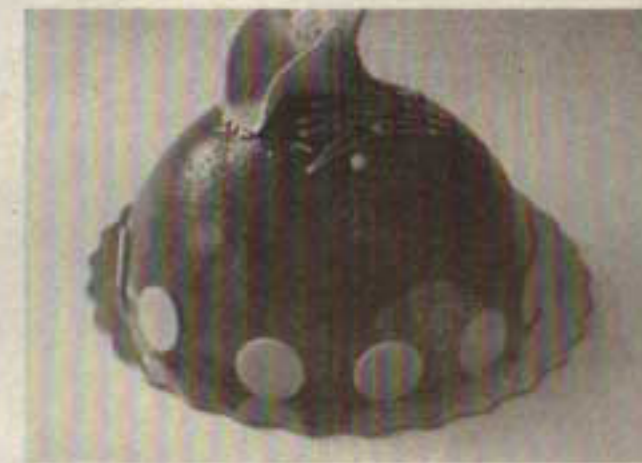
Nayak has worked as a food consultant for various organizations and is presently the International Executive Chef for Sodexo USA which is one of the largest food service companies in the world. But he intends to now concentrate on expanding his bake shop which is located in Princeton, New Jersey. The bake



Hari Nayak

cheese; ½ cup sugar ; ½ tsp vanilla ; 2 eggs ; 3 squares white baking chocolate, melted ; 1 pie crust (6 oz) ; 3 tbsp red raspberry preserves.

Procedure : Mix cream cheese, sugar and vanilla in an electric mixer on medium speed until they are well mixed. Then add the eggs to the mixture mixing them all together. Finally stir in the chocolate. When the mixture is ready, pour it into the pie crust. Microwave the preserves in a small bowl for about 15 seconds or until it has melted. Then dot the top of the cheesecake with small spoonfuls of preserves. Cut through the batter with a knife several times and finally bake it at 350 degrees for 35-40 minutes or until the center is almost set. Keep it in the refrigerator for



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Tangra Wok restaurant in Rego Park: The new Indian favorite hangout

Feel like eating great food and having a refreshing drink? The perfect place is Tangra Wok, an Indo-Chinese fusion restaurant located at 95-24 Queens Boulevard, opposite the Sears Mall in Rego Park, New York. This restaurant has lately become a regular hangout for the Indian community. Eclectic dishes including the Chicken Lollipop, Lamb Manchurian and Fish in

are stir-fried to perfection in the fabulous Chili Fish and Salt and Pepper Shrimp. In the Coriander Flounder, you'll feel the invigorating taste of another spice prepared in the Tangra style. Vegetarian dishes such as Paneer Manchurian, with its flavorful ginger, and Tofu Delite also combine delicious multicultural tastes that have enchanted Indian cus-

