



Alcohol Used : Wine

Herb and Merlot Truffle Bonbon

Chef HARI NAYAK


THE INDULGENCE

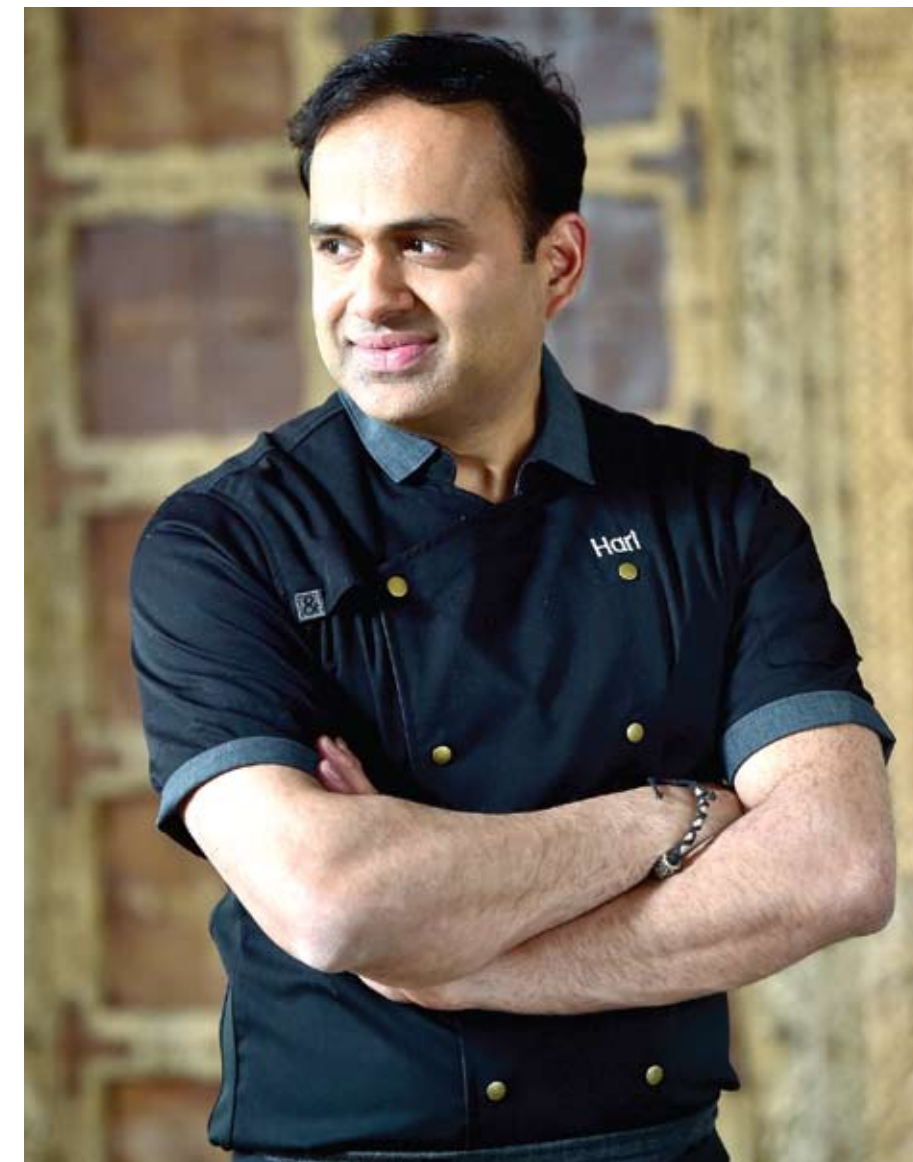
"Herb and Merlot Truffle Bonbon is based on the classic pairing of chocolate and wine. While making this dish, I first tried a few options of herbs and spices but was just not hitting the right chord. That is when I decided to incorporate cinnamon that snuggles well with tarragon and Merlot. The idea here was to use a wine that is slightly sweeter than the dessert so you can taste the vino. When pairing wines with chocolate, I always try to match more elegant flavoured chocolates with lighter-bodied wines; likewise, the stronger the chocolate, the more full-bodied the wine. The result, a gorgeous bonbon with that surprising hint of spice that makes for a sinful bite."

THE AFFAIR

"My understanding of alcohol has always been from the food side. I like to understand how food — be it fruits, hobs or grains — change their flavour structure when fermented or distilled. This understanding has not only given me a renewed appreciation for the art of spirit making but also the kind of value they add to a dish. Let me elucidate: I love dark chocolate and it pairs best with Port, Sherry, Zinfandel, Cabernet Sauvignon & Merlot. I often tend to use spices, herbs and salts in my desserts and it can create magic if used in right proportions."

THE CHEF

A successful culinary consultant and restaurateur, a celebrated author with close to eight books written exclusively on Indian cuisine, the lesser-known side of course; an authority on Udupi cuisine and the face that has pioneered the concept of Modern Indian cuisine, internationally. But tell this to the owner of the Masti and Matt & Meera and Hari is likely to brush aside by saying, "you are as good as your last dish — and that has already gone." It is this attitude to outdo himself and the influence of working with legends like Daniel Bolud, Marcus Samuelson and Alian Ducasse which makes him — and his food — stand out from the crowd. A specialist of mixing flavours and techniques, Hari's food philosophy is one of constant reinvention. 



HARI NAYAK

Chef-Owner, Matt & Meera, Bombay Bungalow & Masti, Dubai