

food  
&  
drink

passing by

## Mix and match

Orange noir samosas and chocolate rasmalai ginger terrine? Fusion 9 is true to its name, courtesy a visiting chef from Germany

**F**OR their fusion food festival (currently underway), Fusion 9 have brought down German chef Olaf Niemeier, 53, head chef at the Fusion Restaurant in the SIDE Hotel Hamburg, who is popularly known as 'chef Picasso' for his style of fusing 'opposite' cuisines. He tells us why it's a festival we cannot miss.

**The focus:** To introduce Chennaiites to an entirely new 'Fusion' cuisine. Make people aware that you can mix western food with Asian spices. There are 25 specially crafted dishes, marrying eastern and western ingredients (Japanese, Chinese, Indian, European), all using only fresh local produce (think mille feuille of *methi* chicken, orange noir *samosa*, chocolate *rasmalai* ginger terrine and more).

**Two must orders:** For non vegetarians, *bulgogi* (beef marinated in Korean style with ginger, garlic etc) and for veg-



etarians, it will be herb ricotta tart and lasagne of mixed mushroom.

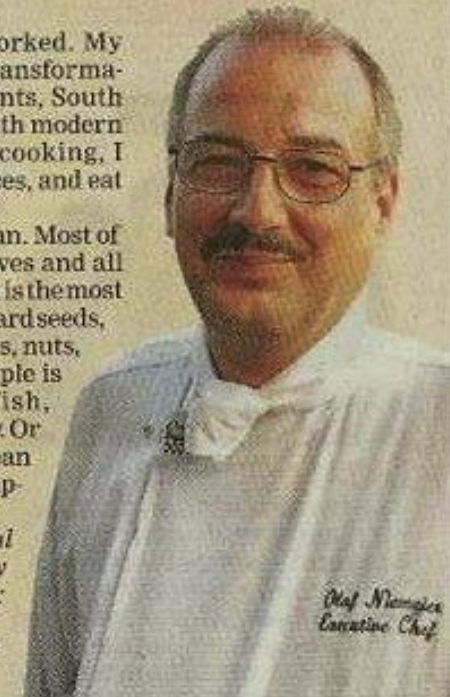
**Inspiration:** I like creating new cuisines based on my vast experience with food in countries like Europe, USA, China, Taiwan, HongKong, and Bangkok

and India, where I have worked. My cooking has undergone a transformation, using Indian ingredients, South East Asian spices infused with modern and traditional European cooking, I love to cook with Indian spices, and eat spicy Indian food.

**A versatile cuisine:** Indian. Most of my food will have curry leaves and all kinds of Indian spices. I feel it is the most versatile. I prefer using mustard seeds, chilly, ginger, garlic, mangoes, nuts, etc, in my cooking. An example is *dal makhni* with monk fish, which is popular in Germany. Or lamb marinated with European vegetable. Or *tandoori* pineapple with truffle ice cream.

**For lunch and dinner:** Meal for two at approximately ₹2,400. Till August 29. Details: 42664299

— RP



Olaf Niemeier  
Executive Chef