

FUSION FOOD



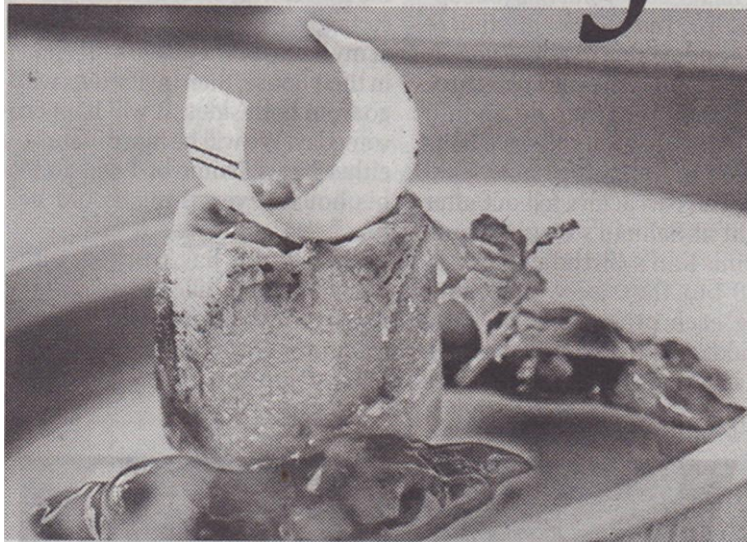
with spicy lemon sesame rice and Jalebi croquant mousse.

"It is the festival season I thought why not make burger type of patties out of the traditional dish of Haleem, it got a roaring response from the guests," says the German chef, who excels in looking at traditional dishes and turning them into modern and colourful gastronomical creations. Olaf who keeps coming to India divides his time working as a consultant for hotels and culinary teaching schools. He operates the kitchen at a restaurant back home called Grand Muhle, which dishes out everything from European to Asian cuisines.

Ask him whether he cooks at home or his wife, pat comes the reply, "I always cook at home,

Picasso's

Art of Food!



PICS: NEERAJ MURALI

The German chef Olaf Niemeier who has worked in Shanghai, Hong Kong, Taiwan and New York and Boston is in Hyderabad for a week-long festival at Fusion9. With a passion to experiment and try something new, chef Olaf Niemeier set

out to try his hand at mixing unusual and sometimes odd combinations of food to create what he calls his culinary version of a Picasso painting. His penchant to make fusion food and his plating is what earned him the epithet of 'Chef Picasso' given to him by an

American journalist friend.

Indian Sojourn

Olaf's love affair with Asian food started when he worked at The Oberoi hotel in New Delhi between 1997 and 2000. "I liked Indian spices and combined that with what ever cooking techniques I had learned in Hong Kong and Taipei," says the chef. According to him knowledge about different foods goes a long way when trying fusion cooking. "It is important to have some knowledge about local ingredients and more so of food to be able to pull it off," explains Olaf, who has cooked for celebrities like Goldie Hawn, Bill Gates, Shah Rukh Khan and Priyanka Chopra.

Fusion food combos

Some of the delicacies that patrons at Fusion9 can look forward to this time around is the Haleem patties, Pork Vindaloo

infact without me she has to eat yoghurt and frozen dinners as she never learnt how to cook," adds the 53-year-old chef, who has been married for 25 years now.

Fusion food Festival at Fusion9 restaurant is on till August 14.

For reservations, contact: 040 6557 7722

Kota Saumya

