

World's his melting pot

German chef Olaf Niemeier is a great believer in marrying local ingredients and produce with interesting new flavours

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When it comes to expressing one's personality through food, German chef Olaf Niemeier is a cut above the rest.

His love for all things local is clearly visible in the food that he prepares, and his passion for fusion food is legendary. In the city for a fusion fest at F9, Chef Olaf is excited to be back.

"I come to Hyderabad regularly and this place is bursting with energy and great food," he says affably.

Chef Olaf, had never planned to become a chef, one day, "I walked up to my parents and told them I wanted to become a chef," he says. And it was this love for the culinary arts that took him places, literally. "I've travelled to Asia, America and other continents and the cuisine is always lovely. So I thought,

why not bring out the best flavours of the local produce by marrying it with different flavours."

Olaf's earlier stint at The Oberoi in New Delhi brought him closer to Indian food.

"I would stay back in the kitchen even after work hours. I would go down to the market and look for local produce. Even if I didn't know what certain ingredients were, I would buy them and ask the chefs at work to help me.

The key to learning is to be interested and enthusiastic about things, and I always want to learn," he says enthusiastically.

With nearly 30 years of culinary expertise behind him, Chef Olaf's advice to budding chefs is simple: "Work hard and always push yourself to learn more. Only then will you be a better chef."

We bring you three very interesting recipes that Chef Olaf has generously shared with us.



THAI GRILLED CHICKEN SALAD

INGREDIENTS

10 gm red pepperoni, chopped
10 gm chopped garlic
10 gm sugar
10 gm salt
10 gm pepper
5 ml fish sauce
5 ml rice vinegar
5 ml lime juice
50 ml water

For the salad

10 ml lime juice
300 gm Hühnerbrust
50 gm red onions, cut in juliennes
10 gm coriander
5 gm mint,
15 gm spring onions
50 gm cashew nuts,
5 gm salt,
5 gm pepper

METHOD

Grind the pepperoni, garlic, salt and pepper into a fine paste. Then put the paste in a bowl and add the rest of the ingredients and mix well. Marinate the chicken breasts with salt and pepper and pan fry. Then bake in the oven at 140 C for around 8 minutes. Cut the chicken into thin strips and place them a bowl. Add the rest of the ingredients along with

the paste and mix well



FIVE SPICE TART WITH GULAB JAMUN AND MIX BERRY COMPOTE

INGREDIENTS

300 gm khoya
50 gm chenna (split milk)
750 gm sugar
50 gm flour (maida)
10 gm green cardamom
10 gm pistachio
1 gm saffron
Oil

For the base
150 gm cookies

90 gm butter
65 gm sugar

For the custard

100 ml milk
100 ml heavy cream
2 eggs
35 gm sugar
A pinch of green cardamom powder
A pinch of cinnamon and cardamom powder
1 vanilla bean stalk

METHOD

To make the gulab jamuns, finely grate the khoya and mix along with the flour and chenna. Knead until the granules disappear and the dough is soft and smooth. Divide the dough into 12 equal portions. Stuff each portion with pistachio and saffron and set aside. Prepare the sugar syrup by boiling sugar and water to a thick consistency. Let it cool. Heat the oil and fry the gulab jamuns after rolling them between your palms to form small balls.

them in the sugar syrup for at least 3 hours.

Crumble the cookies and add to softened butter and sugar, and mix well. Take individual ring moulds (2 inch diameter). Evenly spread the mixture of cookie butter and sugar. Cut the gulab jamun into slices and place them on the base of a ring mould and arrange them around the sides.

To make the custard, heat milk in a pan over a low flame and add the remaining ingredients. Stir continuously and cook for 5 minutes. Remove and pour into the

heated at 200 C and bake for 35 minutes. To check if the custard is baked, insert a knife or cooling needle and if it comes out clear, remove.

